



August 19 - 30, 2024 Program



Industrial Sugar Confectionery Production: Intense Practical Course



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, August 19, 2024

09:00 **Welcome and Introduction - Presentation of the program**

Theory

Classification of sugar confectionery products

Raw materials:

- Carbohydrates, sugar, water, glucose syrup
- Acids for confectionery products

13:00 Lunch

14:00 **Practice**

Introduction to the laboratory, cooking of different sugar solutions,
die-formed hard boiled candies

17:00 **Final discussion & End of day**

Tuesday, August 20, 2024

09:00 **Theory**

Sugar substitutes, high intense sweeteners, fibers

Hard candy classification

Practice

Sugar and sugarfree hard candy production

13:00 Lunch

14:00 **Practice**

Deposited hard boiled candies, die-formed filled hard boiled candies,
milk hard boiled candies

16:00 **Theory**

Sugarfree and sugar-reduced raw materials for confectionery products
Isomalt, Inulin, FOS, Isomaltulose

17:00 Final discussion & End of day

Wednesday, August 21, 2024

- 09:00 Theory**
Caramel, toffee and chewy candy, Raw materials: fat, emulsifiers, milk ingredients and hydrocolloids, Process technology of toffee and fudge
- 11:00 Practice**
Toffee / Fudge
- 13:00 Lunch**
- 14:00 Practice**
Toffee / Fudge
- 17:00 Final discussion & End of day**

Thursday, August 22, 2024

- 08.30 Summary of former trials**
- 09:30 Practice**
Fruit chewy candies
- 11.30 Lunch**
- 12.00 Departure to Hansella GmbH, Viersen**

13.00 Arrival at Hansella in Viersen

Welcome and Introduction to the Agenda

Presentation and Training in modern sugar based confectionery production

- About Hansella
- Sugar technology
 - * Basics
 - * Heat Exchangers
 - * Boiling Curve and Vacuum application
- Production Technology
 - * Hard and Soft-Candy Production processes

Questions and Discussions

Facility Tour through Hansella

17.00 Final Discussion, Summary, End of day Departure back to ZDS e.V., Solingen

Friday, August 23, 2024

9.00 Theory

Gum base, bubble gum and chewing gum raw materials, types of chewing gum

Production technology of chewing and bubble gum

13:00 Lunch

14:00 Practice

Bubble gum production, chewy candy follow up

16:00 End of the first week

Monday, 26 August, 2024

- 09:00 **Theory**
Raw materials for the production of gums and jellies, gelatin, modified starch, pectin, agar-agar, gum arabic, carrageenan
- 11.30 **Theory**
Flavours for confectionery products
[Curt Georgi GmbH & Co.KG](#)
- 13:00 Lunch**
- 14:00 **Practice**
Manufacturing of gums and jellies, gelatin gums, modified starch
- 17.00 Final discussion & End of day**

Tuesday, 27 August, 2024

- 09.00 **Theory**
Starchless depositing of gums and jellies
- 10:30 **Theory**
Aerated confectionery and Marshmallows: types, process and machinery
- 13:00 Lunch**
- 14:00 **Practice**
Practice of gums and jellies and marshmallows, pectin jelly, agar-agar, aerated confectionery and Marshmallows
- 17.00 Final discussion & End of day**

Wednesday, 28 August, 2024

09:00 **Theory**
Participants: Written exam of course topics

Theory
Chocolate panning, soft panning

13:00 **Lunch**

14:00 **Practice**
Chocolate panning, soft panning

17:00 **Final discussion & End of day**

Thursday, 29 August, 2024

09:00 **Theory**
Raw materials and production technology of panned goods, hard panning

Practice
Sugar hard panning

12:00 **Theory**
Natural colours in confectionery and especially for panning
[GNT Europa GmbH](#)

13:00 **Lunch**

14:00 **Practice**
Sugar hard panning, destarching of gummies
Whitening and colouring

17:00 **Final discussion & End of day / 18:00 Farewell-dinner**

**INDUSTRIAL SUGAR CONFECTIONERY PRODUCTION:
INTENSE PRACTICAL COURSE**

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Die Süßwaren Akademie
The Academy of Sweets

Friday, 30 August, 2024

- 09:00 **Theory**
Polishing of hard, soft and chocolate panned goods
Norevo GmbH
- Practice**
Polishing of hard, soft and chocolate panned goods
Norevo GmbH
- 13:00 **Final disussion and End of the course / Lunch**

-subject to changes-

Participant fee

6.250,00 €

Services Included

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