

# ELABORATION OF SOFT AND LACTIC CHEESES

## Objective

- Understand and apply the production processes of soft and lactic cheeses

## Program

- Technological fundamentals for the production of soft and lactic cheeses: production processes, technological parameters to be applied in each of the stages, types of ferments, utensils and equipment needed, etc.
- Elaboration of soft and lactic cheeses



**Date:** May 20-22

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

**Imparts:** Malen Sarasua

**Place:** Esneki Zentroa Leartiker

**330€**

15 % discount for  
producer  
associations



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