

## **ÉVORA CHEESE PRODUCTION SYSTEMS: TEACHING AND LEARNING WITH A UNIVERSITY-ENTERPRISE COOPERATION**

Cristina Conceição<sup>1,2</sup>, Flávio Silva<sup>1</sup>, Ana Lúcia Garrido<sup>1</sup>, Graça Machado<sup>1,2</sup>, Maria Eduarda Potes<sup>1,3</sup>

<sup>1</sup>Departamento de Zootecnia, Universidade de Évora, Portugal;

<sup>2</sup>ICAAM, Universidade de Évora, Portugal;

<sup>3</sup>Departamento de Medicina Veterinária, Universidade de Évora, Portugal

### **ABSTRACT**

Academic education is a multifactorial process with the purpose of acquiring knowledge, values and skills, through collecting information, teaching, discussion, training and research.

Over the years, the research lines and consequent teaching on the subject of Évora cheese production systems has been approached in a holistic way. The link between the university and cheese factories has been passed on to students, concerning four steps of investigation: identification of research problem; hypothesis; data collecting; results and conclusions.

According to Gilles and Lawrence (1) the quality of a cheese is determined by its physical biochemical, microbiological and sensory characteristics. The relative importance of these characteristics varies according to the type of cheese and is based on the animal production systems and technology of process that determines the specific features of Évora cheese (2,3).

Several research projects have been carried out with the purpose of discriminating the factors that confer specific “typical” characteristics of a product originated from a “terroir”, outcoming PhD thesis, MSc dissertations, traineeships, articles peer-review, index journals, publications in the book of abstracts and also several communications in national and international symposiums.

Keywords: Évora cheese, milk, system production, microbiology

## REFERENCES

1. Gilles J, Lawrence RC. Assessment of Cheddar cheese quality by compositional analysis. *New Zealand Journal of Dairy Science and Technology*. 1973;
2. Pinheiro CMSC. Contributo para a caracterização do queijo de ovelha produzido na região de Évora: Aspectos químicos, bioquímicos do leite obtido em diferentes sistemas de produção e físico-químicos, bioquímicos, tecnológicos e organolépticos do queijo. Universidade de Évora; 2002.
3. Potes MEMMD. Microbiologia do queijo artesanal produzido na região de Évora. University of Évora; 2000.
4. Scintu MF, Piredda G. Typicity and biodiversity of goat and sheep milk products. *Small Rumin Res*. 2007;68(1–2):221–31.