

# PROGRAM



## Pan-coating: Practical introduction course

**Date:** 24.03. – 28.03.2025

**Language:** English

**Location:** ZDS Solingen

**Course fee:** 3.560,00 €

**Included services:**

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



**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

## Monday, March 24, 2025

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10:00      **Welcome and Introduction**

**Theory:** Introduction - Classification and composition of dragees, tasting of market products: Hard, soft and chocolate dragees

**ZDS e.V.**

**Theory:** Pre-coating and stabilization of dragee centers

13:00      **Lunch**

**Practice:** Pre-coating and stabilization of different centers

**Practice:** Chocolate panning of hazelnuts and almonds

**ZDS e.V.**

**Final discussion**

17:30      **End of day**

## Tuesday, March 25, 2025

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09:00 **Summary of the previous day**

**Theory:** Technology of chocolate panning - Raw materials, process, technical parameters  
**ZDS e.V.**

**Theory:** Automatic belt coating system

**Practice:** Chocolate panning of different centers with belt coater and classical system  
**ZDS e.V.**

**Practice:** Flavoring and coloring of chocolate and chocolate panning of different centers  
**ZDS e.V.**

13:00 **Lunch**

**Theory:** Soft panning technology - Raw materials, process, technical parameters  
**ZDS e.V.**

**Practice:** Soft panning of different centers  
**ZDS e.V.**

**Final discussion**

17:30 **End of day**

## Wednesday, March 26, 2025

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09:00 **Summary of the previous day**

**Theory:** Overview of hard panning - raw materials, processes, technical parameters  
Sugar, glucose syrup, gum arabic, titanium dioxide alternatives, colors etc.  
**ZDS e.V.**

**Theory:** Sucrose esters in panning confectionery  
**Lia Bax, Sisterna BV**

**Practice:** Hard panning on pre-coated centers  
**ZDS e.V.**

13:00 **Lunch**

**Theory:** Coloring of panned goods  
**N.N., GNT Europa GmbH**

**Practice:** Hard panning on the pre-coated center - sugar coating, whitening and coloring  
**ZDS e.V.**

**Final discussion**

17:30 **End of day**

## Thursday, March 27, 2025

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09:00 **Summary of the previous day**

**Theory:** Overview - Automatic coating technology

**Theory:** Sugarfree hard panning with Isomalt, Xylitol and Maltitol

**ZDS e.V.**

**Practice:** Sugarfree hard panning with Isomalt, Xylitol and / or Maltitol

**ZDS e.V.**

13:00 **Lunch**

**Theory:** Surface pearlescent effects on panned goods, color flakes and color spots  
Raw materials and application

**Practice:** Surface pearlescent effects on panned goods, color flakes  
and color spots

Raw materials and application

**ZDS e.V.**

**Final discussion**

17:30 **End of day**

## Friday, March 28, 2025

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08:30 **Summary of the previous day**

**Theory:** Polishing and sealing of hard, soft, and chocolate panned goods

**Rocky Föll, CAPOL GmbH**

**Practice:**

Finishing - surface acidification, color effects

Polishing and sealing of hard, soft, and chocolate panned goods

**ZDS e.V.**

**Practice:** Sugarfree hard panning with Isomalt, Xylitol and / or Maltitol

**ZDS e.V.**

12:30 **Final discussion**

13:00 **End of the course - optional lunch**

- subject to changes