



Practical course on

- ◆ Gums
- ◆ Jellies
- ◆ Aerated products

22 - 26 June 2009

Begin
Monday, 22 June 2009, 10.00

End
Friday, 26 June 2009, 13.00

Description of the course

This course will survey the technologies and raw materials involved in the production of the following products in theory and practice:

- Gelatine based gums
- Starch based gums
- Gum Arabic based gums
- Pectin based jellies
- Agar-Agar based jellies
- Combination products
- Aerated sugar confectioneries (marshmallows, angel kisses, ...)

The functions of the ingredients as well as the involved recipes and production techniques will be discussed in detail.
The production of some trendy products will demonstrated (filled gums and sugar reduced products).

Participants

This course is intended for:

- ⇒ **Food technologists** from the confectionery industry, who are working in R&D
- ⇒ **Technical service and supportive personnel** of the raw material and machinery industry
- ⇒ **Members of manufacturing companies**, who need a technical introduction to this production

The number of participants is limited to a maximum of 20 persons.

Co-ordination

E. Brian Jackson E.B. Jackson Associates, Stockport / GB
Andréa Pernot-Barry Technical Director, ZDS

Further speakers

Cheam Chamrong Roquette Frères, Lestrem / F
Christof Krüger Danisco Deutschland GmbH, Niebüll / D
Tomasz Łopatka C. E. Roeper GmbH, Biuro Polska, Poznań / PL
Paul Mejuurg Vomatec b.v., Sneek / NL
Uwe Möllhoff Herbstreith & Fox KG, Neuenbürg / D
Christof Rüttgers for Alfred L. Wolff GmbH, Hamburg / D
N.N. Robert Bosch GmbH, Viersen / D
N.N. Winkler und Dünnebier Süßwarenma. GmbH, Rengsdorf / D

☺ **Please remember to bring a white coat for the practical part of the course**

Programme

Monday 22 June 2009

- 10.00 Welcome – Introduction to the practical course
- 10.10 **Introduction**
Classification and composition of gums, jellies and aerated products
▪ with samples
- 10.40 **THEORY**
Gums made of gelatine
▪ types and characteristics
▪ raw materials / recipes
▪ manufacturing technologies
- 11.10 *Coffee break / Visit of the school*
- 11.50 **THEORY**
Gums made of modified starch
▪ types and characteristics
▪ raw materials / recipes
▪ manufacturing technologies
- 12.20 **THEORY** **Christof Rüttgers**
Gums made of gum arabic
▪ types and characteristics
▪ raw materials / recipes
▪ manufacturing technologies
- 12.50 *Lunch*
- 14.00 **DEMONSTRATION**
▪ Production of a gelatine/starch gum with a jet cooker
- 14.40 **PRACTICAL WORK**
Production of gums made of
▪ gelatine ▪ gum arabic ▪ combination
- 18.00 *Cold dinner*

Wednesday 24 June 2009

09.00 **PRACTICAL WORK**
Production of jellies made of
▪ pectin ▪ agar-agar



10.30 *Coffee break*

09.00 **PRACTICAL WORK (continuation)**



13.00 *Lunch*

14.00 **THEORIE**
The use of polyols in the production of gums and jellies

14.45 **PRACTICAL WORK**
Production of sugarfree gums and jellies

16.00 *Coffee break*

16.30 **THEORIE**
Use of polydextrose in gums and jellies

C. Krüger

17.00 **DEMONSTRATION**
Production of sugar reduced gelatine gums

18.00 *Cold dinner*

Thursday 25 June 2009

09.00 **THEORIE**
Aerated products
▪ types and characteristics
▪ raw materials and recipes
▪ Manufacturing technologies



10.30 *Coffee break*

11.00 **PRACTICAL WORK**
Manufacturing of marshmallows



13.00 *Lunch*

14.00 **PRACTICAL WORK (continuation)**

- 15.00 *Pause café*
- 15.30 **PRATIQUE**
Production of angel kisses
- 18.00 *Cold dinner*



Friday 26 June 2009

- 09.00 **THEORY**
Final treatment of the products
- demoulding
 - oiling
 - sugar sanding
 - enrobing
 - panning
 - candying
- 10.15 *Coffee break*
- 10.45 **PRACTICAL WORK**
Demoulding and final treatment of all the products made during the week
- 12.30 Final discussion
- 13.00 End of the seminar

- subject to alteration -

Date/Location:	22 June 2009, 10.00 to 26 June 2009, 13.00 h
	Zentralfachschule der Deutschen Süßwarenwirtschaft De-Leuw-Str. 3 - 9 D-42653 Solingen - Germany
Registration & Hotel reservation:	ZDS - Seminar-Service Tél.: +49 / 212 / 59 61-32 Fax: +49 / 212 / 59 61-33 http://www.zds-solingen.de schmidt@zds-solingen.de
Fees:	Members of the ZDS association € 1.430,- Non-membres € 1.910,-
Seminar code:	PEO-59

REGISTRATION / PEO-59
Practical Course in Gums, Jellies & Aerated Products
(June 22 - 26, 2009)

FAX: +49 - 212 - 59 61 33

Mr Ms

Surname _____

First Name _____

Company _____

Address of the company _____

Country _____

Phone no. (with country code) _____

Fax no. _____

E-mail address _____

Hotel reservation: yes no

From to

If you prefer to pay the seminar fees with credit-card please fill in:

VISA Euro-/MasterCard Diners Club

No. of credit-card: Good thru:

Signature incl. company stamp

Date

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. 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. Payment should be made prior to the commencement date, latest on the day of arrival at ZDS. Participation only 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 presentations are given in another language than German, the presentation's title will be listed in the programme in the respective language. 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.

For information



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