

Training session N° 31

Analogues* and Processed cheeses technologies

ADVANCED LEVEL

INFORMATIONS

Date: from 26 september (8:30 pm) to 30 september 2022 (midday) (Week 39)

Duration: 4.5 days – 31.5 hours

Trainers: Stéphane MARTIN, Julien ROUILLAUD and Jamal KEBCHAOUÏ, experimented trainers in processed cheeses and analogues technologies

Cost: 1880 €, without meals and accomodation

Courses'place: ENIL (french national dairy industry school) of Mamirolle - Grande rue - F-25620 MAMIROLLE

We are located in the heart of Franche-Comté, the first french region for the manufacturing of raw milk cheeses and spreadable cheeses. Dairy industry school of Mamirolle is training technicians and experts in dairy companies since 1888.

How to come to Mamirolle:

By plane:

Basel-Mulhouse airport + car (1hour30)

Lyon-Saint-Exupéry airport + car (2hours)

Geneva airport + car (2hours)

Paris Charles de Gaulle airport + train (3hours)

By car:

Highway A36 from Strasbourg or Mulhouse

Highway A36 from Paris

Highway A40/A39 from Lyon

RN57 from Jougne (Geneve)



Accomodation's place: in the city of Besançon (near 120.000 inhabitants)

Training language: english

Who we are: As a member of the National Dairy Schools Network and the European Association of Dairy technologists, our school trains students and dairy professionnals from all over the world.

* Analogues without cheeses but with dairy powders and hydrocolloids

INFORMATION AND REGISTRATIONS

ENIL:

Phone number: +33 (0)3.81.55.92.00

Nathalie CARO – nathalie.caro@educagri.fr

ANFOPEIL

Phone number: +33 (0)3.84.37.27.24

accueil@anfopeil-enil.fr

PRE-REQUISITES

Technicians, cheesemakers, R&D managers, engineers

The course is meant for professionals with:

- Knowledge of cheese processes
- Practice in cheesemaking or cheese processes
- Good knowledge of the English language.

Participants should ideally have basic knowledge of the microbiological and biochemical aspects of cheesemaking.

E-learning formation (Webalim™) is available for reaching pre-requisites. Please contact us for more informations.



TEACHING METHODS

- Theoretical courses
- Practical sessions / cases studies
 - Cutter STEPHAN and MILKYLAB equipment
 - Stretching and moulding equipment
 - Texture and functional properties laboratory

EDUCATIONAL GOALS

- Identification of the popular culinary functional properties
- Management of factors of production and influences of raw materials
- Several and practical examples of textured cheeses
- Sensory evaluation and functional properties

PROGRAM

- **Welcome and presentation of the participants**
- **Analogues and Processed cheeses technologies**
 - Presentation of European textured processed cheese production: types, characteristics and descriptors, overview of European legislation
 - Influencing factors of behavior during production in processed cheeses processing
 - Additives
 - Biochemistry and molecular interactions (Stabilization, fat emulsion, solubilization, power of ions exchanges)
 - Dry protein or cheese in the recipe – protein properties as a raw material
 - Importance of kreaming
 - Hydrocolloids / starches in the recipe: objectives, types and application
- **Practical sessions in pilot plant**
 - Spreadable processed cheeses / triangular portions / sauces / analogues
 - Slices for hamburgers
 - Cheese as an ingredient: blocks for melting properties / block imitation cheese – importance of Rennet casein properties – importance of vegetable fat and other ingredients.
 - Cheese characterization – taste and functional properties of cheeses made during the session
- **Visit of “a local dairy”**

This training is then available for specific training session in your cheese factory.

