



September 19 - 20, 2024 Program



Pan-coating: Practical introduction course Hard, Soft, and Chocolate Pan-



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.

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Monday, September 09, 2024

10:00 **Welcome and Introduction**

ZDS e.V.

Theory

Introduction - Classification and composition of dragees, tasting of market products: Hard, soft and chocolate dragees

ZDS e.V.

Theory

Pre-coating and stabilization of dragee centers

Norevo GmbH

13.00 **Lunch**

Practice

Pre-coating and stabilization of different centers

Practice

Chocolate panning of hazelnuts and almonds

ZDS e.V.

Final discussion

17:30 **End of day**

Tuesday, September 10, 2024

09.00 **Summary of the previous day**

Theory

Technology of chocolate panning - Raw materials, process, technical parameters

ZDS e.V.

Theory

Automatic belt coating system

René Maurice Wolf, Lothar A. Wolf Spezialmaschinen GmbH

Practice

Chocolate panning of different centers with belt coater and classical system

ZDS e.V.

Practice

Flavoring and coloring of chocolate and chocolate panning of different centers

ZDS e.V.

13.00 **Lunch**

Theory

Soft panning technology - Raw materials, process, technical parameters

ZDS e.V.

Practice

Soft panning of different centers

ZDS e.V.

Final discussion

17.30 **End of day**

Wednesday, September 11, 2024

09.00 **Summary of the previous day**

Theory

**Overview of hard panning - raw materials, processes, technical parameters
Sugar, glucose syrup, gum arabic, titanium dioxide alternatives, colors etc.**

ZDS e.V.

Theory

Sucrose esters in panning confectionery

Lia Bax, Sisterna BV

Practice

Hard panning on pre-coated centers

ZDS e.V.

13.00 **Lunch**

Theory

Coloring of panned goods and titanium dioxide replacer

Döhler GmbH

Practice

Hard panning on the pre-coated center - sugar coating, whitening, and coloring

ZDS e.V.

Final discussion

17.30 **End of day 3**

Thursday, September 12, 2024

09.00 **Summary of the previous day**

Theory

Overview - Automatic coating technology

Julien Mouron, Dumoulin

Theory

Sugarfree hard panning with Isomalt, Xylitol and Maltitol

ZDS e.V.

Practice

Sugarfree hard panning with Isomalt, Xylitol and / or Maltitol

ZDS e.V.

13.00 **Lunch**

Theory

Overview - Automatic coating technology

Theory

Surface pearlescent effects on panned goods, color flakes and color spots -

Raw materials and application

Ralf Schweinfurth, Merck KGaA

Practice

Surface pearlescent effects on panned goods, color flakes, and color spots-

Raw materials and application

ZDS e.V. & Ralf Schweinfurth, Merck KGaA

Final discussion

17.30 **End of day 3**

Friday, September 13, 2024

8.30 Summary of the previous day

Theory

Polishing and sealing of hard, soft, and chocolate panned goods

Wilfried Kukowski, Döhler GmbH

Practice

Finishing - surface acidification, color effects

Polishing and sealing of hard, soft, and chocolate panned goods

ZDS e.V.

12.30 Final discussion

13.00 End of the course – optional lunch

-subject to changes

Participant fee

3.390,00 €

Services Included

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