Cheese in Denmark

3000 BC: Acid cheese production may have started with framing
500 - 1100: The Vikings made rennet cheese; exported and imported know-how
1000 - 1300: Monasteries introduced new procedures
1232: Oldest document on cheese used to pay taxes to king and church
1800 - 1900: Butter was the main product - skim milk cheese
1870: Hanne Nielsen, Havarti farm
1883: The first cooperative was founded

Cheese history of Denmark

Dairy Cooperatives in Denmark

Modern equipment
Educated staff
Higher quality
Higher prices
Part in profit in relation to amount of delivered milk
One man - One vote

1882 - Ølgod
1890

Dairy Scientists of Copenhagen at the end of the 1800th
Kjeldahl
Röse-Gottlieb
Fjord
Orla-Jensen
Storch
Barthel

1900: The cream separator efficiently removed the cream => poor cheese
1920: Marius Boel - homogenisation of milk to Blue cheese - Danablu
1921: MSc in Dairy Engineering - KVL
1923: Danish Dairy Research Institute
1951: Stresa Convention - Danish cheese names
Stresa Convention - 1951

Annex A. Protection of 4 names to be used only in their original country
- Roquefort – France
- Gorgonzola – Italy
- Parmigiano-Reggiano – Italy
- Pecorino Romano – Italy

Annex B. Mutual permission to use 30 cheese names on domestic and international markets

<table>
<thead>
<tr>
<th>Old name</th>
<th>New name</th>
</tr>
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<tbody>
<tr>
<td>Danish Schweizer</td>
<td>Samse</td>
</tr>
<tr>
<td>Danish Gouda, ailtet</td>
<td>Maribo</td>
</tr>
<tr>
<td>Danish Gouda, opstukken</td>
<td>Fynbo</td>
</tr>
<tr>
<td>Danish Edam</td>
<td>Molbo</td>
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<td>Elbo</td>
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<tr>
<td>Taftelost</td>
<td>Tybo</td>
</tr>
<tr>
<td>Danish cheese of Port Salut type</td>
<td>Esrom</td>
</tr>
<tr>
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<td>Danablu</td>
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1990: Danish Dairy Research Institute close
1991: Danish Dairy Research Fondation - Danish Research Institute 5 years
1996: Department of Dairy and Food Science, KVL
1999: Arla Foods

National Standards - Denmark
Bekendtgørelse fra Landbrugsministeriet, 1952

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Cheese production in the NordOst countries in 2001, according to FAO
Dairies in Denmark
October 2005

97% of milk to cooperative dairies produce 87% of cheese

Mould cheese
Danbo/Samsø
Havarti/Esrom
Others - Mozzarella, Aperitina, etc

Cheese production in Denmark 2003
327 000 tonnes
77% was exported

Danbo, Samsø & other round-eyed cheeses

Esrom - named by a monastery where a similar cheese may have been produced long ago

Havarti - named after the dairy farm of Hanne Nielsen
Danablu, and other blue cheeses
Danablu – the first AGP-cheese that may be produced in a whole country

Blue & White  Brie  Camembert

Greek specialities

Danish specialities

Welcome to the IFV section for Dairy Technology
The Royal Veterinary and Agricultural University
Copenhagen

- Since 1773/1865/1921
- B.Sc/M.Sc students: 3 200
- Ph.D. students: 380
- Staff: 1 500

Department of Food Science, IFV
Sensory Science
Food Chemistry
Food Microbiology
Quality & Technology
Dairy Technology
Meat Science and Technology