

## **PREPROGRAM**

25% EARLY BIRD DISCOUNT!

BarTech Europe

Smart
Technology
for Bars

September 15-17, 2025 | Solingen, Germany



**Date:** 15.09.2025 - 17.05.2025

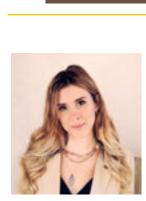
**Language:** English **Location:** Solingen

Early Bird Discount: 1.400 €\*

(Early Bird Discount Until May 1st.

Regular Price: 1890 € )

\*Discounts can't be combined



**Congress Manager:** 

Nadine Steiner
ZDS-Seminar Team

**Questions:** For any Questions about the Event or to Participate at the Foyer Exhibition, I am happy to assist you.

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HIGHLIGHTS: FESTIVE DINNER – FOYER EXHIBITION – NETWORKING EVENT AND LIVE DEMONSTRATIONS!

#### International Markets & Trends: Shaping the Future of Bars

How are global markets evolving? What key trends are shaping the bars of tomorrow?

- Market Analysis The Evolution of Protein Bars:
  - Health Trends vs. Traditional Snacks
- · Innovation in Healthy Snacking Beyond the Protein Bar: What's Next?
- Provocative Panel Talk The Definition of a Bar:
  - Including an Interactive Voting Session!
- Functional Food Declaration:
  - Regulatory Guidelines for Proteins & Raw Materials

### Product Development: Overcoming Challenges & Exploring New Ingredients

From functional ingredients to sustainable formulations – what hurdles and opportunities define modern product development in the bar industry?

- Rising Cocoa Prices Exploring Chocolate Alternatives
- · Raw Material Optimization, Waste Reduction, and Sustainability
- · Masking Off-Flavors: Optimizing the taste of proteins for consumer appeal

### Focus on Milk Protein & Beyond: Utilizing Proteins in Bar Production

How can milk proteins and alternative protein sources be effectively incorporated into bars? Explore the challenges of formulation, texture, stability, and consumer expectations in protein-rich products.

- Exploring Milk Protein Alternatives: Pea, Hemp, and Soy Proteins
- · The Role of Milk Proteins in Bar Production
- Development and Application of Debittered Legume Protein Concentrates for Bars and Snacks
- Optimizing High-Protein Bar Formulations: The Role of Collagen Peptides in Taste, Texture, and Shelf-Life Stability
- Enhancing energy bars with Microalgae

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# **Processing Technology: Rethinking Production & Alternatives**

What are the latest innovations in bar manufacturing? Explore new processing technologies, efficiency improvements, and alternative production methods.

- Live Demonstration of Innovative Processing Techniques
- · From Mass Preparation to Finished Bars A Comprehensive Approach
- Enhancing Production Efficiency and Optimization

#### **Companies Already in Attendance**

- Aasted ApS
- Beuth University of Applied Sciences (Beuth Hochschule f
  ür Technik Berlin)
- DMC Dimitrios Makrakis Consulting
- · GELITA AG
- Hansella GmbH
- · Krüger & Salecker Maschinenbau GmbH & Co. KG
- NielsenIQ
- Nukoko GmbH
- PB Leiner
- SOLLICH KG
- Symrise AG
- VEMAG Maschinenbau GmbH

#### **Congress Highlights**

- A Festive Dinner with all Participants and Industry Experts
- International Foyer Exhibition
- Many Networking Opportunities
- · Live Demonstrations
- · A Tour through the ZDS at the End of the Congress

<sup>\*</sup> Discounts can not be combined