

Programa de Mestrado Profissional em Ciência e Tecnologia de Leite e Derivados

UFJF – EMBRAPA – Instituto de Laticínios Cândido Tostes/EPAMIG

Course: Vacuum evaporation and fouling of milk and whey (20h)

Table 1 - Course schedule

	Monday 02/12/19	Tuesday 03/12/19	Wednesday 04/12/19	Thursday 05/12/19	Friday 06/12/19
14:00 to 15:45	Introduction to vacuum evaporation Dr^a Gaëlle Tanguy - INRA	Technological and biochemical aspects of sweetened condensed milk Dr^a Isis Renhe – ILCT and Ítalo Perrone - UFJF	Fouling during vacuum evaporation of sweetened condensed milk MSc Érica Felipe Maurício – UFV/INRA	HPLC applied for lactose determination Dr^a Juliana Costa - UFJF	Sweetened condensed milk production in laboratory scale Quimtec Team
15:45 to 16:15	Milk Break	Milk Break	Milk Break	Milk Break	Milk Break
16:15 to 18:00	Fouling during vacuum evaporation Dr^a Gaëlle Tanguy - INRA	Technological and biochemical aspects of sweetened condensed milk Dr^a Isis Renhe – ILCT and Ítalo Perrone - UFJF	Fouling during vacuum evaporation of sweetened condensed milk MSc Érica Felipe Maurício – UFV/INRA	Vacuum evaporation facilities at <i>Cândido Tostes</i> Dairy Institute Dr. Rodrigo Stephani and Ítalo Perrone - UFJF	Sweetened condensed milk production in laboratory scale Quimtec Team

Observations: The course will be conducted in English. Classes and practices will occur at: Anfiteatro da Faculdade de Farmácia UFJF (Monday, Tuesday and Wednesday), Instituto de Laticínios Cândido Tostes (Thursday) and at Departamento de Química UFJF (Friday).