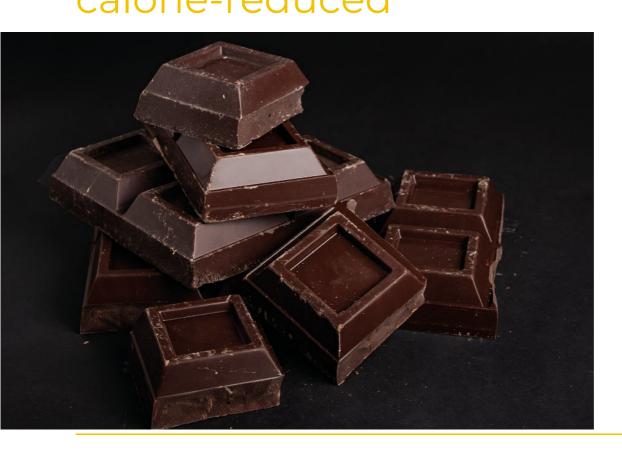


Web-Seminar: Sugarfree, sugar-reduced and calorie-reduced





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.

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

Web-Seminar:

Sugarfree, sugar-reduced and calorie-reduced

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June 19-20, 2024 · Program



Wednesday, June 19, 2024

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 tesis

Rebecca Welzel, HS Niederrhein

Tasting session

17:15 Final discussion

17:30 End of day

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June 19-20, 2024 · Program



Thursday, June 20, 2024

13:30 Isomalt, Isomaltulose, Inulin and FOS in chocolate

NN, BENEO-Palatinit GmbH

Polydextrose, Resistant Dextrin and Alulose in chocolate

Martina Braskova, Tate & Lyle PLC

Erythritol—use in sugarfree chocolate

Sandra Pottgueter, Jungbuinzlauer 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)