



CHEESE AFFINAGE



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CHEESE AFFINAGE

FOR

- Heads of new projects to create cheese factories or cheese shops
- Cheesemakers
- Cheese affineurs
- Cheesemonger

OBJECTIVES

- To learn the fundamentals of cheese affinage
- To learn about the environmental parameters affecting cheese affinage
- To learn about the evolution of micro-organisms
- To learn about the different types of affinage treatments
- To identify which products are “ready” and which ones require affinage
- To learn about the different facilities for cheese affinage
- To master the use of affinage tools
- To combine environmental parameters and care through cheese technology
- To estimate ageing costs
- To advise on taste, degree of ripening, similar products, product use, associations.



Duration:
21 hours



Taught by:
Malen Sarasua



Enrolment:
630€



Dates
17-19 October



Hours:
9:00 - 16:00

To be taken into account:

A cheese sensory analysis session will be held every day (guided tasting to assess the affinage process for different types of cheese).

On the final day, there will be a tour of a cheese factory to see the affinage process first-hand.

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PROGRAMME

- From grass to cheese
- General principles of cheese affinage
- Micro-organisms: bacteria, yeasts and moulds
- Affinage parameters: air humidity, temperature
- Affinage treatments
- Affinage techniques (care and tools)
- Different places or facilities used for affinage
- Affinage defects
- Affinage process diagrams
- Sensory analysis
- The economics of affinage

ORGANISATION

Educational and technical resources prepared in conjunction with MONS Formation:

- Theoretical presentations
- Visit to cheese factory
- Guided cheese tasting



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