



May, 21 - 24, 2024
Program



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.

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

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Tuesday, May 21, 2024

10:00 **Welcome**

ZDS e.V.

Introduction: Classification of gums and jellies and evaluation of market products

ZDS e.V.

Theory: Raw materials:
Sugar, glucose syrup, water
Hydrocolloids: Gelatin, native and modified starches

ZDS e.V.

13:00 **Lunch**

14:00 **Practice:** Presentation of the various laboratory cooking systems

Gummies with modified starch and gelatin

ZDS e.V.

Theory: Hydrocolloids for gums and jellies Gelatin

Practice: Gummies with modified starch

ZDS e.V.

17:15 **Final discussion**

17:30 **End of day**

Wednesday, May 22, 2024

09:00 **Theory:** Hydrocolloids

- Pectin
- Agar Agar
- Gum Arabic

Marlene Beicht, HERBSTREITH & FOX GmbH & Co. KG (Online)

Theory: Pectins for use in jellies and functional gums and jellies

ZDS e.V.

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Theory: Food acids, flavors, colors, etc.

ZDS e.V.

Practice: Two-layer gelatin products

ZDS e.V.

13:00 **Lunch**

14:00 **Practice:**

- Pectin for gums and jellies
- Agar agar jellies

ZDS e.V.

17:15 **Final discussion**

17:30 **End of day**

Thursday, May 23, 2024

09:00 **Process Technology of Gums and Jellies**

Theory : Dosing and cooking of gums and jellies

Theory : Mogul and starchless depositing technology

Theory: Moulding starch

Theory: Drying technology of gums and jellies

Practice: Sugarfree and sugar-reduced gums and jellies

ZDS e.V.

13:00 **Lunch**

14:00 **Theory:** Rare sugars, sugar substitutes and water-soluble fibres

Practice: Sugarfree and sugar-reduced gums and jellies

ZDS e.V.

17:00 **Final discussion**

17:30 **End of day**

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Friday, May 24, 2024

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

-subject to changes-

Participant fee

2.950,00 €

Services Included

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