



MILKYWAY

Provedba aktivnosti projekta Milkyway **Implementation of Milkyway project activities**

U sklopu projekta Milkyway financiranog sredstvima EU iz programa Interreg IPA Hrvatska – Srbija proveden je niz aktivnosti međunarodne suradnje između Osječko-baranjske županije, Privredne komore Vojvodine, proizvođača sira iz Udruge proizvođača sira Osječko-baranjske županije “Sirari OBŽ” i proizvođača sira iz Srbije.

As part of the Milkyway project financed by EU funds from the Interreg IPA Croatia – Serbia program, a series of international cooperation activities were carried out between Osijek-Baranja County, the Vojvodina Chamber of Commerce, cheese producers from the Association of Cheese Producers of Osijek-Baranja County "Sirari OBŽ" and cheese producers from Serbia.

Uz redovito održavanje koordinacijskih sastanka projektnog tima upriličena su i tri studijska posjeta s obje projektne strane.

In addition to regularly holding coordination meetings of the project team, three study visits from both sides of the project were also arranged.

Prvi studijski posjet bio je posjet Mini sirani Gašić, koji su ujedno i dionici projekta. Mini sirana djeluje kao dio OPG-a Ivan Gašić. OPG su 1997. godine osnovali roditelji, Stanko i Katica Gašić te se isključivo bavio proizvodnjom svježeg mlijeka. Godine 2012. OPG prelazi u ruke sinu Ivanu i kćeri Katarini, te njih dvoje 2017. godine otvaraju mini siranu i započinju s preradom mlijeka i proizvodnjom mekih sireva. Katarina i Ivan su svima okupljenima prezentirali svoj proizvodni pogon i farmu. Trenutno na farmi imaju pedesetak krava. Uključili su se u ovaj projekt jer žele proširiti svoju sirarsku proizvodnju i na tvrde sireve, sudjelovati u proizvođačkoj organizaciji i kroz razmjenu iskustava naučiti nove stvari i unaprijediti svoje proizvode.

The first study visit was a visit to Mini Sirana Gašić, who are also stakeholders in the project. Mini Sirana operates as part of OPG Ivan Gašić. OPG was founded in 1997 by parents, Stanko and Katica Gašić, and was exclusively engaged in the production of fresh milk. In 2012, OPG passed into the hands of son Ivan and daughter Katarina, and in 2017, the two of them opened a mini cheese factory and started processing milk and producing soft cheeses. Katarina and Ivan presented their production plant and farm to everyone present. Currently, they have about fifty cows on the farm. They got involved in this project because they want to expand their cheese production to include hard cheeses, participate in the production organization and through the exchange of experiences learn new things and improve their products.

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Drugi studijski posjet je bio obilazak Mljekare Farmer iz Čuruga. Zorica i Petar Radišić, koji su četvrta generacija koja njeguje tradiciju proizvodnje sireva, upoznali su projektne partnere s poviješću farme koja je nastala prije 100 godina. Proizvode poljoprivredne kulture na 100 ha, koje koriste za ishranu stoke, prvenstveno mliječnih krava čije mlijeko koriste za preradu u svojoj sirani. Prezentirali su svoju farmu i robotski sustav Lily, proizvodne pogone, zrionicu sira i pakirnicu.

The second study visit was a tour of the Farmer Dairy from Čurug. Zorica and Petar Radišić, who are the fourth generation to nurture the tradition of cheese production, introduced the project partners to the history of the farm, which was established 100 years ago. They produce agricultural crops on 100 ha, which they use to feed livestock, primarily dairy cows whose milk they use for processing in their cheese factory. They presented their farm and the Lily robotic system, production facilities, a cheese factory and a packing plant.

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Treći studijski posjet održan je u Mljekari Carpe Diem iz Krušedola, koju je 2014. godine osnovao Aleksandar Stepanić. Mljekara Carpe Diem bavi se preradom kozjeg, ovčjeg, kravljeg i magarećeg mlijeka. Primarna proizvodnja usmjerena je na kozje mlijeko i druge proizvode poput sira, jogurta i kiselog mlijeka. Sudjelovanjem u ovom projektu planiraju prikupiti znanja i uvesti nove tehnologije te proširiti proizvodnju uvođenjem višeg stupnja prerade, korištenjem postupka liofilizacije, to jest uvođenjem liofiliziranih sastojaka u proizvode. Prezentirani su proizvodni pogoni i razni proizvodi, pogotovo sirevi.

The third study visit was held at Carpe Diem Dairy from Krušedol, which was founded in 2014 by Aleksandar Stepanić. The Carpe Diem dairy processes goat, sheep, cow and donkey milk. Primary production is focused on goat milk and other products such as cheese, yogurt and sour milk. By participating in this project, they plan to gather knowledge and introduce new technologies and expand production by introducing a higher level of processing, using the lyophilization process, that is, by introducing lyophilized ingredients into products. Production facilities and various products, especially cheeses, were presented.



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