



# Web-Seminar: Aerated confectionery WES-2419 October 1 – 2, 2024 PROGRAM

## Participant fee:

790.00 €

## Services included:

- Course documentation (Online)
- Online access to our learning platform
- Certificate of Participation

## Your instructor

Guillermo Geschwindner  
Dipl.-Ing., Food Technology  
Technical Instructor,  
Chocolate / Sugar Confectionery



## Any Questions?

For questions about the event ,  
our project assistant will be at your disposal.  
T. +49 (0) 212 / 59 61 - 93  
[seminar@zds-solingen.de](mailto:seminar@zds-solingen.de)

# Tuesday, October 01, 2024

**13:30** Welcome and introduction

*ZDS*

Market products and classification

*Guilllermo Geschwindner, ZDS e.V.*

Basics of Aeration

*External presenter*

Gelatine for aerated products

*External presenter*

Egg albumin for angel kiss

*External presenter*

**15:00** **Screen break**

Potato starch and potato protein for vegan aerated products

*External presenter*

Hydrolysed proteins for vegetarian and vegan aerated products

*External presenter*

Glucose and Fructose-glucose syrup

*External presenter*

Sugar

*Guilllermo Geschwindner, ZDS e.V.*

**Approximately - 17:30 - End of day 1**

# Wednesday, October 02, 2024

13.30 Heating and cooking,  
Aeration technologies – introduction,  
Batch wise aeration 1 and 2-step aeration  
*Guilllermo Geschwindner, ZDS e.V.*

Continuous aeration  
*External presenter*

**15:00 Screen break**

Marshmallow lines - extruded and deposited  
*External presenter*

Angel Kiss extrusion  
*External presenter*

Market samples tasting

**Approximately 17:30 - End of the seminar**

**- subject to alterations -**