

## **Area tematica: Sicurezza Alimentare**

### **Titolo del progetto:**

**Caratterizzazione e valorizzazione delle produzioni  
“minori” bufaline laziali: aspetti microbiologici e  
bromatologici**

**“Ricerca finanziata dal Ministero del Lavoro, della Salute e delle  
Politiche Sociali; Dipartimento per la Sanità Pubblica Veterinaria, la  
Nutrizione e la Sicurezza degli Alimenti”**

**Responsabile Scientifico: Dott.ssa Campagna Maria Concetta**

### **SUMMARY**

The buffalo bred in Italy belongs to the Italian Mediterranean breed, usually used for the production of milk, which is then transformed into mozzarella and to a lesser extent in provola, scamorza, caciotta in various types and caciocavallo products that represent a typicality of the production area worthy to be thorough. The use of buffalo in meat production, on the other hand, only affects a small production niche. Only a few breeders, in fact, are dedicated to the breeding of male calves, due to a slower growth rate compared to the bovine species, although the food conversion index is almost identical. On the other hand, the nutritional and organoleptic characteristics of buffalo meat give it a high diet value and make it suitable to be included in the Mediterranean diet. As part of this project we wanted to characterize and enhance the Lazio region's buffalo production, such as fresh meat, meat-based preparations and cheeses, currently niche products, verifying their microbiological, bromatological, organoleptic and nutritional characteristics, investigating the productions of the territory and studying its production processes. The overall qualitative evaluation of these sectors will contribute to conferring added value.