

FOOD PROCESSING OPTIMISATION

Cheese Grading and Analysis

Scope: This 1 day course will provide participants with an understanding of cheese grading.

It will focus on semi hard and hard type cheeses and will teach skills that allow for sensory analysis of cheese at any age and determining from that initial grade how the cheese will mature and what market it will meet.

Proposed structure

Principles of Sensory grading

Threshold testing

Grading conditions

Grading of flavour, Aroma, Body and Texture

Scoring systems

Cause of defects and the impact on how the cheese will mature

Costing

On Application

Each participant will receive a set of grading notes.

Timing options

At a mutually agreed time

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75 Prosperity Grove Murray Bridge Sa 5253

PHONE 0407 667 435 EMAIL: wayne.fpo@internode.on.net

www.foodprocessingoptimisation.com.au



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