

Processed cheese technology

Training session N°27

ADVANCED LEVEL

ORGANISATION

Date: from 22/09 (starts 13:30) to 26/09/2025
(ends 12:00) (Week 39)

Duration: 4 day course – 28 hours

Trainer: Stéphane MARTIN, Julien ROUILLAUD and Jamal KEBCHAOUI

Cost: € 2190, without meals and accommodation

Course location: ENILEA (French National Dairy School) of Mamirolle - Grande rue - F-25620 MAMIROLLE.

We are located in the heart of Franche-Comté, the first French region for raw milk cheeses and spreadable cheeses. The Dairy school of Mamirolle has been training technicians and experts in dairy companies since 1888.

Travelling to Mamirolle:

By plane:

Basel-Mulhouse airport + car (1.5hr)
Lyon-Saint-Exupéry airport + car (2hr)
Geneva airport + car (2hr)
Paris Charles de Gaulle airport + train (3hr)

By car:

A36 motorway from Strasbourg or Mulhouse
A36 motorway from Paris
A40/A39 motorway from Lyon
RN57 from Jougne (Geneve)

Accommodation: in the city of Besançon (approx. 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 professionals from all over the world.



INFORMATION AND REGISTRATION

ENIL:
Phone number:
+33



(0)3.81.55.92.00
cfppa.mamirolle@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.
and/or the trainee's company