



March, 04 - 08, 2024  
Program



Die Süßwaren-Akademie  
The Academy of Sweets

# Gums & jellies production:

Practical introduction course  
including selected topics of  
functional gums



**Your instructor:**

**Guillermo Geschwindner**

Dipl.-Ing. Dipl.-Ing., Food Technology  
Technical Instructor, Sugar  
Confectionery and Chocolate

**Any questions?**

For questions about the event  
please contact our seminar team.

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## Monday, March 04, 2024

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**10:00**      **Welcome**  
**ZDS e.V.**

Introduction: Classification of gums and jellies and evaluation of market products

**ZDS e.V.**

**Theory:** Sugar, glucose syrup, and other carbohydrates

**ZDS e.V.**

**13:00**      **Lunch**

**14:00**      **Theory:** Modified starches in gums and jellies – Properties and application  
**Cargill Texturizing Solutions Deutschland GmbH & Co. KG**

**Theory:** Hydrocolloids for gums and jellies Gelatin

**Practice:** Gummies with modified starch

**ZDS e.V.**

**17:15**      **Final discussion**

**17:30**      **End of day 1**

## Tuesday, March 05, 2024

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**09:00**      **Practice:** Gelatin gummies

**Theory:** Hydrocolloids

- Pectin
- Agar Agar
- Gum Arabic

Pectins for use in jellies and functional gums and jellies

**HERBSTREITH & FOX GmbH & Co. KG**

**13:00**      **Lunch**



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### Tuesday, March 05, 2024

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**14:00 Practice:**

- Pectin for gums and jellies
- Gelatin gummies with foam layer
- Agar agar jellies

**ZDS e.V. & HERBSTREITH & FOX GmbH & Co. KG**

**17:15 Final discussion**

**17:30 End of day 2**

### Wednesday, March 06, 2024

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**09:00 Theory and practice:** Dosing and cooking/ dissolving of gums and jellies

**HÄNSEL PROCESSING GMBH**

**Theory:** Drying technology of gums and jellies

**S. Berger partner of Pinco SA**

**13:00 Lunch**

**14:00 Practice:**

- Pectin gummies starchless
- Gelatin gummies starchless
- Sugarfree and sugar-reduced gums and jellies

**ZDS e.V.**

**17:15 Final discussion**

**17:30 End of day 3**

### Thursday, March 07, 2024

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**9:00 Practice:** Sugarfree and sugar reduced gummies

**10:00 Theory:** Mogul and starchless depositing technology

**WINKLER und DÜNNEBIER Süßwarenmaschinen GmbH**



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### Thursday, March 07, 2024

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- 12:00**      **Theory:** Coloring of gums and jellies  
**Sensient Technologies Europe GmbH (Online)**
- 13:00**      **Lunch**
- 14:00**      **Theory:** Polyols, high intense sweeteners, and dietary fibres  
**BENEOPalatinit GmbH (Online)**
- Theory:** Technology of aerated products
- Raw materials— aeration agents
  - Principles of aeration
  - Process steps and machinery technology
- Practice:** Production of aerated products
- Deposited aerated products
  - Deposited marshmallows
- ZDS e.V.**
- 17:15**      **Final discussion**
- 17:30**      **End of day 4**

### Friday, March 08, 2024

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- 09:00**      **Theory:** Antisticking agents, sugar, and acid coating  
**Döhler GmbH**
- Practice:** Destarching, oiling, enrobing of gums and jellies and aerated products  
**ZDS e.V. and Döhler GmbH**
- 13:00**      **Final discussion and**  
**End of the seminar / Optional lunch**

-subject to changes-