



# Welcome to the 10th European Farmhouse and Artisan Cheese & Dairy Meeting

## Programme – Farm visits

Time	Wednesday, October 10th (latest update: 02.10.2018)
08:00	START at Kristianstad
9:00	FARM 1 - Tasting of the products and visit of the premises Vitaby Kyrkby Mejeri, Vitaby, <a href="http://www.vitabykyrkbymejeri.se">www.vitabykyrkbymejeri.se</a>
10:30	Transfer to Farm 2
12:00	FARM 2 - Tasting of the products and visit of the premises, Lunch Gunnaröds Gård, Stockamöllan, <a href="http://www.gunnarodsgard.se/garden">www.gunnarodsgard.se/garden</a>
14:00	Transfer to Farm 3
14:40	FARM 3 – Tasting of the products and visit of the premises Glada Geten, Tyringe, <a href="http://www.gladageten.se">www.gladageten.se</a>
16:00	Return to Kristianstad
ca. 17:00	END
19:30	DINNER at Restaurant Teaterbaren, Tivoliparken, Kristianstad



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## Programme – FACEnetwork Congress

Time	Thursday, October 11th (latest update: 02.10.2018)
08:30	OPENING SESSION
09:00	SESSION 1 – Animal welfare
10:25	FIKA (Coffee break)
11:30	SESSION 2 – Cheesemaking technique
12:40	LUNCH
14:10	SESSION 3 – Cooperation with the market
15:05	FIKA (Coffee break)
15:25	SESSION 4 – Analytical tools in artisan cheese industry
16:45	END
18:30	DINNER with the famous European cheese buffet Department of Food and Meal Science, Kristianstad University



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## Lectures Programme – FACEnetwork Congress

Time	Thursday, October 11th (latest update: 02.10.2018)
09:00 - 09:45	<b>Animal health and welfare according to the Swedish model</b> Ylva Persson, Deputy State Veterinary Officer in ruminant diseases, National Veterinary Institute, Sweden
09:45 – 10:25	<b>The importance of animal feeding in relation to sensory quality and other topics</b> Jannie Vestergard Operations Manager at Taste of Skåne, Sweden
10:45 – 11:30	<b>How to extract rennet from kid and lamb stomachs in an artisanal way</b> Ana Arroyo, Company manager of CUAJOS CAPORAL and SUMINISTROS QUIMICOS ARROYO, Spain
11:30 – 12:10	<b>Pinking and discoloration defects in cheese</b> Paul Thomas, Dairy Consultancy & Training, UK
12:10 – 12:40	<b>Dynamics of acidity changes in dairy production</b> Mirek Sienkiewicz, Ph.D of Dairy Dairy Technology, Poland
14:10 – 14:45	<b>Setting place with the new Nordic</b> Titti Qvarnström, Michelin star Chef, Business Manager at Folk MAT & Möten (People, Food & Meetings)
14:45 – 15:05	<b>Presentation of the project Teacheesy</b> Barbara Hart & Yolande Moulem, FACEnetwork
15:25 – 16:05	<b>Use of analytical tools in artisan cheese industry</b> Ivan Larcher, Cheese technologist, Dairy Consultancy & Training, Larcher Consulting
16:05 – 16:45	<b>Raw drinking milk</b> Sofia Ågren, Eldrimner, Sweden Interested parties are invited to discuss this matter, to share their experience, to start the formation of a network and maybe to form a work group with FACEnetwork.



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## Programme – General Assembly & Workshop

Time	Friday, October 12th (latest update: 02.10.2018)
08:30	WELCOME COFFEE
08:45	FACE General Assembly – Annual Council Report & Financial Report
10:30	COFFEE BREAK
11:00	FACE General Assembly – Presentation of the workgroups
12:00	LUNCH
13:30	Workshop „Tasting & Technology“ (4 groups, 4 european cheeses)
15:00	COFFEE BREAK
15:30	Workshop „Tasting & Technology“ (4 groups, 4 european cheeses)
17:00	END of the Workshop „Tasting & Technology“



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## Programme – Workshop „Tasting & Technology“

Time	Friday, October 12th (latest update: 02.10.2018)
13:30	<b>Workshop „Tasting &amp; Technology“ – Round 01</b> 1) Vit Caprin and Mese, Anna-Karin Gidlund, Sweden 2) Sirene, Stoilko Apostolov, Bulgaria 3) Caciocavallo Podolico, Eros Scarafoni, Italy 4) Wrångebäcksost, Kerstin Johansson, Sweden
14:15	Workshop „Tasting & Technology“ – Round 02
15:00	COFFEE BREAK
15:30	Workshop „Tasting & Technology“ – Round 03
16:15	Workshop „Tasting & Technology“ – Round 04
17:00	END of the Workshop „Tasting & Technology“