



MILKYWAY

Studijsko putovanje – sirane Sjeverne Italije

U sklopu projekta prekogranične suradnje Milkyway - Pannonian Superfood, koji se provodi kroz Interreg IPA program Hrvatska-Srbija, od 25. do 28. ožujka 2025. organizirano je studijsko putovanje u Italiju za 20 proizvođača sira iz Hrvatske i Srbije.

Tijekom posjeta regiji Emilia-Romagna, proizvođači su obišli četiri renomirane talijanske sirane.

Caseificio Rosola di Zocca – sirana poznata po proizvodnji Parmigiano Reggiano, uključujući verzije od mlijeka autohtonih pasmina kao što je Bianca Modenese, ali i ricotta, Caciotta i Caprone kozji sir.

Agricultural Society Saliceto Parmigiano Reggiano - moderan objekt sa kompletnom proizvodnjom i procesom odležavanja sira, uključujući i vođenu degustaciju sireva različite starosti.

4 Madonne Caseificio dell'Emilia - jedna od najpoznatijih sirana u Italiji, specijalizirana za Parmigiano Reggiano proizveden od mlijeka Vacche Rosse, Vacche Brune i organskog podrijetla, uz profesionalnu prezentaciju i degustaciju ricotta sira, vrhnja, balsamica i vina.

Latteria Sociale Mantova - vodeća zadruga u proizvodnji Grana Padano, gdje su proizvođači pratili cijeli proces od proizvodnje do pakiranja, te kušali sireve odležane 12 i 24 mjeseca.

Tijekom obilazaka sudionici su upoznati sa suvremenim tehnološkim rješenjima, uključujući automatizirane procese zrenja, kontrolu temperature i vlažnosti, digitalne sustave praćenja kvalitete i inovacije u pakiranju. Posebna pažnja posvećena je ricotti i kozjim sirevima čija popularnost i tržišna vrijednost raste, a koji se proizvode prema visokim standardima kvalitete i sigurnosti.

Osim toga, talijanski domaćini podijelili su svoja iskustva o državnim i regionalnim sustavima subvencioniranja, organizaciji unutar zadruga i udruga te uspješnim modelima plasmana na domaćem i međunarodnom tržištu.

Proizvođači iz Hrvatske i Srbije bili su impresionirani gostoprimstvom, stručnošću i angažmanom domaćina, kao i načinom na koji se tradicija uspješno spaja s inovativnošću. Ovo studijsko putovanje značajno je pridonijelo njihovom znanju, motivaciji i idejama za unapređenje lokalne proizvodnje i suradnje u regiji.

Putovanje su organizirali Gospodarska komora Vojvodine i Osječko-baranjska županija kao partneri na projektu Milkyway.

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Study trip – cheeses of Northern Italy

As part of the cross-border cooperation project Milkyway – Pannonian Superfood, funded by the Interreg IPA Croatia–Serbia program, a study trip to Italy was organized from March 25 to 28, 2025, for 20 cheese producers from Croatia and Serbia.

During the visit to the Emilia-Romagna region, participants toured four renowned Italian dairies.

Caseificio Rosola di Zocca – known for producing Parmigiano Reggiano, including varieties from Bianca Modenese breed milk, as well as ricotta, Caciotta, and goat cheese Caprone.

Saliceto Parmigiano Reggiano Agricultural Society – a modern facility offering a complete guided tour through all stages of production and aging, with tastings of cheeses at various maturity levels.

4 Madonne Caseificio dell’Emilia – one of the best-known dairies in Italy, producing Parmigiano Reggiano from Vacche Rosse, Vacche Brune, and organic milk, featuring a professional presentation and tasting of ricotta, creams, balsamic vinegar, and Lambrusco wine.

Latteria Sociale Mantova – a leading cooperative in Grana Padano production, where participants observed the full production and packaging process, followed by tastings of 12- and 24-month-aged cheeses.

Participants learned about advanced technological solutions in cheese making, including automation of aging processes, temperature and humidity control, digital quality monitoring systems, and sustainable packaging innovations. Special attention was given to ricotta and goat cheeses, which are gaining market popularity and are produced to high standards of quality and food safety.

Italian hosts also shared valuable insights on state and regional subsidy systems, cooperative organization, and successful marketing models for domestic and international markets.

Producers from Croatia and Serbia were highly impressed by the hospitality, expertise, and professionalism of the hosts, as well as the way tradition is combined with innovation. The study trip significantly contributed to their knowledge, motivation, and inspiration to improve local production and regional cooperation.

The trip was organized by the Chamber of Commerce of Vojvodina and Osijek-Baranja County, as partners in the Milkyway project.

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