



October 1 - 2, 2024 Program



Web-Seminar: Aerated Confectionery



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 _

October 1-2, 2024 · Program



Tuesday, October 1, 2024

13:30 Welcome and Introduction

ZDS e.V.

Market products and classification

Guilllermo Geschwindner, ZDS e.V.

Basics of Aeration

External presenter

Gelatine for aerated products

Liubov Skliarenko, GELITA AG

Egg albumin for angel kiss

External presenter

15:00 Screen break

Potato starch and potato protein for vegan aerated products

Stefan Wessel, Avebe Food Innovation by Nature

Hydrolysed proteins for vegetarian and vegan aerated products

Wim Blom, Kerry Group – Applied Health and Nutrition

Angel Kiss extrusion

Matthias Drees, OKA-Spezialmaschinenfabrik GmbH & Co. KG

17:15 Final discussion

17:30 End of day

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Wednesday, October 2, 2024

13:30 Glucose and Fructose-glucose syrup

Arzu Kerim, Cargill Starches, Sweeteners & Texturizers

Sugar

Guilllermo Geschwindner, ZDS e.V.

Heating and cooking,
Aeration technologies – introduction,
Batch wise aeration 1 and 2-step aeration
Guilllermo Geschwindner, ZDS e.V.

Continuous aeration of aerated confectionery products and marshmallow extrusion

Oliver Klein, Hansa Industrie-Mixer GmbH & Co. KG

15:00 Screen break

Mogul technology for aerated fruit gums

Gerd-Volker Preidt, Makat Candy Technology GmbH

Market samples tasting

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)