

## Training session N° 33

# Process and functional properties of mozzarella, pizza cheeses and their analogues

### ADVANCED LEVEL

#### INFORMATIONS

**Date:** from 03 october (1:30 pm) to 07 october 2022 (midday) (Week 40)

**Duration:** 4 days – 28 hours

**Trainer:** Jamal KEBCHAOU, experimented trainer in pasta filata cheeses technology

**Cost:** 1670 €, 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.

## INFORMATION AND REGISTRATIONS

### ANFOPEIL

Phone number: +33 (0)3.84.37.27.24  
[accueil@anfopeil-enil.fr](mailto:accueil@anfopeil-enil.fr)

### ENIL:

Phone number: +33 (0)3.81.55.92.00

Nathalie CARO – [nathalie.caro@educagri.fr](mailto:nathalie.caro@educagri.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
  - Stretching and moulding equipment / wet stretching
  - Stretching and moulding equipment / dry stretching

## EDUCATIONAL GOALS

- Identification of the popular culinary functional properties
- Factors of production and influences of raw materials mastery
- Several and practical examples of textured cheeses

## PROGRAM

- **Welcome and presentation of the participants**
- **Presentation of pasta filata cheeses technologies**
  - Presentation of pasta filata cheeses, world production
  - Types and characteristics points on processing:
    - From raw materials to finished product
    - Stretching: key steps in pasta filata processing
    - Keys processing and functional properties of pasta filata

- **Practical sessions in pilot plant**

- Milk to curd: traditional textured cheese: pizza cheese/LMMC
- Wet stretching: traditional textured cheese: pizza cheese/LMMC
- Dry stretching:
  - Mozzarella cheeses: fresh mozzarella made by direct acidification
  - Modern way processing for pizza cheese – pizza cheese analogue made by processed cheese processing

- **Visit of “Hameau du fromage”**

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

