



Pan-coating: Practical introduction course Hard, Soft, and Chocolate Panning 09.09. - 13.09.2024 PROGRAM

Participation fee:

3.390,00 €

Your instructor:

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



Services included:

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

Questions?

For questions about the event
our project assistant will be at your disposal.

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seminar@zds-solingen.de

Monday, September 09, 2024

10.00 Welcome and objectives of the course

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Theory Introduction - Classification and composition of dragees, tasting of market products: Hard, soft and chocolate dragees

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Theory Pre-coating and stabilization of dragee centers

13.00 Lunch

Practice Pre-coating and stabilization of different centers

Practice Chocolate panning of hazelnuts and almonds

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17.30 Final discussion and end of day 1

Tuesday, September 10, 2024

09.00 Summary of the previous day

Theory Technology of chocolate panning - Raw materials, process, technical parameters

ZDS

Theory Automatic belt coating system

Practice Chocolate panning of different centers with belt coater and classical system

ZDS

Practice Flavoring and coloring of chocolate and chocolate panning of different centers

ZDS

13.00 Lunch

Theory Soft panning technology - Raw materials, process, technical parameters

ZDS

Practice Soft panning of different centers

ZDS

17.30 Final discussion and end of day 2

Wednesday, September 11, 2024

09.00 Summary of the previous day

Theory Overview of hard panning - raw materials, processes, technical parameters
Sugar, glucose syrup, gum arabic, titanium dioxide alternatives, colors etc.

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Theory Sucrose esters in panning confectionery

Practice Hard panning on pre-coated centers

ZDS

13.00 Lunch

Theory Coloring of panned goods and titanium dioxide replacer

Practice Hard panning on the pre-coated center - sugar coating, whitening, and coloring

ZDS

17.30 Final discussion and end of day 3

Thursday, September 12, 2024

09.00 Summary of the previous day

Theory Sugarfree hard panning with Isomalt, Xylitol and Maltitol

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Practice Sugarfree hard panning with Isomalt, Xylitol and / or Maltitol

ZDS

13.00 Lunch

Theory Overview - Automatic coating technology

Theory Surface pearlescent effects on panned goods, color flakes and color spots -
Raw materials and application

Practice Surface pearlescent effects on panned goods, color flakes, and color spots-
Raw materials and application

17.30 Final discussion and end of day 4

Friday, September 13, 2024

8.30 Summary of the previous day

Theory Polishing and sealing of hard, soft, and chocolate panned goods

Practice Finishing - surface acidification, color effects

Polishing and sealing of hard, soft, and chocolate panned goods

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12.30 Final discussion

13.00 End of the course – optional lunch

- subject to alterations -