

Mozzarella Technologies in France?

It may sound awkward traveling to region of Franche-Comté to do a Pasta Filata / Mozzarella training course rather than Italy – but once again the team at the ENIL Dairy and Technology school in Mamirolle in France gave an excellent course in cheese processing and technology.

All aspects on the manufacturing of Pasta Filata are introduced and discussed, from the quality and storage of the raw milk until packaging and shelf life of the final product. An introduction to market trends and development is also included in the program.



Testing the stretchability of fresh Pizza Mozzarella.

The training course is a mix of theory and practise and includes manufacturing of different types of Mozzarella cheese (Pizza Cheese and Fresh Mozzarella) and the functionality of the products.

Stretchability, meltability and rheology (elasticity and hardness) are some of the tests being carried out in the lab on a variety of finished products.

In the comprehensive theoretical lessons main focus is on acidification, coagulation and stretching process and gives a good insight in the many ways to optimize processes and products.

In the dairy plant traditional Pizza Cheese (LMMC) and Fresh Mozzarella is manufactured and the hands-on process gives a good opportunity to follow and understand the entire process.



Whey draining



Fresh Mozzarella balls

Most of the participants come with a technologist or bachelor degree in food science, all with several years of working experience and representing different areas such as culture manufactures, dairy companies and manufactures of process equipment – therefore many good discussions continued between the lessens and during the evenings out in Besançon were all evening meals were included and arranged by ENIL.

For more information on the ENIL technology courses on Pasta Filata, Processed Cheese and Hard and Semi-hard Cheese, please visit the webpage of ENIL.

<http://www.enil.fr/entreprises/formation-salarie/stage/liste.html>.