



The Eastern Africa Milk Festival 2008

December 5-7, 2008 Nairobi



Cultured Milk Products Seminar

09h00 – 09h40	Marketing dairy products Part 1 – Paul Sayers
09h40 – 10h00	Tea Break
10h00 – 11h00	Marketing dairy products Part 2 – Paul Sayers
11h00 – 11h30	Tea Break
11h30 – 12h15	The value of fermented milks – Kobus MULDER
12h30 – 13h30	Lunch Break
13h30 – 14h00	Producing exceptional Mozzarella – Kobus MULDER
14h00 – 14h30	Producing cheese with optimum flavour – Kobus MULDER
14h30 – 15h00	Tea
15h00 – 15h45	Identifying and correcting cheese defects Kobus MULDER
15h45 – 16h30	Adding value to dairy products – Kobus MULDER