

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.

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Wednesday, March 12, 2025

13:30 **Welcome**

Raw materials

Sugar

Water

Glucose syrup for hard candy production

Sugarfree and sugar-reduced hard boiled candy

Isomalt

Maltitol syrup,

others

The importance of glass transition temperature (T_g) in high boiled candies

17:30 **End of day 1**

Thursday, March 13, 2025

13:30 **Start**

Introduction cooking systems

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

Lollipop production

Deposited hard candies - cooking and depositing technology

17:30 **End of the seminar**