

TECHNOLOGY OF HARD CHEESES

Objective

- Understand and apply the production processes of hard cheeses

Program

- Classification and definition of hard cheeses
- Technological basics for the production of hard cheeses: production processes, technological parameters to be applied in each of the stages, types of ferments, utensils and equipment required, etc.
- Elaboration of hard cheeses



Date: June 10-12

Schedule: 9:00-14:00 (15 hours)

Imparts: Malen Sarasua

Place: Esneki Zentroa Leartiker

330€

15 % discount for
producer
associations



msarasua@leartiker.com



+34946169167



www.esnekizentroa.eus