

PROGRAM



Web-Seminar: Milk Products and Vegan Alternatives for Chocolates

Date: May 06-07, 2025

Language: English

Location: Online

Course fee: 830,00 €

Included services:

- Course documentation (Online)
- Online access to our learning platform
- Certificate of participation



Your instructor:

Guillermo Geschwindner

Dipl.-Ing., Food Technology

Technical Instructor

Chocolate / Sugar Confectionery

Any questions?

For questions about the event
please contact our seminar team.

T. +49 (0) 212 59 61 32

seminar@zds-solingen.de

Tuesday, May 06, 2025

13:30 Welcome and overview of the usage of different milk ingredients

ZDS e.V.

Full cream and Skimmed milk powder for chocolate application, roller-dried and spray-dried

Spray-dried technology for milk powders

Whey powders for chocolate

AMF (Anhydrous Milk Fat) in chocolate application

Chocolate tasting

17:00 **End of day 1**

Wednesday, May 07, 2025

13:30

Start

ZDS e.V.

Milk taste – Focus North America

Caramelized milk powders

Milk crumb in chocolate

Milk taste development during conching

Vegan Chocolates – Overview

Chocolate tasting

17:00

End of the seminar