

# PROGRAM



## Practical Introduction Course including Functional Gums: Gums & Jellies Production

**Date:** 22.09.2025 - 26.09.2025

**Language:** English

**Location:** ZDS Solingen

**Course fee:** 3.560,00 €

**Services included:**

- Course documentation
- Refreshments: snacks and drinks
- Lunch and dinner 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

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**September 22-26, 2025 · Program**

## Monday, September 22, 2025

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10:00 **Welcome**  
**ZDS e.V.**

**Introduction: Classification of gums and jellies and evaluation of market products**  
**ZDS e.V.**

**Theory:**

- Raw materials: Sugar, glucose syrup, water
- Hydrocolloids: Gelatin, native and modified starches

**ZDS e.V.**

13:00 **Lunch**

14:00 **Practice: Presentation of the various cooking systems**  
**Gummies with modified starch and gelatin**  
**ZDS e.V.**

**Theory: Hydrocolloids for gums and jellies gelatin**

**Practice: Gummies with modified starch**  
**ZDS e.V.**

17:15 **Final discussion**

17:30 **End of day**

## Tuesday, September 23, 2025

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10:00 **Theory: Practice for use in jellies and functional gums and jellies**  
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**Theory: Hydrocolloids**

- Pectin
- Agar Agar
- Gum Arabic

**ZDS e.V.**

## Gums & Jellies Production

Practical Introduction Course including Functional Gums



Die Süßwaren Akademie  
The Academy of Sweets

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**September 22-26, 2025 · Program**

**Theory: Food acids, flavors, colors, etc.**

**ZDS e.V.**

**Practice: Two-layer gelatin products**

**ZDS e.V.**

13:00 **Lunch**

14:00 **Practice:**

- Pectin for gums and jellies
- Agar Agar jellies

**ZDS e.V.**

17:15 **Final discussion**

17:30 **End of day**

## Wednesday, September 24, 2025

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10:00 **Process Technology of gums and jellies**

**Theory:**

- Dosing and cooking of gums and jellies
- Mogul and starchless depositing technology
- Moulding starch
- Drying technology of gums and jellies

**Practice:**

- Dosing and cooking of gums and jellies

**ZDS e.V.**

13:00 **Lunch**

14:00 **Theory: Rare sugars, sugar substitutes and water-soluble fibres#**

**Practice: Sugarfree and sugar-reduced gums and jellies**

**ZDS e.V.**

17:15 **Final discussion**

17:30 **End of day**

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**September 22-26, 2025 · Program**

## Thursday, September 25, 2025

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10:00 **Process Technology of gums and jellies**

**Theory:**

- Dosing and cooking of gums and jellies
- Mogul and starchless depositing technology
- Moulding starch
- Drying technology of gums and jellies

**Practice:**

- Dosing and cooking of gums and jellies

**ZDS e.V.**

13:00 **Lunch**

14:00 **Theory: Rare sugars, sugar substitutes and water-soluble fibres#**

**Practice: Sugarfree and sugar-reduced gums and jellies**

**ZDS e.V.**

17:15 **Final discussion**

17:30 **End of day**

## Friday, September 26, 2025

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09:00 **Theory: Introduction aerated gums & jellies**

**Practice:**

- Aerated and deposited foam product
- Gelatin gummy, starchless

12:00 **Theory: Polishing and antisticking agents, sugar and acid/sugar coating**

13:00 **Lunch**

14:00 **Practice: Destarching, oiling, sugaring, acidification and enrobing with chocolate of produced gums and jellies**

**ZDS e.V.**

16:00 **Final discussion and end of the seminar**

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