

PROGRAM



Bar Manufacturing Technology: Cereal, Protein, Fruit and Candy Bars

Date: 23.06.2025 - 25.06.2025

Language: English

Location: ZDS Solingen

Course fee: 2.620,00 €

Services included:

- Course documentation
- Refreshments: snacks and drinks



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, June 23, 2025

- 09:00 **Welcome and program overview**
ZDS
- Market overview - Trends, concepts, market products**
ZDS
- Raw materials and importance for the bar technology**
Sugars and alternative sugars and syrups
- Sugar substitutes and fibers
 - Humectants
 - Water and concepts of water content and water activity
 - Vegetable fats
 - Emulsifiers
- ZDS and T. Reinemann, RC-Consulting**
- 13:00 **Lunch**
- 14:00 **Cereal, Protein and Fruit Bars**
- Theory: Moulding machines
- Practice: Manual production of cereal and fruit bars
 ZDS and T. Reinemann, RC-Consulting
- 17:15 **Final discussion / End of day 1**

Tuesday, June 24, 2025

07:00 **Transfer to company Sollich KG, Bad Salzuflen**

09:00 **Arrival**

Welcome and introduction company Sollich KG

Lectures are presented by experts from Sollich KG, Bad Salzuflen

Theory: Bar Technology - Conbar system

Practice: Production of protein bar via Conbar system
Caramel production

Theory: Tempering, enrobing and cooling of chocolate

Lunch Snack

Theory: Candy bar production via Conbar Technology

Practice: Candy bar—Nougat production and caramel layer
Forming, cooling, cutting, enrobing

Approx. 16:00 Transfer back to ZDS, Solingen

Wednesday, June 25, 2025

08:30

Protein bars

Theory: Whey proteins, whey protein isolate, milk proteins

Theory: Collagen hydrolysates for protein bars

Theory: Plant based proteins for protein bars

Theory: Mixing process via z-blade mixer and cutter

Theory: Overview of production process and equipment on the market

T. Reinemann, RC-Consulting

13:00

Lunch

13:45

Practice: Develop your own bar recipe—Manual production of bars

16:00

Final discussion / End of the seminar