

CHEESE FOR COOKING

7 december 2023 10.00 - 16.00
Hotel Legoland, Aastvej 10, 7190 Billund

The use of cheeses for cooking is rapidly expanding, cheeses are often regarded as a replacement of meat or used to improve the taste of vegetables in the green conversion of diets. Cheddar, shredded cheese, Mozzarella and Hallumi for grilling are amongst the most well-known. Other well-known Danish cheeses such as Danbo, Havarti, Fynbo, Maribo have good melting properties and could be used in cooking. Further, cheese sauce made from e.g., blue cheese is a popular choice in the kitchen.

This seminar will present an overview of topics relating to cheeses designed for cooking and deal with current production methods both traditional and new innovative ones such as IQF for cheeses including how the different technologies make significant differences for the functionality in relation to hot cooking with cheese. A market overview will also be included in the program, looking at a market where a major part of cheeses for cooking is produced for the B2B market, and where the private cooking also is an interesting market that requests convenient products, new products, and substitutes for meat etc.

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UPCOMING SEMINARS

25 January 2024
- Kvalitetskontrol

30 May 2024
- The perspectives of the
fermentation process



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Programme

09.30 – 10.00	Breakfast and registration
10.00 – 10.10	Welcome President Niels Osterland, Danish Society of Dairy Technology
10.00 – 10.40	The amazingly wide world of Cheese used in cooking! Paulo Cernuschi, Regional Director, Sacco System
10.40 – 11.10	Cooking Cheese, is it a meat alternative? Alex Toft Nielsen, Product designer, Arla Foods
11.10 – 11.30	Coffee Break
11.30 – 12.00	Processing and formulation of cow milk for improved texture and cookability of Paneer Lilia Ahrné, Professor, Department of ingredients and dairy technology, University of Copenhagen
12.00 – 12.30	Meeting Customer needs in Food service Andrew Bacon, Culinary Chef, Arla Pro
12.30 – 13.30	Lunch
13.30 – 14.00	Optimize quality and production with nitrogen IQF freezing Flemming Kay, Food Manager, Linde Gas
14.00 – 14.30	Stretching methodologies and Pasta Filata Cheeses functional characteristics Luca Ribolzi, CMT Technologist & Luca Musso, Sales Aera Manager - GEA
14.30 – 14.50	Coffee Break
14.50 – 15.20	Maximizing Mozzarella yield Ulf Mortensen, Principal Scientist, FC&E Global Application, CHEESE Chr Hansen
15.20 – 15.50	Using Dry Cooking in the Production of Mozzarella Cheese Sjouke Havinga, Sales Expert Cheese, Tetra Pak
15.50 – 16.00	Evaluation & Closure

TARGET GROUP

This seminar is relevant to everybody involved in development, quality control, production, food safety and optimization etc. within the dairy industry. From an educational point of view the seminar is relevant to Dairy Technicians, Dairy Technologists, MSc in Dairy Science, Technology, Food Engineers, and other people involved or interested in the subject.

PRICE

DKK 2,495 + VAT for members of The Danish Society of Dairy Technology.

DKK 2,995 + VAT for nonmembers.

STUDENTS

Students, either Dairy Technology or MSc in Dairy Technology, may participate in the seminar paying 275 kr. The participant fee, however, is covered primarily by the Association of MSc in Dairy Technology (Dansk Mejeriingeniør Forening) or Danish Dairy Managers' Association (Foreningen af mejeriledere og funktionære), based on students' membership of one of those associations.

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