



June, 19 - 20, 2024  
Program



# Web-Seminar:

## Sugarfree, sugar-reduced and calorie-reduced



### 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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Die Süßwaren Akademie  
The Academy of Sweets

## Wednesday, June 19, 2024

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### 13:30 Welcome and Introduction

ZDS e.V.

#### Overview concepts for sugarfree, sugar-reduced and calorie-reduced chocolates

- Sugar alternatives - coconut sugar
- Sugar substitutes and high intense sweeteners
- Dietary fibers
- Rare sugars

ZDS e.V.

#### Sugar reduction in chocolate with milk ingredients

Valio Ltd.

#### Rare sugar—Tagatose in chocolate

Tom Sanders, ASR-Group

#### Sugarfree chocolates with Maltitol

Lucie Perrin, Tereos Starch & Sweeteners Belgium N.V.

#### Sugar-reduced chocolates—Bachelor thesis

Rebecca Welzel, HS Niederrhein

#### Tasting session

17:15 Final discussion

17:30 End of day

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## Thursday, June 20, 2024

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- 13:30**      **Isomalt, Isomaltulose, Inulin and FOS in chocolate**  
**NN, BENEOPalatinitt GmbH**
- Polydextrose, Resistant Dextrin and Alulose in chocolate**  
**Martina Braskova, Tate & Lyle PLC**
- Erythritol—use in sugarfree chocolate**  
**Sandra Pottgueter, Jungbunzlauer Ladenburg GmbH**
- Production of sugarfree chocolate**  
**External speaker**
- Second tasting session**
- 17:30**      **Final discussion and end of the web seminar**

**Participant fee**

790,00 €

**Services Included**

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