



PRACTICAL COURSE IN Panning

11 – 15 June, 2012

ZDS Seminar PEO-42

- in English language -

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

Begin

Monday, 11 June 2012, 14.00

End

Friday, 15 June 2012, 13.00

Description of the course

This course will survey the technologies and raw materials involved in the production of the following panned products in theory and practice:

- Hard panned goods (chocolate lentils)
- Soft panned goods (jelly beans, bubble gum ...)
- Chocolate panned goods (hazelnuts, almonds, raisins, crisps)
- Sugar free panned goods (chewing gum)

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

Production will be demonstrated for a novelty product: pearlescent panned goods.

During the practice, participants will work on conventional panning equipment composed of several, different sized rotating pans. Demonstrations will be made on an automatic pan.

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.

Course leader

E. Brian JACKSON, E.B. Jackson Associates, Stockport / GB

Course staff

Nils SCHÜNEMANN, Confectionery Technologist, ZDS

Speaker

Fran ADÈLE

Antoine BARRE

Dr. Rainer BASTIAN

Alexandra FLIEGEL

Marina HAHN

Frank RÄCKER

Dipl.-Ing. Ralf SCHWEINFURTH

Friedhelm STECHEL

Anne-Lise SYLVEST

Michael Lothar WOLF

Dumoulin Cie, Tournan-en-Brie / F

Roquette Europe, Lestrem / F

Driam Anlagenbau GmbH, Eriskirch / D

Capol GmbH, Elmshorn / D

BENEO-Palatinit GmbH, Mannheim / D

Norevo GmbH, Hamburg / D

Merck KGaA, Darmstadt / D

Friedhelm Stechel GmbH, Alfeld / D

Chr. Hansen A/S, Hörsholm / D

Lothar A. Wolf Spezialm. GmbH, Bad Salzflen / D

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



Programme

Monday, 11 June, 2012

- 14:00 Welcome and objectives of the course
- 14:10 **INTRODUCTION**
Classification and composition of panned products
▪ including presentation of an international assortment of samples
B. Jackson
- 15:10 **THEORY**
Overview of panning and process (1)
B. Jackson
- 16:10 *Coffee break*
- 16:30 **THEORY**
Pre-coating of centres
F. Racker
- 17:00 **PRACTICAL GROUP WORK + DEMONSTRATION**
Pre-coating of centres
F. Racker
- 18:00 *Supper*

Tuesday, 12 June, 2012

- 09:00 **THEORY**
Sugarfree panning with sorbitol, xylitol and maltitol
A. Barre
- 09:30 **THEORY**
Overview of panning and process (2)
B. Jackson
- 10:30 **PRACTICAL GROUP WORK**
Sugar, sugarfree and chocolate panning (*in between: coffee break*)
- 13:00 *Lunch*
- 14:00 **THEORY**
From the conventional pans to the swivelling perforated coater
F. Stechel
- 14:30 **PRACTICAL GROUP WORK + DEMONSTRATION** (*in between: coffee break*)
- 18:00 *Supper*

Wednesday, 13 June, 2012

- 09:00 **THEORY**
Natural colours for panning
A.L. Sylvest
- 09:30 **THEORY**
Pearlescent panned goods
R. Schweinfurth

10:00 **PRACTICAL GROUP WORK + DEMONSTRATION**

Pearlescent panned goods
in between: coffee break

13:00 *Lunch*

14:00 **THEORY**

Modern automatic panning
R. Bastian

14:30 **PRACTICAL GROUP WORK**

Sugar, sugarfree and chocolate panning
in between: coffee break

18:00 *Supper*

Thursday, 14 June, 2012

09:00 **THEORY**

Sugar free panning with Isomalt
M. Hahn

09:30 **THEORY**

Flexible belt coating system
M. Wolf

10:10 **PRACTICAL GROUP WORK**

Sugar, sugarfree and chocolate panning
in between: coffee break

13:00 *Lunch*

14:00 **THEORY**

Polishing and glazing of panned sweets
A. Fliegel

14:30 **PRACTICAL GROUP WORK**

Sugar, sugarfree and chocolate panning
in between: coffee break

18:00 *Supper*

Friday, 15 June, 2012

09:00 **THEORY**

Automatic coating technology
F. Adèle

10:00 **PRACTICAL GROUP WORK**

Polishing and glazing of produced panned sweets

11:00 *Coffee break*

11:30 **PRACTICAL GROUP WORK**

12:30 Final discussion / End of the course

- *subject to alteration* -

Date/Location:	11 June 2012, 14.00 to 15 June 2012, 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 1.635 € Non-members 2.040 € 5% discount from the second participant of a company
Seminar code:	PEO-42

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. 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.

REGISTRATION / PEO-42
Practical course in Panning
(11 - 15 June, 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