



Fresh Cheese Foundations Agenda

June 30, 2026

8:45 AM – Milk Composition & Introduction to Cheesemaking

10:15 AM – Cultures, Enzymes & Functionality
Featuring a guest speaker from industry (Novonesis / IFF / DSM)

11:30 AM – Fresh Cheeses of the World
A focused overview of global fresh cheese styles

12:30 PM – Lunch

1:15 PM – Hands-On Cheesemaking Lab
Participants will make several fresh cheeses, such as:

- Ricotta
- Paneer or Queso Fresco
- Cultured fresh cheese (Fromage Blanc–style)

