



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.

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Tuesday, October 1, 2024

13:30 **Welcome and Introduction**
ZDS e.V.

Market products, classification and basics of aeration
Guillermo Geschwindner, ZDS e.V.

Gelatine for aerated products
Till Kinne & Liubov Skliarenko, GELITA AG

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 **Welcome and Review**

Glucose and Fructose-glucose syrup

Pilar Rodriguez, Cargill Starches, Sweeteners & Texturizers

Sugar

Guillermo Geschwindner, ZDS e.V.

Heating, dissolving and cooking

Gerd-Volker Preidt, Makat Candy Technology GmbH

15:00 **Screen break**

**Continuous aeration of aerated confectionery products
and marshmallow extrusion**

Kevin Krain, Hansa Industrie-Mixer GmbH & Co. KG

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)