

PROGRAM



Web-Seminar: Hard Candy - Compact

Date: March 12-13, 2025

Language: English

Location: Online

Course fee: 830,00 €

Included services:

- Course documentation (Online)
- Online access to our learning platform
- Certificate of participation



Your instructor:

Guillermo Geschwindner

Dipl.-Ing., Food Technology

Technical Instructor

Chocolate / Sugar Confectionery

Any questions?

For questions about the event
please contact our seminar team.

T. +49 (0) 212 59 61 32

seminar@zds-solingen.de

Wednesday, March 12, 2025

13:30 **Welcome and introduction**

ZDS e.V.

Types and classification of high-boiled candies

ZDS e.V.

Main raw materials for sugar-based hard candies:

- Sucrose
- Water
- Glucose syrup

Main concepts of sugars in hard candies:

- Reducing sugars
- Sugar inversion
- Maillard Reaction

Sugarfree and sugar-reduced hard boiled candy

- Isomalt
- Maltitol syrup
- others

Roland Zsembery, BENEIO-Palatinit GmbH

The importance of glass transition temperature (T_g) in high boiled candies

Prof. Dr. Richard W. Hartel, University of Wisconsin

17:30 **End of day 1**

Thursday, March 13, 2025

13:30

Welcome

ZDS e.V.

Introduction of different cooking systems

1. Cooking process and energetic balance of a hard candy production
2. Process technology for sugar confectionery - Dosing, cooking and behaviour of sugar masses
3. Tempering, forming and cooling of sugar masses

Manuel Stumpf, Hansella GmbH

Lollipop production

Erwin Truijen, GEA Food Solutions Weert B.V.

Deposited hard candies - cooking and depositing technology

Tony Prange, Baker Perkins Ltd,

17:30

End of the seminar