

Welcome to 30 minutes in the fantastic dairy Thise World.



THE COMPANY – Facts & figures

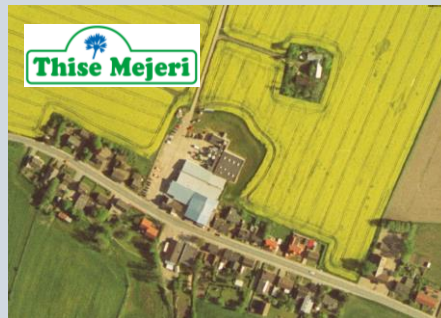
THISE: 1988

- 7 crazy farmers



THISE: 1997

- Turnover: 64 mio. DKK.
- 9,2 mio. kg milk
- Approx. 1.500 cows (6.100 kg milk/cow)
- 39 shareholders (235.000 kg milk/owner)
- 30 employees (2,1 mio. DKK / employee)



THISE: 2017

- Turnover: 1 mia. DKK.
- 100 mio. kg milk
- Approx. 11.000 cows (9.000 kg milk/cow)
- 71 shareholders (1,4 mio. kg milk / owner)
- 235 employees (4,2 mio. DKK / employee)



THISE: 2019 ->

- ??



The Culture Universe of Thise



Culture	Used for
Mesophilic DL cultures for bulkstarter	Cheese
Mesophilic DL cultures for direct inoculation	Butter, fermented milk
Mesophilic D-culture	Butter
Lb. helveticus	Cheese
Lb. aciophilus	Fermented milk
Yoghurt cultures	Yoghurt
Icelandic Skyr culture	Skyr
Yeast culture/ red smear	Cheese
Whitemould cultures	Cheese
Selfacidification	Buttermilk

Vesterhavssost → When development and concept creates a succes



NORTH SEA CHEESE 48% f.i.d.m.



HARD CHEESE

Winner of Danish Gourmet Award

All the milk for this cheese comes from 7 Thise farmers all situated close to the North Sea. The cheese is produced at Thise Mejeri and is stored very close to the sea in a storage facility. The salty wind you always find at the North Sea is coming into the facility through an advanced ventilation system, and is one of the things, which makes this cheese special.

The North Sea Cheese is stored min. 30 weeks.



Thise

DAIRY WITH PASSION

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The milk is collected from farmers placed along the Danish westcoast

The cheese is made in Thise with a special techonlogy and special cultures

The cheese is after production coated and send back to the westcoast (Bovbjerg Fyr) and ripenend for min. 26 weeks

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Food waste and cultures

Today a prolonged shelflife will give the possibility for reduced waste. To prolonge shelflife in fermented products you need to work with cultures with no postacidification and try to avoid a yeasty taste

5°C no protection	Fresh	22 days	26 days	30 days	35 days
Yeast/mould	<10	<10	<10	<10	<10
pH	4,33	4,25	4,27	4,30	4,25
Taste	ok	ok	ok	ok	ok



Shelflifetest made in Thise 2018/19

Food waste and cultures

8°C no protection	Fresh	22 days	26 days	30 days	35 days
Yeast/mould	<10	<10	<10	>1500	-
pH	4,32	4,20	4,25	4, 23	-
Taste	ok	ok	ok	Not ok	-



8°C protection	Fresh	22 days	26 days	30 days	35 days
Yeast/mould	<10	<10	<10	<10	<10
pH	4,20	4,15	4,10	4,15	4,15
Taste	ok	ok	ok	ok	ok

Skyr has been tested up to 50 days at 8°C and still found ok but with pH at 3,98

Shelflifestest made in Thise 2018/19

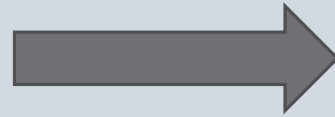
Thise
MEJERI MED PASSION

Butter and Buttermilk

Butter and buttermilk are totally connected in the dairy world even that it is allowed to call fermented milk buttermilk in some countries. In Thise we are using "selfacidification" for our buttermilk.

From the butter production a part of the buttermilk from the churn is used for inoculation of skimmilk to get the special Thise taste of buttermilk.

Challenge is to ensure that the butter production has been running as planned and to avoid too high content of phospholipids reducing the shelflife



Hvid Kloster, where technology has to work to get the right cheese.

Description

The cheese is a Esrom type cheese with 60 % fat in dry matter, app 46% water and 1,6 salt. After brining the cheese is moulded with a white mould culture



Hvidklint examples



When we do a good job and reach the right pH



When we have a postacidification and reach wrong min. pH

