

## ORGANIZATION :

### FA26 – EWES AND GOATS MILKS : application in chesse manufacture

#### ORGANISATION :

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