

PROGRAM



Technology of extruded fruit gums

Date: 04.06.2025 - 05.06.2025

Language: English

Location: ZDS Solingen

Course fee: 1.780,00 €

Services included:

- Course documentation
- Refreshments: snacks and drinks

Supported by: Extrugroup B.V.



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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Wednesday, June 04, 2025

- 09:00 **Welcome**
ZDS e.V. & Extrugroup B.V.
- 09:20 **Theory:**
Basics extrusion process and the 3 different types:
• Cooking extruder
• SSHE / forming extruder
• Batch cooking / forming extruder
Philip Miedendorp de Bie, Extrugroup B.V.
- 10:30 **Theory:**
Role and function of specialty starches in confectionery
Jakob Wolters & Heidrun Lambers, Emsland-Stärke GmbH
- 11:30 **Practice: DEMO**
Extruded fruit gum with gummy like texture
Philip Miedendorp de Bie, Extrugroup B.V.
- 13:00 **Lunch**
- 13:45 **Theory:**
Overview of complete extrusion line
Philip Miedendorp de Bie, Extrugroup B.V.
- 14:45 **Theory:**
Flavour Training – natural vs. non-natural flavours
Markus, Wolters, Curt Georgi GmbH & Co. KG
- 16:00 **Practice: DEMO**
Standard fruit liquorice, belts 2 colour
• Preparing a basic mass
• Running through the cooking extruder
• Cooling and cutting
• Collecting samples for further processing on day 2
Philip Miedendorp de Bie, Extrugroup B.V.
- 17:00 **Theory:**
Sugars
Guillermo Geschwindner, ZDS e.V.
- 17:15 **Final discussion and end of the day**

Thursday, June 05, 2025

- 09:00 **Welcome** - Summary of day 1
Guillermo Geschwindner, ZDS e.V. & Philip Miedendorp de Bie, Extrugroup B.V.
- 09:15 **Theory:**
Basic recipe and ingredients:
• Liquorice
• Sugar paste
Philip Miedendorp de Bie, Extrugroup B.V.
- 10:00 **Theory:**
Glucose and Fructose-Glucose syrups
Eftychia Astara, Tereos Deutschland GmbH
- 11:00 **Theory:**
The use of hydrocolloids in extruded gums & fillings & Liquorice extracts
and their application in extruded products
Sander Runia, Ruitenbergh BasIQs
- Practice: DEMO**
Preparing sugar paste and forming extruder
Sanding, Oiling, Enrobing of the prepared product samples
Guillermo Geschwindner, ZDS e.V. & Philip Miedendorp de Bie, Extrugroup B.V.
- 13:00 **Lunch**
- 13:45 **Theory:**
Natural colours for extruded fruit gum products &
Release and anti-sticking agents for extruded fruit gums
Christoph Müller & Wilfried Kukowski, DOEHLER GmbH
- 15:30 **Practice: DEMO**
Preparing sugar paste on 2 Z-kneaders ZDS:
• Gelatine based
• Ruitenbergh solution
• Carrageenan based
Philip Miedendorp de Bie, Extrugroup B.V.
- Theory:**
Final product discussion
Guillermo Geschwindner, ZDS e.V. & Philip Miedendorp de Bie, Extrugroup B.V.
- 17:00 **Final discussion and end of the seminar**