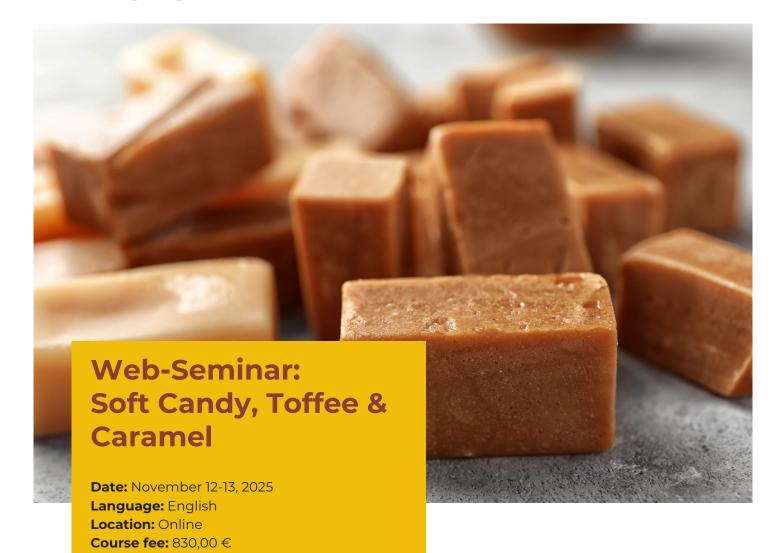


PROGRAM





Included services:

Your instructor:

· Course documentation (Online)

· Certificate of participation

· Online access to our learning platform

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 _

November 12-13, 2025 · Programm



Wednesday, November 12, 2025

13:30	Welcome Guillermo Geschwindner, ZDS e.V.
13:40	Product and market overview toffee and fudge
14:30	 Raw materials and formulations of toffee and fudge Sugars Fondant - Icing sugar Dairy ingredients (Referent)

- Fats
- Emulsifier
- Flavours

Guillermo Geschwindner, ZDS e.V.

15:00 Screen break

15:20 Industrial preparation of toffee and fudge

- Dosing
- · Pre-Cooking
- · Discontinuous and continuous cooking
- · Control of caramelisation
- · Maillard Reaction during cooking

16:00 Forming and moulding

Guillermo Geschwindner, ZDS e.V.

17:00 Special concepts:

- vegan
- $\boldsymbol{\cdot}$ sugarfree and sugar-reduced toffees
- fudge
- · Tasting session
- · final discussion

Guillermo Geschwindner, ZDS e.V.

Approximately 17:30 - End of day 1

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November 12-13, 2025 · Programm



Thursday, November 13, 2025

13:30	Summary Day 1
13:45	Product and market overview chewy candies Guillermo Geschwindner, ZDS e.V.
14:00	Raw materials and formulations fruit chewy candies Sugars Fondant - Icing sugar Humectants Fats Emulsifier Hydrocolloids Flavours Guillermo Geschwindner, ZDS e.V.
15:00	Screen break
15:20	Discontinuous and continuous production of chewy candies, Crystallisation of fruit chews
16:15	Forming systems like cut and wrap, die forming, ball forming Guillermo Geschwindner, ZDS e.V.
17:00	Sugarfee and sugar-reduced toffee, fudge and fruit chews
	Product tasting and final discussion Guillermo Geschwindner, ZDS e.V.
	Approximately 17:30 - End of the seminar
	- subject to alterations -