

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.

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Monday, March 24, 2025

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

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
Maurice Wolf, Lothar A. Wolf Spezialmaschine GmbH

Practice: Chocolate panning of different centers with belt coater and classical system
Maurice Wolf, Lothar A. Wolf Spezialmaschine GmbH

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

13:00 **Lunch**

Theory and practice: Surface pearlescent effects on panned goods
R. Schweinfurth, Merck Group

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

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.

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

13:00 **Lunch**

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

Final discussion

17:30 **End of day**

Thursday, March 27, 2025

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

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: Overview - Automatic coating technology

Theory: Color flakes and color spots
Raw materials and application

Practice: Color flakes and color spots
Raw materials and application
ZDS e.V.

Final discussion

17:30 **End of day**

Friday, March 28, 2025

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