



PRACTICAL COURSE ON



Gums



Jellies



Aerated products



29.08. – 02.09.2011

ZDS Seminar PEO-41

- in English language -

Venue:
ZDS - The Academy of Sweets
De-Leuw-Str. 3-9, D-42653 Solingen

Begin

Monday, August 29, 2011
10.00

End

Friday, September 02, 2011
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

Bernd KOSSACK, Sugar confectionery technologist, ZDS

Andréa PERNOT-BARRY, Technical Director ZDS

Speakers:

Britta BAUERMEISTER, Norevo GmbH

Andrea BERINGER, Winkler und Dünnebier Süßwarenmaschinen GmbH

Nadia CAMUEL, Tereos Syral SAS

Cesare CATELLI, P.C. di Pompeo Catelli

Henrik Aabye JENSEN, Danisco AS

Kathrin NARGANG, GNT Europa GmbH

Dipl.-Ing. Ralf SCHWEINFURTH, Merck KgaA

Jan Jaap VAN HEINIGEN, Kerry Ingredients and Flavours

N.N., Robert Bosch GmbH

N.N., Capol GmbH

N.N., Firmenich GmbH

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

Programme

Monday 29 August 2011

- 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 **THEORY - Drying of gums & jellies**
Cesare Catelli
- 14.30 **DEMONSTRATION**
▪ Production of a gelatine gum with a pressure dissolver
- 15.00 **PRACTICAL WORK**
Production of gums made of
▪ gelatine ▪ gum arabic ▪ combination
- 18.00 *Cold dinner*

Tuesday 30 August 2011

- 09.00 **THEORY - Jellies made with pectin and carrageenan**
Henrik Aabye Jensen
- 09.45 **THEORY - Jellies made with agar Agar**
Britta Bauermeister
- 10.10 *Coffee break*
- 10.30 **THEORY - Gums made with gum Arabic**
Britta Bauermeister
- 10.50 **THEORY**
▪ Continuous production of jelly masses

- 11.40 **DEMONSTRATION**
▪ Production of a starch gum with a pressure dissolver
- 12.30 **THEORY - Colouring of Gums & Jellies**
Kathrin Nargang
- 13.00 *Lunch*
- 14.00 **THEORY**
▪ Modern depositing technology (including one shot)
N.N.
- 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
N.N.
- 17.15 **THEORY**
▪ The Starchless depositing technology
- 18.00 *Cold dinner*

Wednesday 31 August 2011

- 09.00 **PRACTICAL WORK**
Production of jellies made of
▪ pectin ▪ agar-agar
- 10.30 *Coffee break*
- 11.00 **Gums and jellies with perlescent effects**
Ralf Schweinfurth
- 11.30 **PRACTICAL WORK (continuation)**
- 13.00 *Lunch*
- 14.00 **THEORY**
The use of polyols in the production of gums and jellies
Nadia Camuel
- 14.45 **PRACTICAL WORK**
Production of sugarfree gums and jellies

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

Thursday 01 September 2011

- 09.00 **THEORY**
Aerated products
- Types and characteristics
 - Raw materials and recipes
 - Manufacturing technologies
- Jan Jaap van Heiningen, Peter Render*
- 10.30 *Coffee break*
- 11.00 **PRACTICAL WORK**
Manufacturing of marshmallows
- 13.00 *Lunch*
- 14.00 **PRACTICAL WORK (continuation)**
- 15.00 *Coffee break*
- 15.30 **PRATIQUE**
Production of angel kisses
- 18.00 *Cold dinner*



Friday 02 September 2011

- 09.00 **THEORY**
Overview of final treatments
- demoulding
 - oiling
 - sugar sanding
 - enrobing
 - panning
 - candying
- 09.45 **THEORY**
Use of releasing agents on gums and jellies
N.N.
- 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:	29 August 2011, 10.00 to 02 September 2011, 13.00 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 s.steinmetz@zds-solingen.de
Fees:	Members of the ZDS association 1.520 € Non-members 1.990 € 5% discount from the second participant of a company
Seminar code:	PEO-41

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.

For information



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REGISTRATION / PEO-41
Practical course in Gums and Jellies
(August 29 - September 02, 2011)

FAX: +49 - 212 - 59 61 33

Mr Ms

Surname _____

First Name _____

Company _____

Position in the 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:

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Signature incl. company stamp

Date