

## REGISTRATION FORM (PEO-32)

### Chocolates Centres & Fillings

Location: Aromsa, Gebze  
17-20 April 2012



Organiser:

**ZDS** - De-Leuw-Str. 3-9  
42653 Solingen - Germany  
Phone: +49 -212 - 5961-32

**Fax: +49 -212 - 5961-33**

Name / First Name

Company

Position in the company

Address of 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: .....

Valid dates: .....

Signature incl. company stamp

**Date:** Tuesday, 17.04.2012, 10:00 am until  
Friday, 20.04.2012, 04:00 pm

**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 61- 33  
E-Mail: [s.steinmetz@zds-solingen.de](mailto:s.steinmetz@zds-solingen.de)

**Fee:** 1.635 EUR for members  
2.040 EUR for non members

**Seminar-No.:** **PEO-32**

### 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.



... success starts here!

## Chocolates Centres & Fillings



17 – 20 April 2012

in cooperation with  
and in the facilities of company

**aromsa**

**in Gebze, Kocaeli / Turkey**

**ZDS-Seminar  
PEO-32**

**Language:  
English**

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

# Chocolates Centres & Fillings

## What is the content of this course?

This course with theory and practice on small-scaled equipment will be held in the facilities of company AROMSA in Gebze (Turkey). It will present the technologies and raw materials involved in the manufacturing of filled chocolates and bars. This course will especially focus on water based fillings & centres as well as on moulding and enrobing technologies.

## 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 manufacturing processes and recipes filled chocolates

... 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 filled chocolates. 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:

**Jan Jaap van Heiningen**, Kerry Ingredients & Flavours

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

**Melis Yasa**, aromsa Gebze / TR

**N.N.**, Robert Bosch GmbH

**N.N.**, Bühler-Bindler

**N.N.**, Sollich KG

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## PROGRAMM

### Tuesday, 17.04.2012

- 10.00 Welcome
- 10.10 Introduction filled chocolates
- 10.40 Modern moulding technologies
- 11.20 Break
- 11.40 Modern enrobing technologies
- 12.20 Fondant fillings
- 13.00 Lunch
- 14.00 Fruit preparations
- 14.30 Practical workshop fondant
- 17.30 Discussion
- 18.00 Dinner

### Wednesday, 18.04.2012

- 9.00 Sucrose & Glucose Syrup: their influence on texture and crystallisation of fillings
- 9.40 Liquid fillings
- 10.15 Break

- 10.35 Workshop liquid fillings
- 13.00 Lunch
- 14.00 Caramel fillings
- 14.40 Practical workshop caramel fillings
- 17.00 Discussion / End of the second day

### Thursday, 19.04.2012

- 9.00 External factors of influence during production and storage of filled chocolates
- 9.30 Aerated centres for chocolates and bars
- 10.10 Break
- 10.30 Practical workshop aerated centres for bars
- 13.00 Lunch
- 14.00 Modern bar technology
- 14.40 Practical workshop aerated centres
- 17.00 Discussion / End of the third day

### Friday, 20.04.2012

- 9.00 Demoulding and enrobing of the produced moulded products
- 10.30 Break
- 10.50 Truffle fillings
- 11.20 Workshop truffles
- 13.00 Lunch
- 14.00 Workshop truffles (continuation)
- 15.45 Discussion / End of the seminar

-Subject to alteration-