

# PROGRAM



## Web-Seminar: Hard Candy - Compact

**Date:** March 12-13, 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](mailto:seminar@zds-solingen.de)

## Wednesday, March 12, 2025

---

13:30

**Welcome**

**ZDS e.V.**

**Raw materials**

Sugar

Water

**ZDS e.V.**

Glucose syrup for hard candy production

**N.N.**

Sugarfree and sugar-reduced hard boiled candy

Isomalt

Maltitol syrup,

others

**N.N.**

The importance of glass transition temperature (T<sub>g</sub>) in high boiled candies

**Prof. Dr. Richard W. Hartel, University of Wisconsin**

17:30

**End of day 1**

## Thursday, March 13, 2025

---

13:30

**Start**

**ZDS e.V.**

Introduction cooking systems

**ZDS e.V.**

Cooking process and energetic balance of a hard candy production

- Process technology for sugar confectionery - Dosing, cooking and behaviour of sugar masses
- Tempering, forming and cooling of sugar masses

**N.N.**

Lollipop production

**Erwin Truijen, GEA Food Solutions Weert B.V.**

Deposited hard candies - cooking and depositing technology

**Tony Prange, Baker Perkins Ltd**

17:30

**End of the seminar**