

REGISTRATION FORM

PEO-50 Practical Course

Introduction to the Industrial Manufacturing of Snacks

July 19 - 21, 2010

ZDS Zentralfachschule der Deutschen Süßwarenwirtschaft e.V.
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Name / First Name

Company / Address of company

Phone

Fax

E-mail

Hotel reservation: yes no

From to

Signature incl. company stamp

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

VISA Euro-/MasterCard Diners Club

No. of credit-card:

Valid dates:

Date: Monday, July 19, 2010, 10:00 until
Wednesday, July 21, 2010, 13:00

Place: Zentralfachschule der Deutschen Süßwarenwirtschaft e.V.
De-Leuw-Str. 3-9
42653 Solingen / Germany

Registration: ZDS Seminar-Service
Phone: +49 (0)212 / 5961- 32
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Fee: Members ZDS Association € 1.250,-
Non-members € 1.540,-

Seminar-No.: PEO-50

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

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, there is a deduction of 5% 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 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.

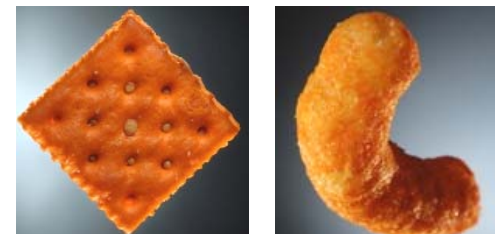
If the event is cancelled by the organiser, the fee will be reimbursed totally.

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.



Central College of the German Confectionery Industry



Introduction to the Industrial Manufacturing of Snacks

July 19 - 21, 2010

ZDS Practical Course
PEO-50

Language:
English

Introduction to the Industrial Manufacturing of Snacks

What is the content of this practical course?

The main point of this practical course is the introduction to the industrial manufacturing of snacks. Probably no other product range requires so much know-how and experience in raw materials and process technology ensuring the desired distinctive textures and eating characteristics of the products. The participants will get an introduction to the manufacturing technology of extruded and fried snacks based on maize and potato products as well as an overview of a range of various baked snacks.

The aim of the practical course is

... to provide the participants with basic information on raw materials and their influence on texture, expansion and appearance of snacks.

... to give an overview of manufacturing processes of various snacks.

Who should attend this course?

The course is especially for product development, application technology and marketing/sales people working in companies supplying the snacks industry, who like to gain more understanding for the industrial processes involved. But it is also an opportunity for people, who have just started in the snacks industry as well as for those, who are already working there to refresh or extend their knowledge.

Course leaders

Frank Bredemeier,
Snack Consulting International, Cologne / D
Martin Stiene, ZDS, Solingen / D

Further lecturers

Birgitte Kamerling, Avebe Food, Meerbusch / D
Peter King, Spice Application Systems Ltd., Oxford / UK
Jan Kuipers, Kuipers Food Processing Machinery B.V., Harmelen / NL
Dipl.-Ing. Uta Kühnen,
Coperion Werner & Pfeiderer, Stuttgart / D
Hendrik Jan Mekelenkamp,
Lalesse Extrusion B.V., Heteren / NL
Dipl.-Ing. Ulf Müller,
Kampffmeyer Mühlen GmbH, Hameln / D
Mark Pernkopf, Werner & Pfeiderer Industrielle Backtechnik GmbH, Tamm / D
Alfred Geiger, Etol Flavours, Skofja / SL

PROGRAMME

Monday, July 19, 2010

- 10:00 Welcome
10:05 Presentation of international snacks with product tasting

Theory: Raw materials

- 10:25 Maize/corn grits and flours
Dipl.-Ing. U. Müller
11:10 Coffee break
11:30 Potato starches
B. Kamerling
12:30 Seasonings / flavours and flavourings
A. Geiger
13:00 Lunch

Theory: Process technologies

- 14:15 Oven systems
M. Pernkopf
15:00 Single screw extruders
H.J. Mekelenkamp
15:45 Twin screw extruders
Dipl.-Ing. U. Kühnen
16:30 Coffee break
17:00 Flavour application systems
P. King

Practice: Extruder demonstration

- 17:30 Direct expanded snacks
18:15 End of the first day / Light dinner

Tuesday, July 20, 2010

Theory: Process technologies

- 09:00 Mixing and forming systems
M. Stiene
09:30 Frying systems
J. Kuipers

Theory: Manufacturing technologies of peanut snacks

- 10:15 Fried and coated peanuts
J. Kuipers
11:00 Coffee break

Practice: Manufacturing of coated peanuts

- 11:30 Coated peanuts
13:00 Lunch

Theory: Manufacturing technologies of fried snacks

- 14:00 Pellet snacks
Fabricated snacks & prefabricated chips
Corn & tortilla chips
F. Bredemeier

Practice: Manufacturing of fried snacks

- 15:45 Maize/Corn chips
Fabricated potato snacks
Frying of snack pellets
(Coffee break in between)
18:15 End of the second day / Light dinner

Wednesday, July 21, 2010

Theory: Manufacturing technologies of baked snacks

- 09:00 Salted sticks and pretzels
M. Stiene
09:30 Crackers & baked potato snacks
M. Stiene

Practice: Manufacturing of baked snacks

- 10:00 Pretzels, crackers and baked potato snacks
(Coffee break in between)

Theory:

- 12:15 View into the future:
Trends to be expected in the snack industry
F. Bredemeier
12:45 Final discussion
13:00 End of the course / Lunch

-Subject to change-