

ORGANIZATION :

FA26 – EWES AND GOATS MILKS : application in chesse manufacture

ORGANISATION :

DATE	Of June 24th (1h30 pm) on 28 th (12 am) 2013 (week 26)
DUREE	4 days
PUBLIC	All people (from operators to technic managers) from goats and ewes'dairy industry
ANIMATEUR	Pierre SECHET
TARIF	1300 € without meals and accommodation 1800 € including meals and accommodation
LIEU	ENILIA-ENSMIC – avenue François MITTERRAND -17700 SURGERES

CONTACT US

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REGISTRATION

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PEDAGOGIC OBJECTIVES :

- Theoretical class in a room equipped with a projector.
- The trainees will get color copies of the slides
- Practical work will be done in the processing area in a pilot workshop

GENERAL OBJECTIVE :

- Consider Ewe's and goat's dairy process as a specific process in cheese industry
- Command the milk processing into lactic, soft and **self-pressed cheese** and **hard cheese**
- Characterize the products
- Control the main defects during chesse processing

TRAINING COURSE CONTENT

Theoretical part on the composition and specificity of these cheeses

pilot making of lactic cheese

pilot making of soft solubilised and lactic cheese

pilot making of pressed and self pressed cheeses

Characterizing of the cheeses made