

PROGRAM



Compound and Fat Based Fillings

Date: 15.10. – 16.10.2025

Language: English

Location: ZDS Solingen

Course fee: 1.780,00 €



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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Wednesday, October 15, 2025

- 9:00 **Start**
 Welcome and introduction
- Theory:** Market overview
- Practice:** Preparation of a compound mass and a fat based filling
- Theory:** Compound fats (CBE, CBR, CBS)
- Theory:** Introduction to fillings
- 13:00 **Lunch**
- 14:00 **Theory:** How lecithin improves products, processes and profits
- Practice:** Lecithin demonstration
- Practice:** Preparation of a second compound and a fat based filling
- Practice:** Aerated filling fat
- 17:30 **Final discussion and end of day 1**

Thursday, October 16, 2025

9:00 **Start**

Theory: Raw materials for compounds and fat based fillings
· Sugar, dairy and flavors

Practice: Preparation of filled pralines with different fat based fillings

Theory: Cocoa powders for compound and fat based fillings

Theory: Production methods of compounds and fat based fillings

13:00 **Lunch**

14:00 **Theory and practice:** Enrobing and cooling of compounds

Theory: Optimizing production and troubleshooting

17:30 **Final discussion and end of the seminar**