

DETAILED INFORMATION ABOUT THE COURSE :

FA24 – SOFT CHEESE

ORGANIZATION :

DATE	From 23 (9:00) to 27 (12 : 00) March 2015 - week 13
DURATION	4.5 days
ATTENDANTS	Professionals should ideally have basic knowledge in microbiological and chemical aspects of cheesemaking
FEEES	1688 EUROS EX VAT per participant - not including meals and accomodation (xxxxx € with meals and accomodation)
VENUE	ENILBIO – rue de Versailles - BP 70049 – 39800 POLIGNY - FRANCE

INFORMATION

ENILBIO
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BOOKINGS

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WAYS AND MEANS:

- Theoretical lectures on basic knowledge of cheesemaking technology
- Practical sessions in pilot plant to apply skills to real work
- Discussion about practical session results, study-cases, problems solving...
- Tasting of various French soft cheeses ...
- Visit of a soft cheese plant

MAIN OBJECTIVES :

After this training, participants will be able to

- Explain milk composition and its impact on milk quality for soft cheese making
- Characterise soft cheeses
- Explain how main parameters (pH, temperature, type and rate of starters, coagulating agents, coagulation times ...) act in soft cheese manufacture
- Act on a process to change soft cheese characteristics

TRAINING CONTENTS :

- Soft cheese making technology courses :

Milk quality for soft cheese production and problematics

Problem of fermentation in soft cheese : lactic bacteria, yeasts and moulds

From milk to curd : milk standardisation, coagulation and drainage

From curd to cheese : salting and ripening

Soft cheese packaging

- Soft cheese practical sessions :

Manufacture of 3 types (solubilised & stabilized soft cheese, traditional

Camembert and mixed soft cheese) to compare :

Soft cheese making technology: milk preparation and maturing, renneting, coagulation and drainage

Cheeses characteristics : dry matter, fat, moisture on fat free basis, pH, mineralization, texture ...