

PROGRAM



Technology of extruded fruit gums

Date: 04.06.2025 - 05.06.2025

Language: English

Location: ZDS Solingen

Course fee: 1.780,00 €

Services included:

- Course documentation
- Refreshments: snacks and drinks

Supported by: Extrugroup B.V.



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.

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

Wednesday, June 04, 2025

- 09:00 **Welcome**
 ZDS e.V. & Extrugroup B.V.
- 09:20 **Theory:**
 Basics extrusion process and the 3 different types:
 • Cooking extruder
 • SSHE / forming extruder
 • Batch cooking / forming extruder
 Philip Miedendorp de Bie, Extrugroup B.V.
- 10:30 **Theory:**
 Role and function of specialty starches in confectionery
 N.N.
- 11:30 **Practice: DEMO 1:**
 Standard fruit liquorice, twisted 2 colour
 • Preparing a basic mass
 • Running through the cooking extruder
 • Cooling and cutting
 • Collecting samples for further processing on day 2
 Philip Miedendorp de Bie, Extrugroup B.V.
- 13:00 Lunch**
- 13:45 **Theory:**
 Flavour Training – natural vs. non-natural flavours
 Markus, Wolters, Curt Georgi GmbH & Co. KG
- 14:45 **Practice:**
 Overview of complete extrusion line
 Philip Miedendorp de Bie, Extrugroup B.V.
- 16:00 **Practice: DEMO 2**
 Extruded fruit gum with gummy like texture
- 17:00 **Theory:**
 Sugars
 Guillermo Geschwindner, ZDS e.V.
- 17:15 Final discussion and end of the day**

Thursday, June 05, 2025

- 09:00 **Welcome** - Summary of day 1
ZDS e.V. & Extrugroup B.V.
- 09:15 **Theory:**
Glucose and Fructose-Glucose syrups
Eftychia Astara, Tereos Deutschland GmbH
- 10:00 **Theory:**
The use of hydrocolloids in extruded gums & fillings
Ruitenbergh BasIQs
- Practice: DEMO 2:**
Preparing sugar paste on 2 Z-kneaders ZDS:
· Gelatine based
· Starch based
· Carrageenan based
Philip Miedendorp de Bie, Extrugroup B.V.
- 11:00 **Theory:**
Liquorice extracts & their application in extruded products
Ruitenbergh BasIQs
- 13:00 Lunch**
- 13:45 **Theory:**
Natural colours for extruded fruit gum products
Wilfried Kukowski, DOEHLER GmbH
- 14:45 **Theory:**
Release and anti-sticking agents for extruded fruit gums
Wilfried Kukowski, DOEHLER GmbH
- 15:30 **Theory:**
Basic recipe and ingredients:
· Liquorice
· Sugar paste
Philip Miedendorp de Bie, Extrugroup B.V.
- Practice: DEMO 4**
Sanding, Oiling, Enrobing of the prepared product samples
ZDS and Philip Miedendorp de Bie, Extrugroup B.V.
- Theory:** Basic recipe and ingredients:
ZDS and Philip Miedendorp de Bie, Extrugroup B.V.
- 17:00 Final discussion and end of the seminar**
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