



# June, 19 - 20, 2024 Program



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



## Your instructor:

**Guillermo Geschwindner** 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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# Wednesday, June 19, 2024

## 13:30 Welcome and Introduction

ZDS e.V.

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

- $\cdot$  Sugar alternatives coconut sugar
- $\cdot$  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, Hochschule Niederrhein

#### **Tasting session**

- 17:15 Final discussion
- 17:30 End of day

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# 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 Thomas Linshalm, Zotter Schokoladen Manufaktur GmbH

Second tasting session

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)