

# PROGRAM



## Gums and Jellies: Focus cooking and depositing

**Date:** October 06-07, 2025

**Language:** Deutsch

**Location:** ZDS Solingen

**Participation fee** 1.78000 €

**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.

T. +49 (0) 212 59 61 32  
seminar@zds-solingen.de

## Monday, October 06, 2025

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- 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     **Practice:** Dissolving and cooking of different gums and jellies masses (discontinuous and continuous) on Chocotech Princess cooker (discontinuous) and Hänsel Processing Mikro Lab dissolver/ cooker(continuous)
- Theory:** Energy calculation, energy recovery systems
- 17:00     Final discussion and end of day 1

## Tuesday, October 07, 2025

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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 -