

# 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:** June 16-17

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

**Imparts:** Malen Sarasua

**Place:** Esneki Zentroa Leartiker

Price:

**315€**



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