



## Practical course on



- ◆ Gums
- ◆ Jellies
- ◆ Aerated products



**07 - 11 June 2010**

Begin

Monday, 07 June 2010, 10.00

End

Friday, 11 June 2010, 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 be 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

**Speaker:**

**Britta Bauermeister**, Norevo GmbH, Hamburg

**Hubert De Kezel**, Cargill Benelux B.V., Sas Van Gent / NL

**Maite Garrido**, Eurofragrance, Rubi / E

**Henrik Aabje Jensen**, Danisco AS, Brabrand / DK

**Peter Lindner**, Winkler und Dünnebier Süßwarenmaschinen GmbH, Rengsdorf

**Uwe Menneken**, Robert Bosch GmbH, Viersen

**Dr. Sascha Rinne**, Kaul GmbH, Elmshorn

**Dipl.-Ing. Ralf Schweinfurth**, Merck KGaA, Darmstadt

**Dr. Marcus Volkert**, GNT Europe GmbH, Aachen

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

## Programme

### Monday 07 June 2010

- 10.00 Welcome – Introduction to the practical course
- 10.10 **Introduction**  
**Classification and composition of gums, jellies and aerated products**  
▪ with samples
- 10.40 *Coffee break / Visit of the school*
- 11.15 **THEORY**  
Gums made of gelatine, starch and gum arabic  
▪ types and characteristics  
▪ raw materials / recipes  
▪ manufacturing technologies
- 13.00 *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*

### Tuesday 08 June 2010

- 09.00 **THEORY**  
**Jellies made with pectin and carrageenan**  
Henrik Aabye Jensen
- 09.45 **THEORY**  
**Agar Agar**  
Britta Bauermeister
- 10.30 *Coffee break*
- 11.00 **THEORY**  
▪ Continuous production of jelly masses  
Uwe Menneken

11.40 **DEMONSTRATION**  
▪ Production of a gelatine gum with a pressure dissolver

12.30 **THEORY**  
**Colouring of Gums & Jellies**  
Dr. Marcus Volkert

13.00 Lunch

14.00 **THEORY**  
▪ Modern depositing technology (including one shot)  
Peter Lindner

14.30 **DEMONSTRATION**  
▪ Depositing of various products with the lab depositor of company Winkler und Dünnebier (including one shot depositing)

16.00 *Coffee break*

16.30 **THEORY**  
▪ Flavouring of gums, jellies and aerated sweets  
Maite Garrido, Eurofragrance

17.15 **THEORY**  
▪ The Starchless depositing technology

18.00 Cold dinner

**Wednesday 09 June 2010**

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

10.30 *Coffee break*

11.00 **Candurin**  
Dipl.-Ing. Ralf Schweinfurth

11.30 **PRACTICAL WORK (continuation)**

13.00 *Lunch*

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

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

- 16.00 *Coffee break*
- 16.30 **THEORIE**  
**Production of sugar reduced gums and jellies**
- 17.00 **DEMONSTRATION**  
**Production of sugar reduced gelatine gums**
- 18.00 *Cold dinner*

**Thursday 10 June 2010**

- 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 11 June 2010**

- 09.00     **THEORY**  
**Final treatment of the products**
- demoulding
  - oiling
  - sugar sanding
  - enrobing
  - panning
  - candying
- Dr. Sascha Rinne, Kaul GmbH, Elmshorn
- 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 -*

<b>Date/Location:</b>	07 June 2010, 10.00 h to 11 June 2010, 13.00 h  Zentralfachschule der Deutschen Süßwarenwirtschaft De-Leuw-Str. 3 - 9 D-42653 Solingen - Germany
<b>Registration &amp; Hotel reservation:</b>	ZDS - Seminar-Service Tél.: +49 / 212 / 59 61-32 Fax: +49 / 212 / 59 61-33 <a href="http://www.zds-solingen.de">http://www.zds-solingen.de</a> <a href="mailto:s.steinmetz@zds-solingen.de">s.steinmetz@zds-solingen.de</a>
<b>Fees:</b>	Members of the ZDS association     1.490 € Non-membres                             1.950 €  5% discount from the second participant of a company
<b>Seminar code:</b>	<b>PEO-20</b>

**REGISTRATION / PEO-20**  
**Practical Course in Gums, Jellies & Aerated Products**  
**(June 07 - 11, 2010)**

**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, a deduction of 5% is given from the second participant.

## 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.

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For information



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