

# Food production on species-rich alpine pastures

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In an interdisciplinary project in Norwegian mountains, we focus on local food production and "added values" like beautiful landscapes, biodiversity, special food quality and flavour. Possible connections between species-rich alpine pastures and food quality are documented by several methods.

## Material and methods

The study was carried out in two representative summer farming areas in Central Norway. Subalpine/alpine pastures were the main fodder source during the summer farming period.

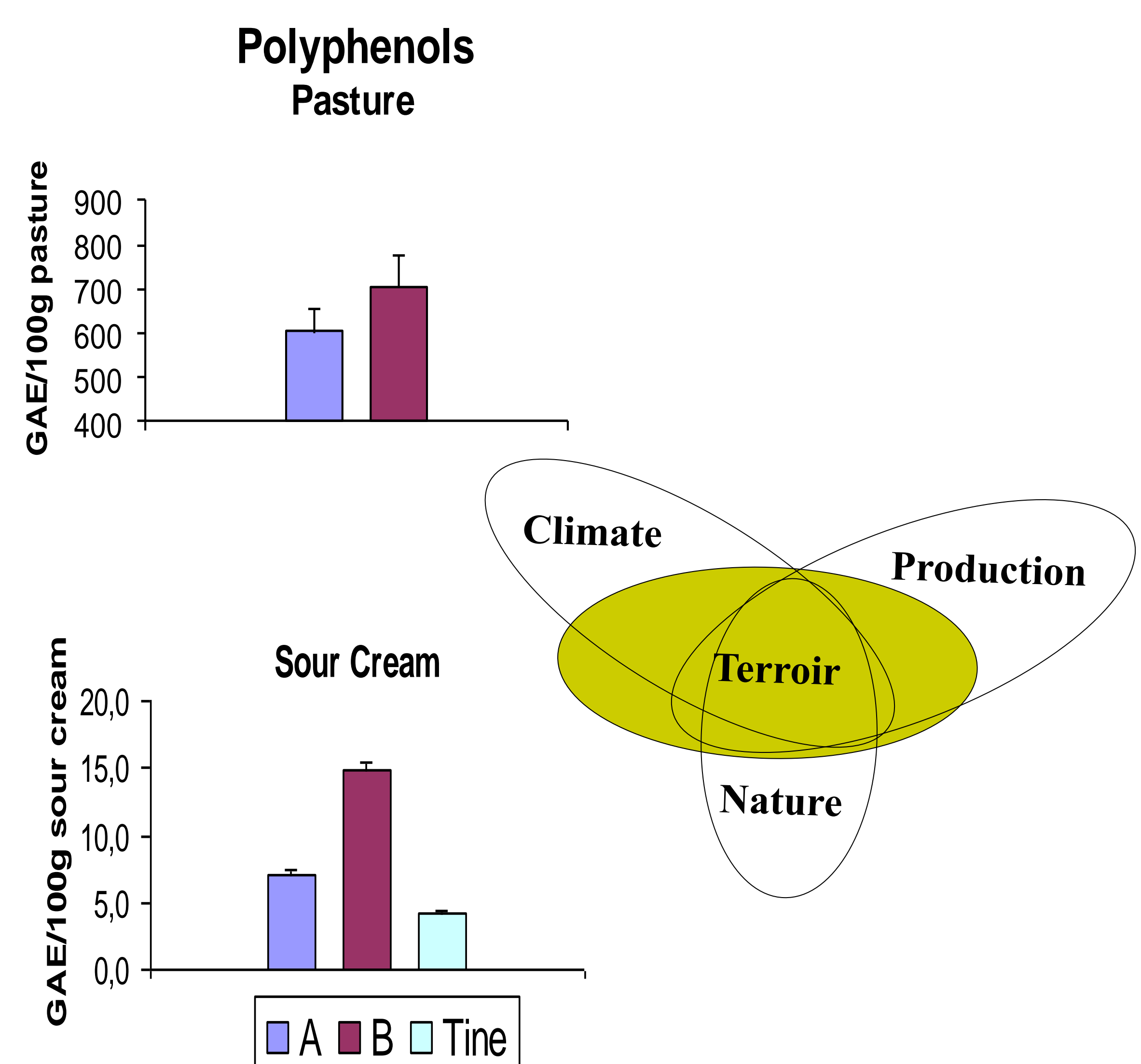
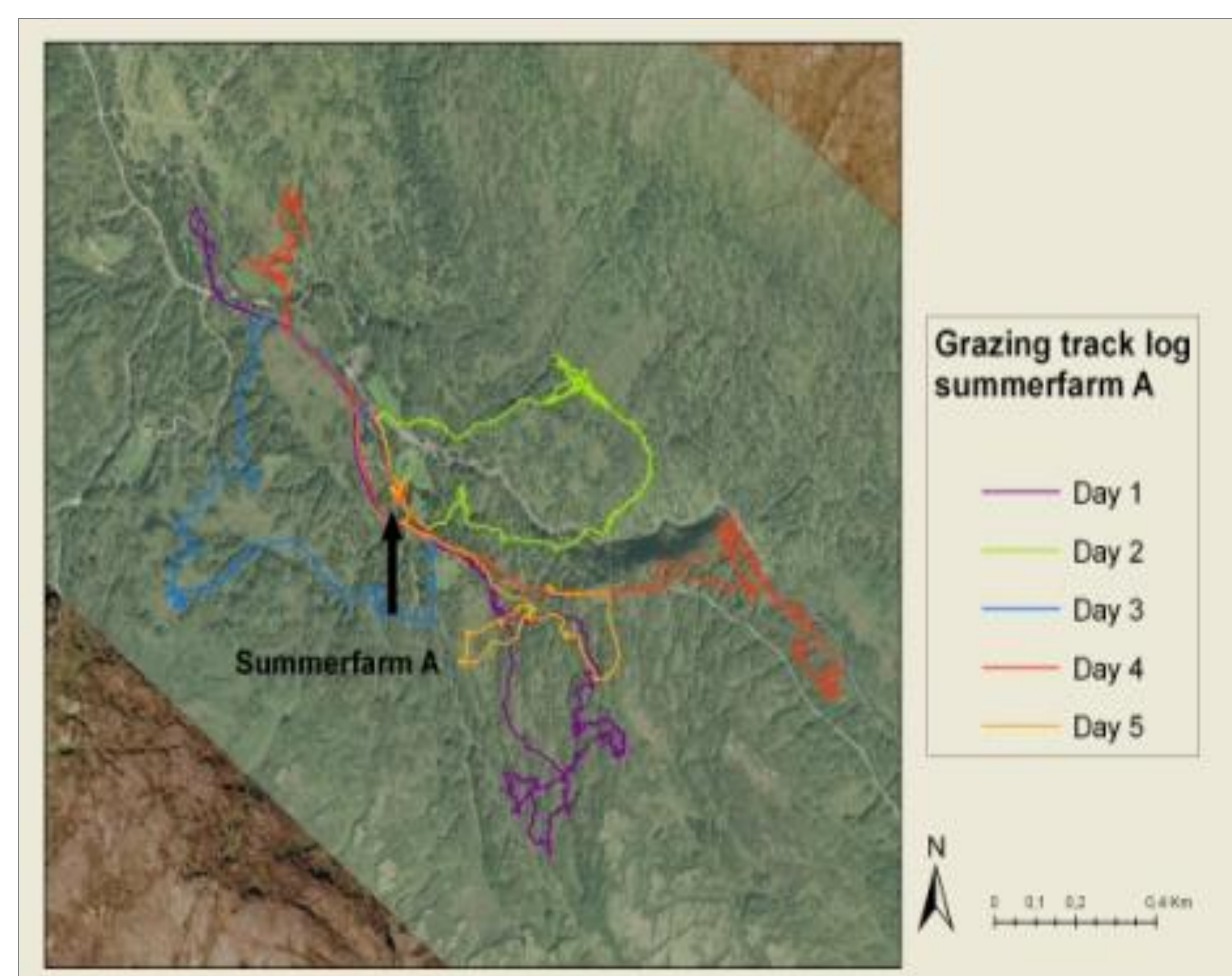
Several local food products were investigated, among others sour cream. The reference products were industrially produced products (Tine), based on different types of pastures, mostly species-poor, or silage and supplementary concentrates.

Possible connections between alpine pastures and food quality were documented by product analysis, fodder analysis, GPS-studies and by recording grazed vegetation types.



## Results and discussion

GPS-studies of milk cows showed that they used many different areas for grazing. The recorded grazed vegetation types were all species-rich.



Analysis of fodder and products showed that carotenoids and polyphenols from the pasture vegetation, may be traced in the products as for example sour cream. Thus species-rich vegetation may give products a special quality. At the same time grazing is necessary to maintain species-rich semi-natural vegetation types.



## Conclusion

Connections between plant biomarkers in the pastures and food products can be documented and may give 'added values' to local food products. The term "terroir" thus can be a good possibility in the marketing of food products.