

# REGISTRATION FORM

PEO- 39 Practical Course

Practical Course Wafers and Fillings

18. – 20. May 2009

ZDS Zentralfachschule der  
Deutschen Süßwarenwirtschaft e.V.  
De-Leuw-Str. 3-9  
42653 Solingen  
Tel.: 0212 - 59 61-32  
FAX: 0212 - 59 61-33

Name / First Name, Titel

Company / Address of Company

Phone

Fax

E-Mail

Booking-Nr. (if necessary for your finance department)

Hotelreservation if needed:  yes  no

from: \_\_\_\_\_ till: \_\_\_\_\_

Date / Signature / Company stamp

By paying the seminar fees with credit-card please fill in:

VISA  Euro-/MasterCard  Diners Club

No. of credit-card: .....

Valid dates: .....

**Termin:** Monday, 18.May 2009, 10.00 am till  
Wednesday, 20. May 2009, 12.00 noon

**Place:** Central College of the German  
Confectionery Industry e.V.  
De-Leuw-Str. 3-9  
42653 Solingen

**Registration:** ZDS Seminar-Service  
Phone: 0212 / 59 61 -32  
Fax: 0212 / 59 61 -33

**Fee:** Members ZDS Association € 1.210,--  
Non-Members € 1.490,--

**Seminar-Nr.:** PEO - 39

## Terms of Participation

**Registration** - The number of participants in our seminars is sometimes limited. We therefore kindly request that you register in writing with the ZDS as soon as possible. Registration is binding as soon as it is confirmed by ZDS in writing.

**Fees for participation** - Fees in full are due upon receipt of invoice. Money transfers to the ZDS are to be made free of charge for ZDS. Please send money only after having been invoiced. Participation only possible after receipt of payment. Credit-cards (VISA / Euro-/MasterCard / Diners Club) are accepted. If two or more participants are registered by the same company, each participant receives a deduction of 5% on the respective fee.

**Travel / Accommodation** - Travel information and directions will be sent out with the registration confirmation. Costs incurred for possible overnight accommodations are not included in the seminar fee. If requested we will be glad to help with hotel reservations.

**Organisation** - ZDS reserves the right to change speakers and/or shift or change the programme schedule. The number of participants is limited, and in case of overbooking ZDS will give information on a repeat seminar as soon as possible. If there is insufficient participation, ZDS reserves the right to cancel or postpone a seminar. ZDS can not guarantee for the attendance of competitors at demonstration events held outside its premises. If conference proceedings are distributed, they will be written in the language in which they were presented.

**Cancellation** - Please understand that we have to charge 10% of the seminar fee for cancellations up to two weeks and 50% for cancellations up to one week prior to the seminar for administrative expenses. Later cancellations will be invoiced with 100% of the seminar fee. We will certainly accept a substitute participant without additional costs.

If the event is cancelled by the organiser, the fee will be reimbursed totally.

**Liability** - In the event that seminars are cancelled for reasons for which ZDS is responsible, reimbursement is limited to refunding already paid seminar fees. Any further claims are excluded.

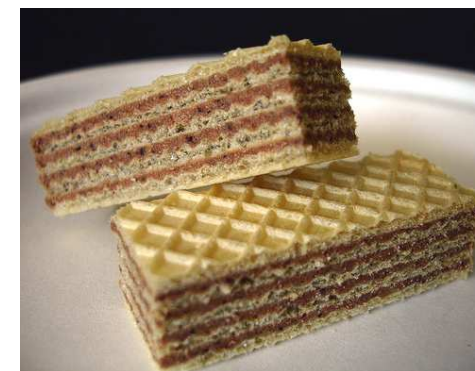
**Protection of Personal Data** - In compliance with the stipulations of the German Federal Law on Protection of Personal Data we hereby inform you that addresses of interested persons and seminar participants will be electronically stored with the intention to forward programmes and seminar information of ZDS.

ZDS



Solingen

Central College of the German Confectionery Industry



Practical Course

Wafers and  
Fillings

18. - 20. May 2009

ZDS-Practical Course  
PEO-39

Language:  
English

## PRACTICAL COURSE

### Wafers and Fillings

#### What is the content of this practical course?

The main point of this practical course is to give the participants the basic understanding about the impacts of the raw materials and the current modern manufacturing technology. We cover new product ideas as well as an overview of a range of manufacturing processes.

#### Who should attend this course?

Personnel from the Process Engineering, Marketing / Sales and the Machine Manufacturing Industry, who would like to gain a greater understanding of the industrial process. Personnel, new to the Baking Industry, as well as people from production, who through this seminar can refresh their knowledge or gain greater understanding of their work place situation. Beside this, there is ample time given to discuss industry specific problems about wafer manufacture with the other participants of the course as well as with the lecturers and consultants. The manufacturing process is further explained through the practical demonstrations.

#### Organisation:

**Jürgen Detert** *Cargill GmbH, Hamburg*

**Robert Friedl**, *Franz Haas Waffel-und Keksanlagen Industrie GmbH, Leobendorf / A*

**Adriaan Garritsen**, *Haas Mondomix b.v., Almere / NL*

**Christiane Jürgensen**, *Sensient Food Colors, Geesthacht*

**Dipl.-Ing. Ulf Müller**, *Kampfmeyer Mühlen GmbH, Hameln*

**Svenja Pasch**, *Walter Rau Neusser Öl u. Fett AG, Neuss*

**Dr. Lutz Popper**,

*SternEnzym GmbH & Co. KG, Ahrensburg*

**Martin Stiene**, *Bakery Technologist, ZDS*

**Norbert Schwarz**, *Franz Haas Waffel-und Keksanlagen Industrie GmbH, Leobendorf / A*

**Ulrich von Dosky**, *Sollich KG, Bad Salzuffen*

**Christian Werner**, *Hebenstreit GmbH, Mörfelden-Walldorf*

## PROGRAMME

### Monday, 18. May 2009

- 10.00 Welcome, goals of the course
- 10.05 **What are wafers?**  
Legal Terminology /Food laws  
*Martin Stiene*
- 10.35 **Raw material lecture : Flour**  
*Ulf Müller*
- 11.20 Coffee Break
- 11.35 **Starch and starch products**  
*Jürgen Detert*
- 12.05 **Other raw materials used for wafer production and their influence on the safety of production and product quality**  
**Fat/Oil, Sugar, Lecithin**  
*Norbert Schwarz*
- 13.00 Lunch
- 14.00 **Latest technical developments on wafer production lines**  
*Robert Friedl*
- 15.30 Coffee break
- 16.00 **Practice: Manufacture of a wafer sheet**  
Presentation of equipment  
Production of a wafer batter mixture  
How to determine the viscosity  
Influence of flour and starch on the recipe  
*Martin Stiene*
- 17.30 End of the first day / Light dinner

### Tuesday, 19. May 2009

- 9.00 **Influence of enzymes and metabisulfite**  
*Dr. Lutz Popper*
- 9.30 **Technology of wafer manufacture**  
*Christian Werner*
- 10.30 Coffee break

- 11.00 **Practice:**  
Wafer sheet manufacture  
Enzyme / Metabisulfite  
Raising Agents  
*Martin Stiene*
- 13.00 Lunch
- 14.00 **Wafer ideas worldwide**  
*Christian Werner*
- 14.30 **Fat – the important raw material**  
*Svenja Pasch*
- 15.00 **„Giving colour to the product“**  
*Christiane Jürgensen*
- 15.30 Coffee break
- 16.00 **Practice : Wafer manufacture**  
Wafer fillings – sweet and spicy  
Spreadtest  
*Martin Stiene*
- 17.30 End of the second day / light dinner

### Wednesday, 20. May 2009

- 09.00 **Continuous aeration of soft wafer batter mixtures and fillings via pressure aeration machines**  
*Adriaan Garritsen*
- 09.30 **Wafer coating technologies**  
*Ulrich von Dosky*
- 10.00 Coffee break
- 10.30 **Practice : Wafer manufacture**  
Constant aeration of soft wafer batter  
Mixtures and fillings with aeration machines  
*Adriaan Garritsen*
- 12.00 End of Seminar / Lunch

- Subject to change -

Please bring appropriate  
Work clothing for the practical work!