



**17-19  
NOVEMBER  
2025**

**MONS  
EXPERIENCE  
FOR CHEESE AFFINAGE**



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### “MONS EXPERIENCE” for cheese affinage

**Tour of MONS FORMATION facilities (Saint Haon le Châtel, France) to see and experience first-hand the working methods of Mons as a cheese affineur and supplier.**

#### FOR

Cheesemakers and specialised cheese shops with previous experience.

#### OBJECTIVES

- To master the principles of cheese refining
- Acquire practical experience in affinage
- To become familiar with production and ripening environments
- Develop sensory analysis skills
- Explore the cheese value chain

#### PROGRAMME

- Principles of cheese affinage
- Environmental conditions of ripening rooms
- Application of affinage techniques
- Handling of cheeses during the ripening and sale
- Cheese boards, tasting workshops. Sensory analysis practices
- Technical visits (caves, tunnels, cheese dairies and specialised shops)

#### ORGANISATION

Educational and technical resources:

- Training support documents
- Theoretical presentations
- Practical workshops: affinage experience in the MONS facilities and sensory analysis sessions



**Duration:**  
3 days



**Taught by:**  
Laurent MONS

Translation and assistance by  
**Malen Sarasua**  
(Head of the Leartiker Dairy Centre)



**Registration:**  
1.800€\*

\*Travel expenses are not included in the price.

\* 15% discount for association members.



**Places**  
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**Dates**  
17 - 19 November