



PROGRAM

Web-Seminar: Introduction Fondant 09.04.2024 – 10.04.2024

Participant fee:

790,00 €

Services included:

- Course documentation

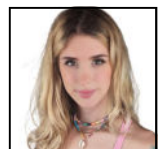
Your instructor:

Guillermo Geschwindner
Dipl.-Ing., Food Technology
and Processing
Technical Instructor,
Sweets / Confectionery



Questions?

For questions about the
course please contact our project
assistant Nadine Steiner
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Tuesday, April 09, 2024

13:30 Welcome

Product overview and characterisation

Guillermo Geschwindner, ZDS e.V.

Fondant as semi-finished product:

- Definition, basic principles
- Raw materials: Sugar, glucose syrup
- Composition and recipes
- Dry fondant

Dirk Clauss, Nordzucker AG

Shelf life, water activity and water content,

Production of fondant base at the ZDS–Video demonstration

Guillermo Geschwindner, ZDS e.V.

Screen break

Industrial production of fondant

Volker Günnel, Chocotech GmbH

Types of fondant–products and their characteristics, including evaluation of fondant market products:

- Overview
- Raw materials: Fats, flavours, colours, enzymes
- Frappé

Guillermo Geschwindner, ZDS e.V.

17:00 Discussion

17:15 End of the first day

Wednesday, April 10, 2024

13:30 Welcome – Summary of Day 1

Fondant recipes and products:

- Deposited
- Extruded
- Enrobed

Guillermo Geschwindner, ZDS e.V.

Crystallization in highly supersaturated, agitated sucrose solutions

Hannah Hartge, Max Planck Institute for Polymer Research

Enrobing, forming and depositing of fondant

Peter Meierand, Sollich KG

Sugarfree, sugar-reduced and calorie-reduced fondant

Guillermo Geschwindner, ZDS e.V.

Toppings and glacings based on icing (powder) sugar and egg albumen
Fondant in bakery applications

Guillermo Geschwindner, ZDS e.V.

17:00 Discussion

17:15 End of the seminar

- Subject to changes -