

# Processed cheese technology

## Training session N°31

### ADVANCED LEVEL

#### ORGANISATION

**Date:** from 23/09 ( starts 13:30) to 27/09/2024  
(ends 12:00) (Week 39)

**Duration:** 4 day course – 28 hours

**Trainer:** Stéphane MARTIN, Julien ROUILLAUD and Jamal KEBCHAOUI

**Cost:** € 2135, without meals and accommodation

**Course location:** ENIL (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](mailto:cfppa.mamirolle@educagri.fr)

#### ANFOPEIL

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