

PROGRAM



Gums and Jellies: Focus Cooking and Depositing

Date: October 06-07, 2025

Language: English

Location: ZDS Solingen

Participation fee 1.780 €

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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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 (discontinuous and continuous) on Chocotech Princess cooker (discontinuous) and Hänsel Processing Mikro Lab dissolver/ cooker(continuous)
- Theory:** Energy calculation, energy recovery systems
- 17:00 Final discussion and end of day 1

Tuesday, October 07, 2025

- 08:30 Summary day 1
- 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 -