



FA 26 : EWES AND GOATS MILKS : APPLICATION IN CHEESE MANUFACTURE



ORGANIZATION

DATE :	25 (2 pm) to 29 th (12 am) of June 2012
DUREE :	4 days
PUBLIC :	All people (from operators to technic managers) from goats and ewes'dairy industry
ANIMATEUR :	Pierre Séchet : pierre.sechet@educagri.fr
TARIF :	Prix non fixé, hors hébergement et restauration
LIEU :	ENILIA – ENSMIC de SURGERES Avenue François Mitterrand – BP 49 17700 SURGERES

CONTACT US

ENILIA/ENSMIC
Avenue François Mitterrand – BP 29
17700 SURGERES
Mr Emmanuel AUDEBERT
enil.surgeres@educagri.fr

REGISTRATION (INSCRIPTION)

ANFOPEIL
Tél. 00-03-84-37-27-24
Fax. 00- 03-84-37-08-61
anfopeil.enils@wanadoo.fr



PEDAGOGIC OBJECTIVES

And the end of the stage, stagiaires will be able to :

- Cite milk components from goat and ewe's milk ;
- Cite how these milks become cheese ;
- Do technological adaptations after milk variations (raw and pasteurized milk) ;
- Cite stage of manufacture and role ;
- Do manufacture of soft cheese, hard cheese and lactic cheese ;
- Cite the role of ingredients used (starter, rennet, salt...)
- Cite and do the control and measurement in manufacture of cheese (T°C, Dornic Acidity, pH, composition)
- Cite the main characteristics of cheese done ;
- Cite their main characteristics of cheese's curts done ;
- Cite package choice for different cheeses ;
- Do yield prediction for manufacture done or studied ;
- Calculate yield for manufacture done

CONTENTS OF THE TRAINING(FORMATION)

- Goats and ewe milk's components, cheese's aptitudes factory, fermentary capacities ;
- Cheeses characteristics and descriptors, cheese manufacture ;
- Practical applications ;
- Manufacture accidents and defaults of cheese ;
- Lactic technologies, Soft cheese and hard cheese manufacture ;
- Using raw milk from goat and ewe
- Cheeses functionalities
- Synthesis, formation debriefing

