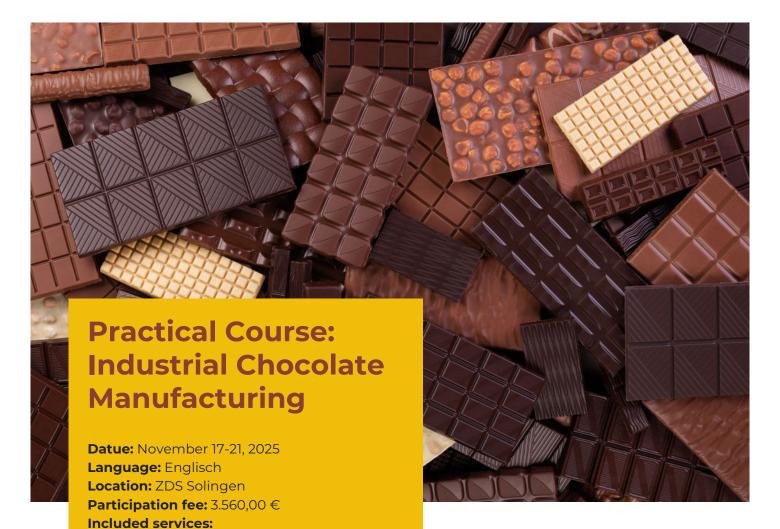


PROGRAM





Your instructor:

· Online access to our learning platform and

documentation

Certification of participationRefreshments: Snacks and drinksLunch and dinner at the ZDS refectory

Guillermo Geschwindner

Dipl.-Ing. Food Technology, Technical Instructor Sugar Confectionery and Chocolate

Any questions?

For questions about the event our project assistants will be at your disposal.

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

Industrial Chocolate Manufacturing

Practical Course

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November 17-21, 2025 · Program



Monday, November 17, 2025

9:30 Welcome - Cocoa liquor production

Theory: Cocoa processing: Cocoa cultivation and post harvesting processes

Theory: Cocoa bean processing

- · Cleaning, Roasting (bean, nib, liquor)
- · Breaking, Winnowing
- · Grinding to liquor
- · Cocoa butter and powder

13:00 **Lunch**

14:00 **Practice:** Cocoa bean evaluation and processing

- · Evaluation of different cocoa beans
- · Thermal pretreatment
- · Breaking and winnowing
- · Nib roasting
- · Liquor grinding
- · Cocoa butter production

17:30 End of the first day - optional dinner

Tuesday, November 18, 2025

8:30 Chocolate production

Theory: Raw materials: Cocoa butter, cocoa powder, sugar, milk ingredients, flavor

Theory: Manufacturing of chocolate:

- Recipes
- · Manufacturing of chocolate (mixing process, refining process, conching process)

Theory: Alternative chocolate manufacturing technologies

Theory: Emulsifiers

13:00 **Lunch**

Industrial Chocolate Manufacturing

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November 17-21, 2025 · Program



Practice: Dark and Milk Chocolate manufacturing:

- · Mixing, refining (5-roll refining), conching
- Chocolate production with alternative system Masterconch, Universal Conche and/ or Ballmill
- 17:30 End of the second day optional dinner

Wednesday, November 19, 2025

8:30 Chocolate tempering

Practice: Liquification of chocolate

Theory: Chocolate tempering, enrobing and cooling:

- · Characteristics of cocoa butter
- · Principles of tempering
- · Commercial tempering equipments
- · Evaluation of temper
- · Enrobing technology and cooling

Practice: Chocolate tempering (Hand tempering, use of Sollich Turbotemper, evaluation of temper with a tempermeter)

13:00 **Lunch**

Practice: Chocolate tempering, moulding of tablets, hollow figures, enrobing technology

17:30 End of the second day - optional dinner

Industrial Chocolate Manufacturing

Practical Course

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November 17-21, 2025 · Program



Thursday, November 20, 2025

8:30 Moulding technology

Theory: Moulding technologies:

- · Classic shell moulding
- · Book moulding
- · Cold stamping
- · Hollow figures
- · One shot depositing

Practice: One Shot depositing and cold stamping

Production of filled products

13:00 **Lunch**

Theory: Vegetable fats for compounds and fillings

Practice: Production of CBE and CBS compounds

Production of fat filling

17:30 End of the fourth day - dinner

Friday, November 21, 2025

8:30 **Start**

Theory: Food allergens in chocolate

Practice: Production of chocolate shells, filling and sealing, compound moulding,

finishing of all products

Practice: Tasting of produced products/ Final discussion

13:00 End of the course - Lunch