



Practical Course in Panning

September 28 - October 2, 2009

Beginning:
Monday, September 28, 2009, 14:00

End:
Friday, October 2, 2009, about 13:00

Course Description

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

- Hard panned goods (chocolate lentils, almonds ...)
- Soft panned goods (jelly beans, bubble gum ...)
- Chocolate panned goods (hazelnuts, almonds, raisins, crispies)
- Sugarfree panned goods (chewing gum)

The functions of the ingredients as well as the involved recipes and production techniques will be discussed in detail.

Production will be demonstrated for a novelty product: pearlescent panned goods.

During the practice, participants will work on conventional panning equipment composed of several, different sized rotating pans. Demonstrations will be made on an automatic pan.

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.

Course staff

E. Brian JACKSON	E.B. Jackson Associates, Stockport / GB
Nils SCHÜNEMANN	Confectionery Technologist, ZDS

Speakers

François ADELE	Dumoulin Cie, Tournan-en-Brie / F
Dr. Rainer BASTIAN	Driam Anlagenbau GmbH, Eriskirch / D
Theo BAYERKÖHLER	BENEO-Palatinit GmbH, Mannheim / D
Alexandra FLIEGEL	Kaul GmbH, Elmshorn / D
Daniel GUERARD	Roquette Frères, Lestrem / F
Christof RÜTTGERS	Alfred L. Wolff GmbH, Hamburg / D
Ralf SCHWEINFURTH	Merck KGaA, Darmstadt / D
Friedhelm STECHEL	Friedhelm Stechel GmbH, Alfeld / D
Anne-Lise SYLVEST	Chr. Hansen A/S, Hørsholm / DK
Michael Lothar WOLF	Wolf Spezialmaschinen GmbH, Bad Salzufflen / D

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

Programme

Monday, September 28, 2009

- 14:00 Welcome and objectives of the course
- 14:10 **INTRODUCTION**
E.B. Jackson
Classification and composition of panned products
▪ including presentation of an international assortment of samples
- 15:10 **THEORY**
E.B. Jackson
Overview of panning and process (1)
- 16:10 *Coffee break*
- 16:30 **THEORY**
Pre-coating of centres
Christof Rüttgers, Alfred L. Wolff, Hamburg / D
- 17:00 **DEMONSTRATION & PRACTICAL GROUP WORK**
Pre-coating of centres
- 18:00 *Supper*

Tuesday, September 29, 2009

- 09:00 **THEORY**
E.B. Jackson
Overview of panning and process (2)
- 09:30 **PRACTICAL GROUP WORK**
Sugar, sugarfree and chocolate panning
in between: coffee break
- 13:00 *Lunch*
- 14:00 **THEORY**
From the conventional pans to the swivelling perforated coaters
Friedhelm Stechel, Friedhelm Stechel GmbH, Alfeld / D
- 14:30 **PRACTICAL GROUP WORK + DEMONSTRATION**
in between: coffee break
- 18:00 *Supper*

Wednesday, September 30, 2009

- 09:00 **THEORY**
Natural colours for panning
Anne-Lise Sylvest, Chr. Hansen A/S, Hoersholm / DK
- 09:30 **THEORY**
Pearlescent panned goods
Ralf Schweinfurth, Merck KGaA, Darmstadt / D
- 10:00 **PRACTICAL GROUP WORK**
+ DEMONSTRATION Pearlescent panned goods
in between: coffee break

- 13:00 *Lunch*
- 14:00 **THEORY**
Modern automatic panning
Dr. Rainer BASTIAN, Driam Anlagenbau GmbH, Eriskirch / D
- 14:30 **PRACTICAL GROUP WORK**
Sugar, sugarfree and chocolate panning
in between: coffee break
- 18:00 *Supper*

Thursday, October 1, 2009

- 09:00 **THEORY**
Sugarfree panning with sorbitol, xylitol and maltitol dextrose panning
Daniel GUERARD, Roquette Frères, Lestrem / F
- 09:30 **THEORY**
Sugar free panning with isomalt
Theo BAYERKÖHLER, BENEIO-Palatinit GmbH, Mannheim / D
- 10:00 **THEORY**
Flexible belt coating system
Michael Lothar Wolf, Wolf Spezialmaschinen GmbH, Bad Salzuflen / D
- 10:40 **PRACTICAL GROUP WORK**
Sugar, sugarfree and chocolate panning
in between: coffee break
- 13:00 *Lunch*
- 14:00 **THEORY**
Polishing and glazing of panned sweets
Alexandra Fliegel, Kaul GmbH, Elmshorn / D
- 14:30 **PRACTICAL GROUP WORK**
Sugar, sugarfree and chocolate panning
in between: coffee break
- 18:00 *Supper*

Friday, October 2, 2009

- 09:00 **THEORY**
Automatic coating technology
Francois Adèle, Dumoulin Cie, Tournan-en-Brie / F
- 10:00 **PRACTICAL GROUP WORK**
Polishing and glazing of produced panned sweets
- 11:00 *Coffee break*
- 11:30 **PRACTICAL GROUP WORK**
- 12:30 Final discussion / End of the course

-subject to alterations-

Date / Venue	September 28, 2009 14:00 until October 2, 2009 about 13:00 ZDS Zentralfachschule der Deutschen Süßwarenwirtschaft e.V. De-Leuw-Straße 3-9 42653 Solingen – Germany
Registration & Hotel Reservation	ZDS - Seminar-Service Phone +49 / 212 / 59 61-32 Fax +49 / 212 / 59 61-33 http://www.zds-solingen.de E-mail: s.steinmetz@zds-solingen.de
Fee	Members of the ZDS-Association € 1.430,- Non-members € 1.910,-
Seminar-Number	PEO-99

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 is 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.

REGISTRATION / PEO-99
Practical Course in Panning (September 28 – October 2, 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