

## REGISTRATION FORM (PTO-10)

### Sugar Confectionery Seminar

Location: aromsa, Gebze

27-30 April 2010

Organiser:

ZDS - De-Leuw-Str. 3-9

42653 Solingen - Germany

Phone: +49 -212 - 5961-32

Fax: +49 -212 - 5961-33



Name / First Name

Company / Address of the Company

Phone

Fax

E-mail

Hotel reservation:  yes  no

From ..... to .....

By paying 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: Tuesday, 27.04.2010, 10:00 until  
Friday, 30.04.2010, 16:00

Location: aromsa  
Gebze Organize Sanayi Bölgesi  
Gebze \ KOCAELI  
Turkey

Tel : + 0090 262 751 13 84

Fax : + 0090 262 751 03 66

Registration: ZDS Seminar-Service  
Fax: +49-212-59 6133  
E-Mail: s.steinmetz@zds-solingen.de

Fee: 1.350 EUR (10% discount for members)

Seminar-No.: PTO-10

#### Terms of Participation

**Registration** - The number of participants is 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.

**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.

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 seminars held outside its premises. If 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



Central College of the German Confectionery Industry

## Advanced Sugar Confectionery Seminar



27-30 April 2010

in cooperation with  
and in the facilities of company

aromsa

in Gebze, Kocaeli / Turkey

ZDS-Seminar  
PTO-10

Language:  
English

# Sugar Confectionery Seminar

## What is the content of this advanced course?

This course with theory and practice on pilot machines will be held in the facilities of company AROMSA in Gebze for the first time. It will present the technologies and raw materials involved in the manufacturing of toffees, gums, jellies and chewing gum. This course will especially focus on innovations and trends in sugarfree candies and chocolate.

## The aim of the practical course is

... to provide the participants with advanced information on raw materials and their influence on texture and taste of the final product.

... to give an overview of the modern manufacturing processes used for sugar confectionery products

... to give ideas for new products

## Who should attend this course?

The course is especially meant for product development and application technology people, who would like to deepen their understanding of industrial processes and raw materials involved in the production of sugar confectioneries. Therefore, it is particularly beneficial for those who are already working in the industry to extend their knowledge and give ideas for new products.

The lectures will be held in English.

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

## Course leader:

**Andréa Pernot-Barry**, ZDS, Solingen / D

## Speakers:

**N.N.**, aromsa Gebze / TR

**David Azoulay**, Roquette GmbH, Frankfurt / D

**Britta Bauermeister**, Norevo GmbH, Hamburg / D

**Vera Maiß**, Robert Bosch GmbH, Viersen / D

**Sascha Rinne**, Kaul GmbH, Elmshorn / D

**Andréa Pernot-Barry**, ZDS, Solingen / D

**Anne-Lise Sylvest**, Chr.Hansen A/S, Hørsholm / DK

## Tuesday, 27.04.2010

- 10.00 Welcome
- 10.10 Introduction Sugar Confectionery
- 10.30 Sucrose & Glucose Syrup: their influence on texture and crystallisation
- 11.10 Break
- 11.25 Fats and their characteristics in toffees
- 11.45 Overview soft caramels
- 12.10 Milk toffees
- 12.30 Fudges
- 13.00 Lunch
- 14.00 Practical workshop milk toffees
- 17.30 Discussion
- 18.00 Dinner

## Wednesday, 28.04.2010

- 9.00 Flavouring candies
- 9.30 Colouring candies
- 10.00 Chewy candies
- 10.30 Break
- 10.50 Workshop chewy candies
- 13.00 Lunch

- 14.00 Introduction to gums & jellies
- 14.30 Natural gelling and thickening agents: Agar-Agar and Acacia Gum
- 15.10 Break
- 15.30 Gelatine, Pectin and Modified Starch
- 16.30 Modern cooking and depositing technology
- 17.10 Discussion / End of the second day

## Thursday, 29.04.2010

- 9.00 External factors of influence during production and storage of sugar confectionery products
- 10.00 Break
- 10.20 Workshop production of gums and jellies based on gelatine, pectin and agar-agar
- 13.00 Lunch
- 14.00 Workshop gums & jellies (continuation)
- 17.00 Discussion / End of the third day

## Friday, 30.04.2010

- 9.00 Demoulding and final treatment of gums and jellies
- 9.30 Demoulding of the produced samples
- 10.00 Market overview chewing and bubble gum
- 10.20 Break
- 10.40 Gum base
- 11.00 Chewing gum and bubble gum technology
- 11.40 Polyols in candies
- 12.20 Panning technology for chewing gum
- 12.45 Lunch
- 13.45 Workshop production of chewing gum and bubble gum
- 15.45 Discussion / End of the seminar

-Subject to alteration-