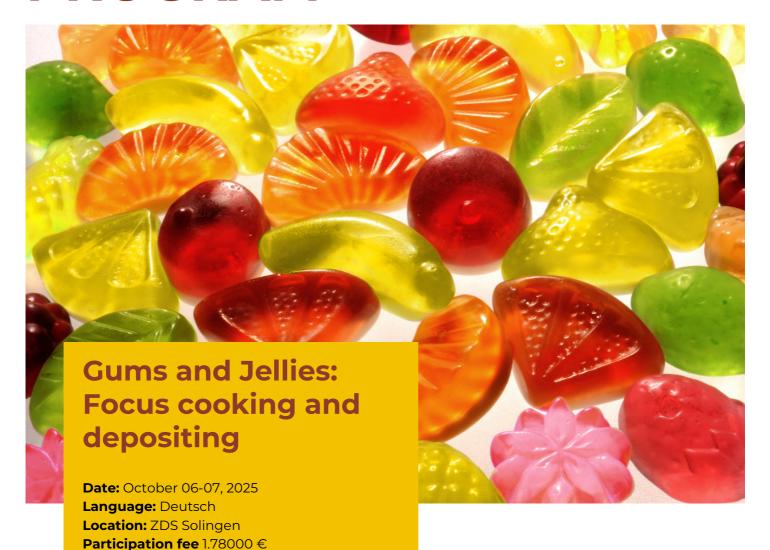


# **PROGRAM**





**Included services:** 

Course documentation

Lunch at the ZDS refectory

#### Your instructor:

Refreshments: snacks and drinks

### **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

## **Gums and Jellies:**

Focus Cooking and Depositing

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October 06-07, 2025 · Programm



# Monday, October 06, 2025

09:00	Welcome and presentation programme and ZDS
09:20	Introduction and classification deposited fruit gums
	Raw materials - basic overview  · Sugars  · Glucose syrup  · Humectants  · Hydrocolloids  · Flavors, colors and acids  ZDS e.V.
11:00	Dosification, weighing, cooking/dissolving, vacuum, flavouring
13:00	Lunch
14:00	<b>Practice:</b> Dissolving and cooking of different gums and jellies masses (discontinous and continous) on Chocotech Princess cooker (discontinous) and Hänsel Processing Mikro Lab dissolver/ cooker(continous)
	Theory: Energy calculation, energy recovery systems

#### **Gums and Jellies:**

Focus Cooking and Depositing

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## October 06-07, 2025 · Programm



# Tuesday, October 07, 2025

08:30 Summary day 1

08:45 "Mogul" Technology

- · Mogul Technology Overview
- Depositing Parameters
- · Depositing of Fruit Gummies including One Shot Depositing

Practice: Depositing trials on Makat lab depositer

· Aerating technology

**Daniel Szott**, Makat Candy Technology GmbH

Practice: Aeration with PicoMix (Hansamixer) and depositing

13:00 Lunch

14:00 Theory and Practice:

- · Moulding starch
- · Oiling and sugaring of fruit gums
- Troubleshooting

Practice: Destarching, oiling and sugaring of produced fruit gums

16:30 Summary and End of the seminar

- subject to changes -