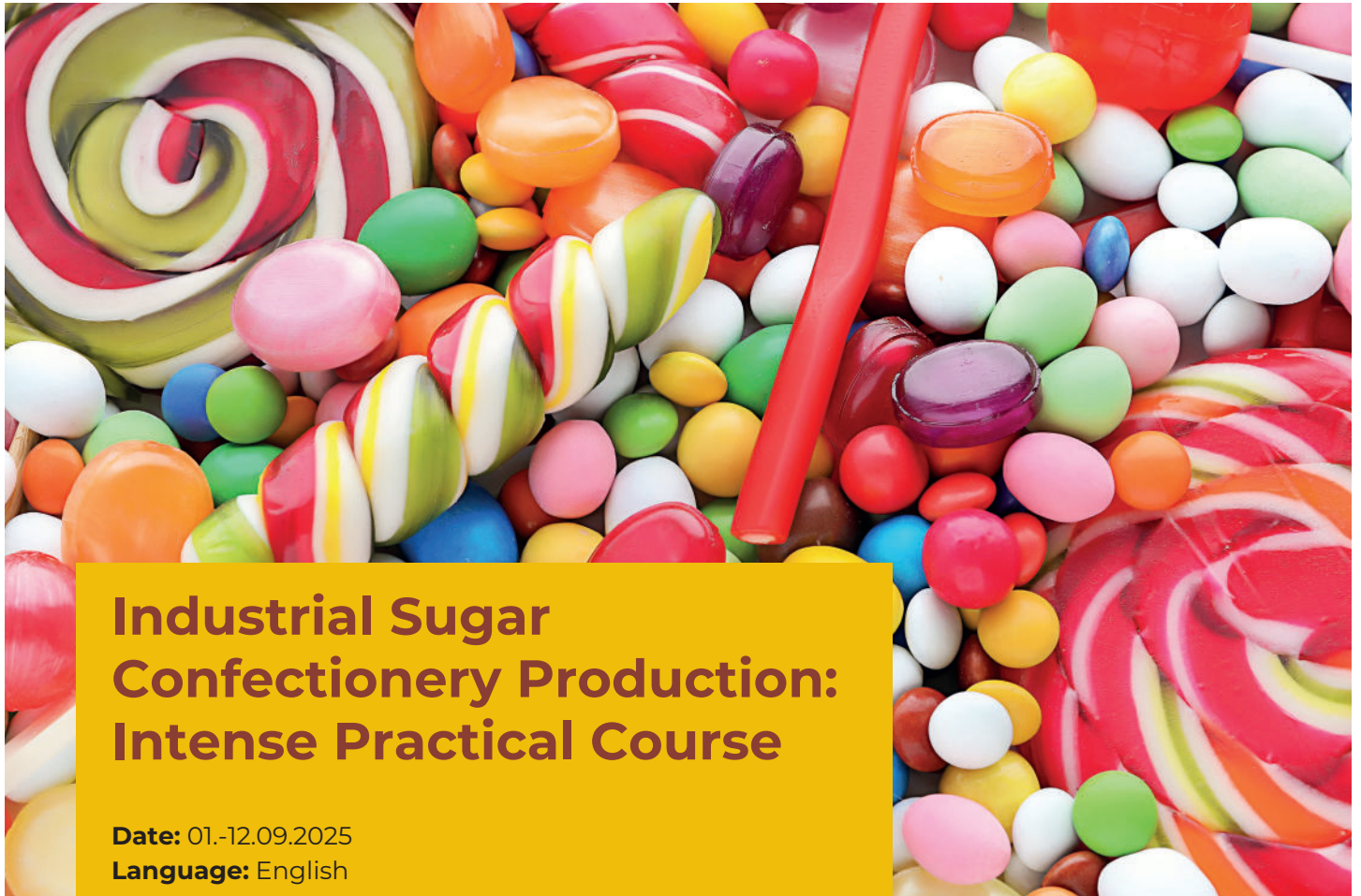


PROGRAM



Industrial Sugar Confectionery Production: Intense Practical Course

Date: 01.-12.09.2025

Language: English

Ort: ZDS Solingen

Participant fee: 6.570,00 €

Service included:

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



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

WEEK 1

Monday, September 1, 2025

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, September 2, 2025

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, September 3, 2025

- 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, September 4, 2025

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, September 5, 2025

- 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**

WEEK 2

Monday, September 8, 2025

- 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
xx
- 13:00 **Lunch**
- 14:00 **Practice**
Manufacturing of gums and jellies, gelatin gums, modified starch
- 17.00 **Final discussion & End of day**

Tuesday, September 9, 2025

- 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, September 10, 2025

- 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, September 11, 2025

- 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
XX
- 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**

Friday, September 12, 2025

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

-subject to changes-