

## Abstract Diego Mora

Italian cheeses are famous in the world for their quality. Italy is the country with the highest variety of cheeses in the world, with over 2500 traditional varieties, among which about 500 commercially recognized cheeses and more than 300 kinds of cheese with protected designation of origin. Fifty-two of them are protected at a European level. Cheese production require nowadays a joint venture between tradition and science to guarantee healthy, and safety. Gorgonzola cheese, the most famous Italian green cheese, represents an example where tradition and microbiology science have perfectly matched. The role of technology together with the role of microorganisms will reveal which complex interactions are needed to obtain a final product of high quality. The healthy and the safety aspects of the product will be also described introducing the concept of bioactive peptides and bio-preservation