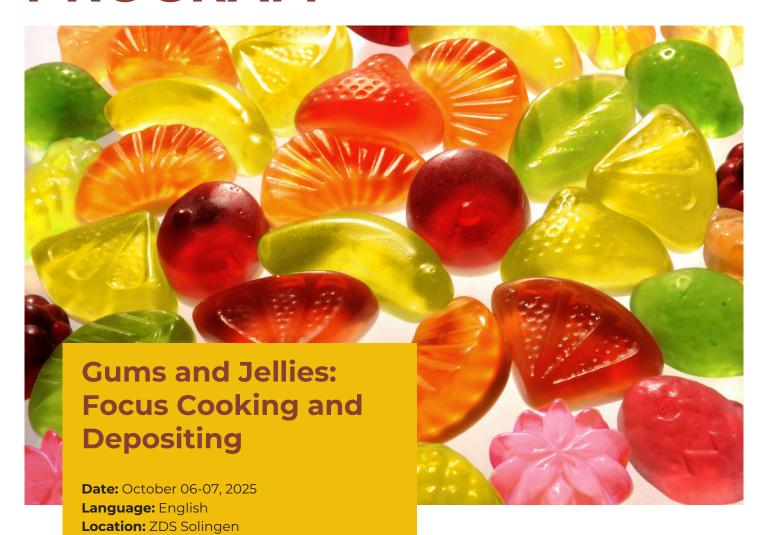


PROGRAM





Your instructor:

Participation fee 1.780 €

Course documentation

Lunch at the ZDS refectory

Refreshments: snacks and drinks

Included services:

Guillermo Geschwindner

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

Any questions?

For questions about the event please contact our seminar team.

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

Gums and Jellies:

Focus Cooking and Depositing

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October 06-07, 2025 · Program



Monday, October 06, 2025

09:00	Welcome and presentation programme and ZDS
09:20	Introduction and classification deposited fruit gums
	Raw materials - basic overview Sugars Glucose syrup Humectants Hydrocolloids Flavors, colors and acids ZDS e.V.
11:00	Theory: Dosification, weighing, cooking/dissolving, vacuum, flavouring
13:00	Lunch
14:00	Practice: Dissolving and cooking of different gums and jellies masses (discontinous and continous) on Chocotech Princess cooker (discontinous) and Hänsel Processing Mikro Lab dissolver/ cooker(continous)
	Theory: Energy calculation, energy recovery systems
17:00	Final discussion and end of day 1

Gums and Jellies:

Focus Cooking and Depositing

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October 06-07, 2025 · Program



Tuesday, October 07, 2025

	08:30	Summary	day 1
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08:45 Mogul Technology - Overview of process and depositing demonstration

- · Depositing Parameters
- · Depositing of Fruit Gummies including One Shot Depositing

Practice: Depositing trials on Makat lab depositer

Aerating technology

Daniel Szott, Makat Candy Technology GmbH

Practice: Aeration with PicoMix (Hansamixer) and depositing

13:00 Lunch

14:00 Theory and Practice:

- Moulding starch
- · Oiling and sugaring of fruit gums
- Troubleshooting

Practice: Destarching, oiling and sugaring of produced fruit gums

16:30 Summary and End of the seminar

- subject to changes -