



May, 21 - 24, 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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## Tuesday, May 21, 2024

<b>10:00</b>	<b>Welcome</b> ZDS e.V.
	Introduction: Classification of gums and jellies and evaluation of market products ZDS e.V.
	<b>Theory:</b> Raw materials: Sugar, glucose syrup, water Hydrocolloids: Gelatin, native and modified starches ZDS e.V.
<b>13:00</b>	<b>Lunch</b>
<b>14:00</b>	<b>Practice:</b> Presentation of the various laboratory cooking systems Gummies with modified starch and gelatin ZDS e.V.
	<b>Theory:</b> Hydrocolloids for gums and jellies Gelatin <b>Practice:</b> Gummies with modified starch ZDS e.V.
<b>17:15</b>	<b>Final discussion</b>
<b>17:30</b>	<b>End of day</b>

## Wednesday, May 22, 2024

<b>09:00</b>	<b>Theory:</b> Hydrocolloids · Pectin · Agar Agar · Gum Arabic
	Pectins for use in jellies and functional gums and jellies ZDS e.V.
	<b>Theory:</b> Food acids, flavors, colors, etc.



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	<b>Practice:</b> Two-layer gelatin products ZDS e.V.
<b>13:00</b>	<b>Lunch</b>
<b>14:00</b>	<b>Practice:</b> · Pectin for gums and jellies · Agar agar jellies ZDS e.V.
<b>17:15</b>	<b>Final discussion</b>
<b>17:30</b>	<b>End of day</b>

## Thursday, May 23, 2024

<b>09:00</b>	<b>Process Technology of Gums and Jellies</b>
	<b>Theory :</b> Dosing and cooking of gums and jellies
	<b>Theory :</b> Mogul and starchless depositing technology
	<b>Theory:</b> Moulding starch
	<b>Theory:</b> Drying technology of gums and jellies
	<b>Practice:</b> Sugarfree and sugar-reduced gums and jellies ZDS e.V.
<b>13:00</b>	<b>Lunch</b>
<b>14:00</b>	<b>Theory:</b> Rare sugars, sugar substitutes and water-soluble fibres <b>Practice:</b> Sugarfree and sugar-reduced gums and jellies ZDS e.V.
<b>17:00</b>	<b>Final discussion</b>
<b>17:30</b>	<b>End of day</b>



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## Friday, May 24, 2024

<b>09:00</b>	<b>Theory:</b> Introduction aerated gums & jellies
	<b>Practice:</b> Aerated and deposited foam product
	<b>Practice:</b> Gelatin gummy, starchless
<b>12:00</b>	<b>Theory:</b> Polishing and antisticking agents, sugar and acid/sugar coating
<b>13:00</b>	<b>Lunch</b>
<b>14:00</b>	<b>Practice:</b> Destarching, oiling, sugaring, acidification and enrobing with chocolate of produced gums and jellies ZDS e.V.
<b>16:00</b>	<b>Final discussion and end of the seminar</b>
<b>16:30</b>	<b>End of day</b>

-subject to changes-

**Participant fee**  
2.950,00 €

## Services Included

- Course documentation
- Refreshments: snacks and drinks
- Lunch and dinner at the ZDS refectory