

# ELABORATION OF BLUE CHEESES

## Objective

- Understand and apply the production processes of blue cheeses

## Program

- Technological basics for the production of blue cheeses: production processes, technological parameters to be applied at each stage, types of ferments, utensils and equipment required, etc.
- Elaboration of blue cheeses



**Date:** Septiembre 22-23

**Schedule:** 9:00-14:00 (10 hours)

**Imparts:** Malen Sarasua

**Place:** Esneki Zentroa Leartiker

**260€**

15 % discount for  
producer  
associations



[msarasua@leartiker.com](mailto:msarasua@leartiker.com)



+34946169167



[www.esnekizentroa.eus](http://www.esnekizentroa.eus)

