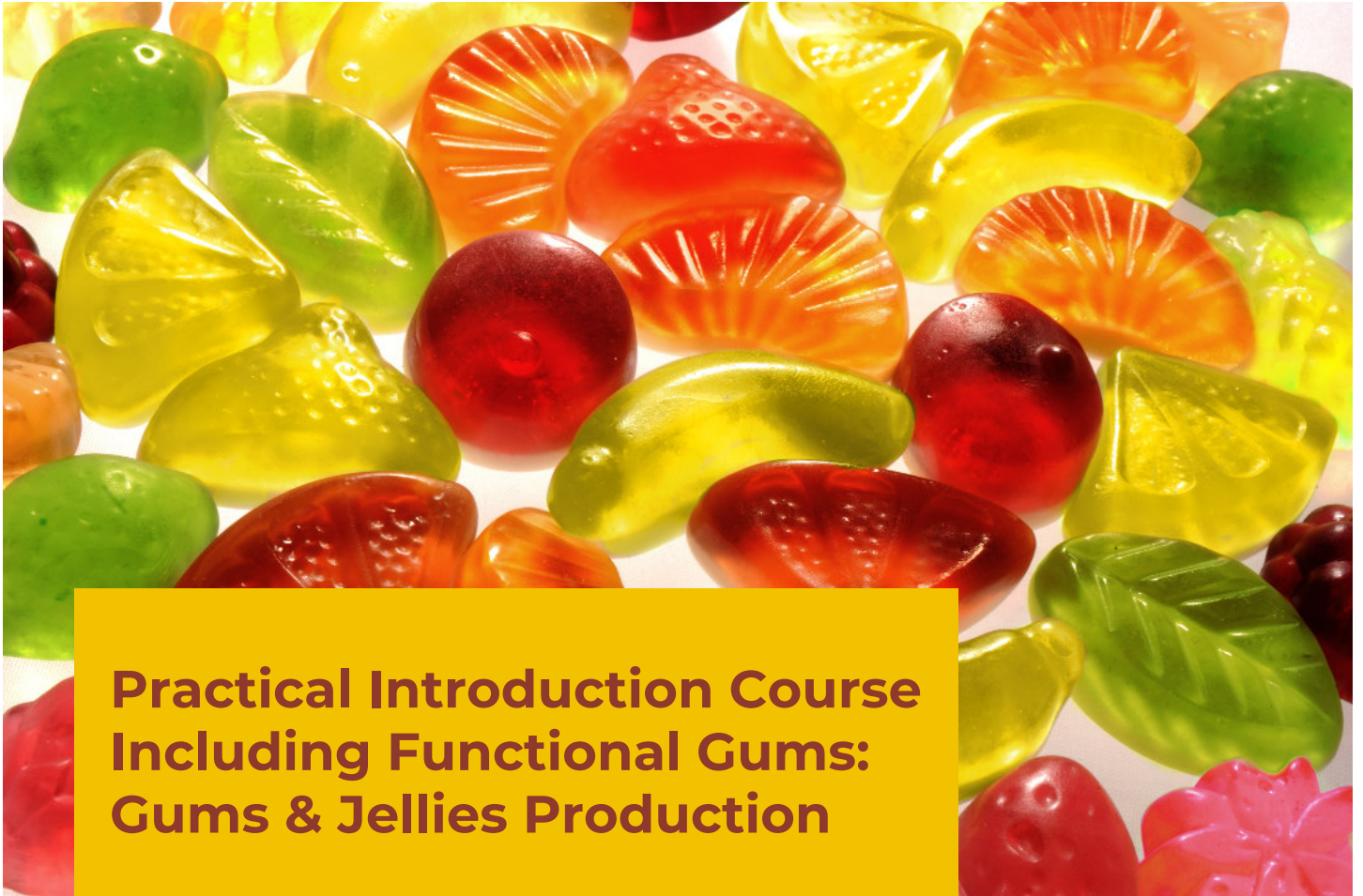


# PROGRAM



## Practical Introduction Course Including Functional Gums: Gums & Jellies Production

**Date:** 12.05. - 16.05.2025

**Language:** English

**Location:** ZDS Solingen

**Course fee:** 3.560,00 €

**Included services:**

- Course documentation
- Refreshments: snacks and drinks
- Lunch and dinner at the ZDS refectory



**Your instructor:**

**Guillermo Geschwindner**

Dipl.-Ing. Food Technology  
Technical Instructor, Sugar  
Confectionery and Chocolate

**Any Questions?**

Please contact our seminar  
department:

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

## Gums & jellies production:

Practical introduction course including functional gums

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May 12-16, 2025 · Program



Die Süßwaren Akademie  
The Academy of Sweets

## Monday, May 12

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10:00 **Welcome**

**Introduction:** Classification of gums and jellies and evaluation of market products

**Theory:** Sugar, glucose syrup and other carbohydrates

11:30 **Theory:** Modified starches in gums and jellies - Properties and application  
**Carlos Soler, Cargill R&D Centre Europe EMEA**

13:00 **Lunch**

14:00 **Theory:** Hydrocolloids for gums and jellies Gelatin  
Practice: Gummies with modified starch

17:15 **Final discussion**

17:30 **End of day 1**

## Tuesday, May 13

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09:00 **Practice:** Gelatin gummies

**Theory:** Hydrocolloids

- Pectin
- Agar Agar
- Gum Arabic

Pectins for use in jellies and functional gums

**Marlene Beicht, HERBSTREITH & FOX GmbH & Co. KG**

13:00 **Lunch**

14:00 **Theory:** Coloring of gums and jellies

**Carmen Schneider, Sensient Technologies Europe GmbH (Online)**

**Practice:**

- Pectin for gums and jellies
- Gelatin gummies with foam layer
- Agar Agar jellies

17:15 **Final discussion**

17:30 **End of day 2**

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## Wednesday, May 14

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- 09:00 **Theory and Practice:** Dosing and cooking / dissolving of gums and jellies  
**Bernhard Kopf, HÄNSEL PROCESSING GMBH**
- Theory and Practice:** Mogul Technology - Overview of process and depositing  
**Daniel Szott, Makat Candy Technology GmbH**
- 13:00 **Lunch**
- 14:00 **Practice:**
- Pectin gummies starchless
  - Gelatin gummies starchless
  - Sugarfree and sugar-reduced gums and jellies
- 16:00 **Theory:** Drying technology of gums and jellies  
**Sören Berger, Soeren Berger partner of Pinco SA**
- 17:15 **Final discussion**
- 17:30 **End of day 2**

## Thursday, May 15

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- 09:00 **Theory:** Technology of aerated products
- Raw materials - aeration agents
- 10:00 **Theory:** Principles of aeration - Process steps and machinery technology  
**Kevin Krain, Hansa Industrie-Mixer GmbH & Co. KG (Online)**
- Theory:** Polyols, high intense sweeteners and dietary fibres
- 13:00 **Lunch**
- 14:00 **Practice:** Sugarfree and sugar reduced gummies
- Practice:** Production of aerated products
- Deposited aerated products
  - Deposited marshmallows
- 17:15 **Final discussion**
- 17:30 **End of day 2**

**Gums & jellies production:**  
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## Friday, May 16

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09:00     **Theory:** Antisticking agents, sugar and acid coating  
**Wilfried Kukowski, DOEHLER GmbH**

**Practice:** Destarching, oiling, enrobing of gums and jellies and aerated products

13:00     **Final discussion and end of the Seminar / Optional Lunch**