

PROGRAM



Compound and Fat Based Fillings

Date: 15.10. – 16.10.2025

Language: English

Location: ZDS Solingen

Course fee: 1.780,00 €

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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seminar@zds-solingen.de

Wednesday, October 15, 2025

9:00 **Welcome and introduction**

Theory: Market overview

Practice: Preparation of a compound mass and a fat based filling

Theory: Compound fats (CBE, CBR, CBS)

Theory: Introduction to fillings

13:00 **Lunch**

14:00 **Theory:** How lecithin improves products, processes and profits

Practice: Lecithin demonstration

Practice: Preparation of a second compound and a fat based filling

Practice: Aerated filling fat

17:30 **Final discussion and end of day 1**

Thursday, October 16, 2025

9:00 **Welcome and Review of last day**

Theory: Raw materials for compounds and fat based fillings
· Sugar, dairy and flavors

Practice: Preparation of filled pralines with different fat based fillings

Theory: Cocoa powders for compound and fat based fillings

Theory: Production methods of compounds and fat based fillings

13:00 **Lunch**

14:00 **Theory and practice:** Enrobing and cooling of compounds

Theory: Optimizing production and troubleshooting

17:30 **Final discussion and end of the seminar**

- subject to changes -