



# **INTRODUCTION**

# **Sugar Confectionery**



**July 23 – 27, 2012**

**ZDS Seminar PEO-102**

**- in English language -**

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

Staff training is a vital issue and a long term investment for each company. The ZDS College in Germany, Solingen is specialized in the full-time training for personnel of the chocolate and confectionery industry, both from Europe and overseas. We set highest standards in the theoretical and practical courses, training students on modern process plants and machinery to produce on small and large scale equipment a comprehensive range of products.

### **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:

- High boiled sweets (die-formed and deposited)
- Toffees, fudges and soft chews
- Gums and jellies
- Panned goods (hard sugar, soft sugar and chocolate)
- Sugar free and sugar reduced products

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

The production of all these products will be demonstrated on industrial and small scaled lines. Participants will produce sweets in group work.

### **Who shall participate?**

This course is intended for:

- ⇒ **Food technologists** from the confectionery industry, who are working in R&D, production or quality assurance, and who are relatively new to the industry
- ⇒ **Technical service and supportive personnel** of the raw material and machinery industry
- ⇒ **Members of manufacturing companies**, who need a technical introduction to these productions

The number of participants is limited to a maximum of 24 persons.

### **Course leader**

Andréa PERNOT-BARRY, Technical Director, ZDS Solingen

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

## Programme

### Monday, 23.07.2012

- 10.00 Welcome - Presentation of the programme  
10.10 THEORY  
**Classification of sugar confectionery products**  
10.40 Coffee break  
11.00 THEORY  
**Raw materials: sucrose, glucose syrup**

### **High Boiled Candies**

- 11.40 THEORY  
**Manufacturing technology of die-formed candies**  
13.00 Lunch  
14.00 DEMONSTRATION  
**Production of die-formed high boiled candies**  
PRACTICAL GROUP WORK  
**Production of various different high boiled candies**  
DEMONSTRATION  
**Production of a one-shot deposited product**  
in between coffee break  
18.00 Light dinner

### Tuesday, 24.07.2012

### **Toffees, Fudges, Soft Chews**

- 09.00 THEORY  
**Manufacturing technology of milk toffees & fudges**  
10.00 Coffee break  
10.30 DEMONSTRATION  
**Production of milk toffees on an industrial line**  
12.00 THEORY  
**Modern manufacturing technology of high boiled & soft candy**  
13.00 Lunch

- 14.00 DEMONSTRATION  
**Production of fudge**
- 15.30 DEMONSTRATION  
**Production of soft chews**  
in between coffee break
- 16.45 THEORY  
**Manufacturing technology of soft chews**
- 17.15 THEORY  
**Flavour applications in confectionery**
- 18.00 Light dinner

### **Wednesday, 25.07.2012**

#### **Gums & Jellies**

- 09.00 THEORY  
**Gelling & thickening agents**
- 10.00 THEORY  
**Starches in Gums & Jellies**
- 10.30 Coffee break
- 11.00 THEORY  
**Manufacturing technology of gums and jellies**
- 12.00 DEMONSTRATION  
**Production of gelatine gums on a pressure dissolver**
- 13.00 Lunch
- 14.00 PRACTICAL GROUP WORK  
**Production of various gums and jellies**  
in between coffee break
- 18.00 Light dinner

### **Thursday, 26.07.2012**

#### **Panned Goods**

- 09.00 THEORY  
**Colouring foods in Confectionery**
- 09.30 THEORY  
**Manufacturing technology of panned goods**
- **Hard panning**
  - **Soft panning**
  - **Chocolate panning**

- 10.30 Coffee break
- 11.00 PRACTICAL GROUP WORK  
**Production of various panned goods**
- 13.00 Lunch
- 14.00 PRACTICAL GROUP WORK (continuation)  
**Production of various panned goods**  
in between coffee break
- 18.00 Light dinner

**Friday, 27.07.2012**

**Calorie-reduced and Healthy Confectionery Products**

- 09.00 THEORY  
**Calorific load of classical and calorie-reduced sweets**  
Sweets and health
- 09.20 **Sugar replacers for sugar-free sweets**
- 10.00 **Intense sweeteners**
- 10.30 Coffee break
- 11.00 **Other alternatives**  
for sugar-reduced and prebiotic products
- 11.30 **Positive and negative aspects of the sugar substitution in sweets**
- 12.00 **Discussion about some recipes for calorie-reduced sweets**
- 12.45 Final discussion
- 13.00 Lunch – End of the course

<b>Date / Venue</b>	Monday, July 22, 2012, 10:00 until Friday, July 27, 2012, 13:00  Zentralfachschule der Deutschen Süßwarenwirtschaft De-Leuw-Str. 3 - 9 42653 Solingen - Germany
<b>Registration &amp; Hotel Reservation</b>	ZDS - Seminar-Service Phone: +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>Fee</b>	Members of the ZDS Association € 1.635,- Non-members € 2.040,-
<b>Seminar-Number</b>	PEO-102

## Terms of Participation

### Registration

The number of participants in our seminars is sometimes limited. We therefore kindly request that you to register as soon as possible in writing with the ZDS. 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, a deduction of 5% on the respective fee 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 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-102**  
**Introduction - Sugar Confectionery**  
**(July 23 - 27, 2012)**

**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:

VISA       Euro-/MasterCard       Diners Club

No. of credit-card: .....      Valid dates: .....

\_\_\_\_\_  
Signature incl. company stamp

\_\_\_\_\_  
Date

