



Gums & jellies production: Practical introduction course including selected topics of functional gums March 04 - 08, 2024 PROGRAM

Participant fee

3.390,00 €

Services included

- 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?

For questions about the event please contact our seminar team.
seminar@zds-solingen.de

Monday, March 04, 2024

10:00 **Welcome**

ZDS e.V.

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

ZDS e.V.

Theory: Sugar, glucose syrup, and other carbohydrates

ZDS e.V.

13:00 **Lunch**

14:00 **Theory:** Modified starches in gums and jellies – Properties and application

Cargill Texturizing Solutions Deutschland GmbH & Co. KG

Theory: Hydrocolloids for gums and jellies

- Gelatin

Practice: Gummies with modified starch

ZDS e.V.

17:15 **Final discussion**

17:30 **End of day 1**

Tuesday, March 05, 2024

09:00 **Practice:** Gelatin gummies

Theory: Hydrocolloids

- Pectin
- Agar Agar
- Gum Arabic

Pectins for use in jellies and functional gums and jellies

HERBSTREITH & FOX GmbH & Co. KG

13:00 **Lunch**

14:00 **Practice:** Pectin for gums and jellies

Gelatin gummies with foam layer

Agar agar jellies

ZDS e.V. & HERBSTREITH & FOX GmbH & Co. KG

17:15 **Final discussion**

17:30 **End of day 2**

Wednesday, March 06, 2024

09:00 **Theory and practice:** Dosing and cooking/ dissolving of gums and jellies

HÄNSEL PROCESSING GMBH

Theory: **Drying technology of gums and jellies**

S. Berger partner of Pinco SA

13:00 **Lunch**

14:00 **Practice:** Pectin gummies starchless
 Gelatin gummies starchless
 Sugarfree and sugar-reduced gums and jellies

ZDS e.V.

17:15 **Final discussion**

17:30 **End of day 3**

Thursday, March 07, 2024

9:00 **Practice:** Sugarfree and sugar reduced gummies

10:00 **Theory:** Mogul and starchless depositing technology

WINKLER und DÜNNEBIER Süßwarenmaschinen GmbH

12:00 **Theory:** Coloring of gums and jellies

Sensient Technologies Europe GmbH (Online)

13:00 **Lunch**

14:00 **Theory:** Polyols, high intense sweeteners, and dietary fibres

BENEO-Palatinit GmbH (Online)

Theory: Technology of aerated products

- Raw materials— aeration agents
- Principles of aeration
- Process steps and machinery technology

Practice: Production of aerated products

- Deposited aerated products
- Deposited marshmallows

ZDS e.V.

17:15 **Final discussion**

17:30

End of day 4

Friday, March 08, 2024

09:00

Theory: Antisticking agents, sugar, and acid coating

Döhler GmbH

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

ZDS e.V. and Döhler GmbH

13:00

Final discussion and

End of the seminar/ Optional lunch

-subject to changes-