

# Practical and theoretical course on the production of fresh and matured "PASTA FILATA"



In partnership with :



Costruzioni  
Meccaniche  
e Tecnologia SpA

Italia - Piemonte - Cuneo - Moretta  
December 2016 – from Monday 12<sup>h</sup> to Saturday 17<sup>h</sup>

**TITLE:**

Practical and theoretical Course on the production of fresh and matured PASTA FILATA

**ADDRESSED TO:**

Operators in the field with a practical experience in cheesemaking (not necessarily in stringy paste making) eg: cheese maker or help cheese maker. Future operators in the field.

People in charge of promotion and marketing fields.

**DURATION:**

44 hours in total

6 days (from Monday to Saturday)

8 hours from 8.30 am to 12.30 pm and from 2 pm to 6 pm Saturday

**WHEN:**

From Monday 12<sup>th</sup> to Saturday 17<sup>th</sup> December 2016

**CONTENENTS:****Theory**

- Production process of stringy pastes with “chemical” acidification
- Production process of stringy pastes with “biological” acidification
- Chemical and physical aspects of the STRECHING PROCESS
- Microbiological aspects of the STRETCHING PROCESS
- Suitable plant design for dairy craft industries

**Practice**

- Making of mozzarella cheese using cow’s milk with “chemical” acidification using citric acid



## CONTENENTS

### Practice

- Making of mozzarella cheese using cow's milk with "biological" acidification using selected fermenting agents
- Making of fresh stringy pastes using cow's milk: Mozzarella for Pizza, Fior di Latte, Treccia, Burrata, Scamorza, Provola
- Making of mozzarella cheese using buffalo's milk with selected fermenting agents or with "natural cultures"
- Manual stretching exercises

## CONTENENTS

### Visits

- Company which produces machines for the making of stringy pastes
- Dairy craft industry producing stringy pastes with cow's milk whit different size

## TEACHERS

- Andrea Pelati – Cheesemaking technologist graduated from the Agricultural Faculty in Milan, he has gained experience in the above mentioned field for over 15 years. For a few years now he has been working abroad as a consultant.
- Guido Tallone – Cheesemaking technician, he is the person in charge of training as well as milk and dairy technical assistance in Agenform.



## PROGRAMME

### **Monday 12<sup>th</sup> December** \_\_\_\_\_

#### MORNING

- Introduction to the course and presentation of the weekly programme
- Theory lesson about the fundamental steps of the technology of stringy pastes production

#### AFTERNOON

- Short processing in classroom using cow's milk and selected fermenting agents. Non-stop production of Mozzarella Cheese for pizza, Scamorza and Fior di Latte

### **Tuesday 13<sup>th</sup> December** \_\_\_\_\_

#### MORNING

Cow's milk processing using selected fermenting agents

- Production of stringy pastes with a medium-low level of humidity, such as Mozzarella Cheese for pizza, Scamorza and Provola

#### AFTERNOON

- Theory lesson about rennet and selected lactic ferments which are used in the production of stringy paste

### **Wednesday 14<sup>th</sup> December** \_\_\_\_\_

Visits of three dairy factories of different sizes producing stringy pastes

Visit of the CMT factory for the theme of dairy plant design

### **Thursday 15<sup>th</sup> December** \_\_\_\_\_

#### MORNING

Cow's milk processing using selected fermenting agents

- Stringy pastes production with a medium-high level of humidity, such as Fior di Latte, Treccia, Burrata

#### AFTERNOON

- Theory lesson about the main flaws of stringy pastes

### **Friday 16<sup>th</sup> December** \_\_\_\_\_

#### MORNING

- Processing of stringy pastes using buffalo's milk

#### AFTERNOON

- Processing of stringy pastes using cow's milk with organic acids (citric, lactic, etc.)

### **Saturday 17<sup>th</sup> December** \_\_\_\_\_

- Theory lesson: explanation of technological variations such as ingredients, ripening process, problems. Introduction of new innovations such as steam stretching process (CMT Discovery Model). Brief description in order to differentiate stringy and melted cheeses.

## CERTIFICATE

Certificate of attendance granted by Agenform-Consorzio Education Centre.

**FEES:** €850,00 per person (minimum 10 participants)

The price includes the course organisation, the lectureships, the material used for practical exercises, the utilisation of places and equipment, the support and organisation of visits.

All travel fees for the visits, meals and accommodation are not included in the price.

The fee must be paid before the start of the course with the "Application form".

## COURSE VENUE AND INFORMATION

Agenform-Consorzio Istituto Lattiero-Caseario e delle Tecnologie Agroalimentari - Strada Vicinale del Boglio, s/n – 12035 Moretta (CN)

*GPS references are 44°46'05.66"N 7°31'52.35"E*

Contacts:

Tallone Guido – 3355687854 – tallone@agenform.it

**REGISTRATION DEADLINE** - Not later than 14<sup>st</sup> november 2016

The registration is valid with the payment of the fee.

Send to email tallone@agenform.it the copy of the payment and the registration form.



# Corso di Caseificazione PASTE FILATE



Some information about accommodation:

Moretta: Camere Italia s.a.s - Via Torino 71 - 3406493173 - [www.hotelitaliamoretta.com](http://www.hotelitaliamoretta.com)

Casalgrasso: Trattoria dei Due Citroni - Via Torino 75 - 011975617 - [www.duecitroni.it](http://www.duecitroni.it)

Saluzzo: Albergo Ristorante Perpoin - Via Spielberg, 19 - 017242552 - [www.hotelsaluzzo.com](http://www.hotelsaluzzo.com)

Pagno: Agriturismo Antica Cascina Costa - Via Romani, 8 - 0175 76113 - [www.ghironda.com/vallepo/pages/76113.htm](http://www.ghironda.com/vallepo/pages/76113.htm)

Vigone: B&B Villa Pietro - Via S. Francesco, 8 - 3494505945 - [www.bbvillapietro.it/default.asp](http://www.bbvillapietro.it/default.asp)