

8 DAIRY FARMING, MILK PROCESSING

ABOUT THE REGION



Győr-Moson-Sopron County is located in the north-western part of Hungary. It is bordered by the River Danube and Slovakia to the north, by Komárom-Esztergom County to the east, by Austria to the west, and by Veszprém County to the south. Its county seat is Győr and it has an area of 4208 km.



THE LAJTA-HANSÁG RT. DAIRY FARM

The joint stock company, located along the Austrian-Slovakian border in the north-western part of the country, with its head office in Mosonmagyaróvár, has 300 employees. Currently, the company is owned by Óvár-Agro ZRt. Cattle breeding has great traditions in the area of the former Moson County. The company is one of the largest milk producers of the county. On their modern cattle farms, pure Holstein Friesian cattle, consisting of 2,000 cows, with high genetic potentials are bred. Thanks to the excellent genetic conditions and professional nutrition, the company sells 15 million litres of extra quality milk annually. In 2014, the milking technology was modernized by incorporating 50-stand PR2100 rotary milking equipment.

TEBIKE KFT.

The company was founded in 2000, as a family business, in Győr-Ménfőcsanak. Although the company has only 16 years of experience, its commitment to the dairy industry has affected three generations. The company's main business profile is the purchase and processing of goat, sheep, and cow milk. The milk is bought in several counties (Győr-Moson-Sopron, Veszprém, and Komárom-Esztergom). The character of the processed milk is mirrored by the name of the

company TEBIKE (TEhén = 'cow', Blrka = 'sheep', KEcske = 'goat'). From the goat cheese, semi-hard cheeses, three types of flavoured cheeses (Hungarian, spicy, natural), as well as fresh goat cheese, creamy goat cheese, goat yoghurt, and kefir are made. From the sheep milk, semi-hard cheeses and cottage cheese, as well as fresh sheep cheese, and creamy sheep cheese are produced. Our company began the production of Delicate Cheeses from Lajta and Győr-Moson-Sopron County from cow milk in 2009, and then, in 2010, this was complemented by the production of the Pálpusztai cheese. These products are handled with brevibacterium. They also produce traditional matured cow cheese and fresh cow cheese. In 2016, natural yoghurt, sour cream, cow cottage cheese, and creamy cow cheese were added to the range of products.



MAGYAR TEJGAZDASÁGI KÍSÉRLETI INTÉZET KFT.
(HUNGARIAN DAIRY EXPERIMENTAL INSTITUTE LTD.)

Since its foundation, the company's purpose and task have not changed: it is still to develop dairy production, support the dairy farms, develop high quality and innovative dairy products, and improve food quality and food safety. Using their technology, thousands of tons of high quality milk protein isolates are produced in the world. The purpose of their development is to create products



that are healthy and beneficial for people and have a high quality. Currently, the Institute's activities are quite diverse and go far beyond dairy farming. Scientific basic and applied research, food technology research and development, food industrial technology consultancy, food industrial product development, development of laboratory test methods, laboratory testing services, food industrial consultancy based on laboratory testing, official licensing of foodstuffs, dietary supplements, and medical formulas, production, trade, and education.

DEPARTMENT OF FOOD SCIENCE
(FACULTY OF AGRICULTURAL AND FOOD SCIENCES,
SZÉCHENYI ISTVÁN UNIVERSITY)



The 200 year-old Faculty of Agricultural and Food Sciences, and their predecessors have always considered the integrated education and research of the production and processing of food raw materials as a priority. This tradition was deepened by the Institute of Food Science, founded in the Faculty in 1994, which is currently the Department of Food Science. The Department is responsible for the professional management of the academic vocational training of Food Engineers (FSz), the Bachelor course for Food Engineers (BSc), and the Master's course in Food Safety and Food Quality Engineering (MSc). In addition, our teachers are involved in education on all BSc and three MSc majors of the Faculty, as well as in the Plant Protection and Special Consulting Engineer's Training. The operation of the Gábor Pulay Food Science Ph.D. Program of the Antal Wittmann Plant, Animal, and Food Science Multidisciplinary Ph.D. School is also managed by the Department. An analytical laboratory complete with instruments and a microbiological laboratory are available to serve the research and educational tasks, so that they provide the students with a suitable background for practical lessons, dissertations, and degree theses.

