



October, 1 - 2, 2024
Program



Web-Seminar: Aerated Confectionery



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.

T. +49 (0) 212 59 61 32
seminar@zds-solingen.de

Tuesday, October 1, 2024

13:30 **Welcome and Introduction**
ZDS e.V.

Market products and classification
Guillermo Geschwindner, ZDS e.V.

Basics of Aeration
External presenter

Gelatine for aerated products
Liubov Skliarenko, GELITA AG

Egg albumin for angel kiss
External presenter

15:00 **Screen break**

Potato starch and potato protein for vegan aerated products
Stefan Wessel, Avebe Food Innovation by Nature

Hydrolysed proteins for vegetarian and vegan aerated products
Annalisa Segat, Kerry Group – Applied Health and Nutrition

Angel Kiss extrusion
Matthias Drees, OKA-Spezialmaschinenfabrik GmbH & Co. KG

17:15 **Final discussion**

17:30 **End of day**

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Wednesday, October 2, 2024

- 13:30** **Glucose and Fructose-glucose syrup**
Cargill Starches, Sweeteners & Texturizers
- Sugar**
Guillermo Geschwindner, ZDS e.V.
- Heating and cooking,**
Aeration technologies – introduction,
Batch wise aeration 1 and 2-step aeration
Guillermo Geschwindner, ZDS e.V.
- Continuous aeration of aerated confectionery products**
and marshmallow extrusion
Oliver Klein, Hansa Industrie-Mixer GmbH & Co. KG
- 15:00** **Screen break**
- Mogul technology for aerated fruit gums**
Gerd-Volker Preidt, Makat Candy Technology GmbH
- Market samples tasting**
- 17:30** **Final discussion and end of the web seminar**

-subject to changes-

Participant fee
790,00 €

Services Included

- Handouts as pdf-document
 - Sample box with chocolates
- (*not all countries because of customs regulations)