



CHOCOTEC

Inspiration - Information - Innovation

December 3 -5, 2018
Congress Centre North
Kölnmesse, Cologne



ZDS - The Academy of Sweets • De-Leuw-Str. 3-9 • 42653 Solingen • GERMANY
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Dear chocolate lovers,

We would like to invite you to join us again when the international chocolate industry meets for the CHOCO TEC 2018 at the Congress Centre North of the KölnMesse. Every two years, the most successful and established ZDS congress attracts more than 300 participants from 19 countries from all sectors of the chocolate industry. With the help of the CHOCO TEC's organising committee, we have once again put together an extensive programme covering topics ranging from the prevention of fat bloom to the latest insights on cocoa contaminants and efficient automated remote maintenance concepts.

3 good reasons to join the CHOCO TEC 2018:



Inspiration

Let yourself be inspired at the CHOCO TEC! The foyer and product sample exhibition invites you to get to know new products and processes. Exchange opinions with other participants and high-ranking speakers from industry and research during the networking breaks.



Information

In addition to the professional lectures, the poster exhibition in the foyer plays a central role. The conference participants visit the posters during the breaks as well as during the „poster session“. Following the great success at the CHOCO TEC 2016, there will be a „poster slam“ again this year, where poster exhibitors will be given the opportunity to present the most important content of their research within a minute.



Innovation

Every year there are numerous new developments in the chocolate industry: on the first day, you will get an overview of the latest product trends in the chocolate market. With the introduction of new technologies and latest findings for chocolate production, the days ahead are full of new ideas: For example, learn more about the latest technologies of infrared spectroscopy for non-destructive and rapid raw material control or discover how to extract value-determining ingredients from cocoa beans.

We are looking forward to your participation!

The ZDS seminar team

Monday, December 3, 2018



PLENUM 1/Global market and product trends

Presenter: Christa Schuster-Salas & Dr. Torben Erbrath

- 13:00 Opening - Andreas Bertram and Christa Schuster-Salas
- 13:15 Welcome to the world of chocolate: Hot subjects that move the chocolate industry and the cocoa supply chain
Francesco Tramontin, Mondelez International, BE
- 13:40 Facts & trends about cocoa
Roman Müggler, Barry Callebaut AG, DE
- 14:05 What is going on in the chocolate world? Overview about the international chocolate market and latest product trends
Irina Beule, Innova Market Insights, NL
- 14:30 Discussion round: Speakers & audience
- 14:45 *Networking break and exhibition platform*
- 15:45 How science can deliver sustainable cocoa
Dr. Howard Shapiro, Mars Wrigley Confectionery, USA
- 16:10 Fine or flavour, pure, single origin or grand cru - latest definitions and developments in chocolate
Dr. Christina Rohsius, Rausch Schokoladen GmbH, DE
- 16:35 Quality and flavour evaluation process of the Cocoa of Excellence programme for the selection of the International Cocoa Awards
Brigitte Laliberté, Cocoa of Excellence Programme, IT
- 16:50 Cacao - The beauty of its diversity
Ed Seguine, Guittard Chocolate Company, USA
- 17:10 Discussion round: Speakers & audience
- 17:30 End of the first day
- 19:00 Festive dinner at the world-famous chocolate museum



Source: Schokoladenmuseum Köln



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Please note that this is the preliminary program for the ChocoTec 2018.

We reserve the right to change titles or subject blocks.

Tuesday, December 4, 2018

SESSION A1 / Ingredients and ingredient incorporation

Presenter: Thomas Scheidgen & Steffen Jarzombeck

- 08:40 Comminution of model systems: impact on particle morphology and physical properties
Costas Paggios, Bühler AG, CH
- 09:10 Texture in focus: Enhanced taste experience and attractive product appearance with dried fruits, nuts and seeds
Kay Schumacher, Bösch Boden Spies GmbH & Co. KG, DE
- 09:40 Challenge and approach for homogeneous mixing of small quantity recipe constituents into tempered chocolate
Isabell Rothkopf, Fraunhofer Institute for Process Engineering & Packaging IVV, DE
- 10:10 *Networking break and exhibition platform*

SESSION A2 / Fat Bloom

Presenter: Christa Schuster-Salas & Steffen Jarzombeck

- 11:15 Fat bloom - a challenge for theory and practice
Dr. Dr.-Ing. habil. Gottfried Ziegleder, formerly Fraunhofer IVV, DE
- 11:45 Single nut sorting for fat bloom reduction in whole nut chocolate
Ina Eibl, Fraunhofer Institute for Process Engineering & Packaging IVV, DE
- 12:15 Modelling of the chocolate cooling process
Prof. Dr. Windhab, ETH Zürich, CH
- 12:45 *Lunch*

SESSION A3 / Chocolate processing technology

Presenter: Dr. Peter Braun & Andreas Reichert

- 14:00 Extraction of value-determining ingredients from cocoa beans using water and centrifugal separation techniques
Prof. Dr. Tilo Hühn, ZHAW Wädenswil, CH
- 14:30 Special method of dry conching of chocolate masses to reduce viscosity of the finished mass and saving of cocoa butter
Theron Harbs, NETZSCH-Feinmahltechnik GmbH, DE
- 15:00 Production of chocolate on a small batch scale: Overview about current technologies
Julia Cierjacks, ZDS, DE
- 15:30 *Networking break and exhibition platform*

PLENUM / POSTER SLAM and POSTER SESSION

Presenter: Julia Cierjacks

- 16:30 Poster-Slam: Brief introduction of the scientific posters
- 17:15 Scientific poster-session
- 18:30 End of the 2nd day/Evening at free disposal



SESSION B1 / Analytics, Sensory and Off-flavours

Presenter: Christa Schuster-Salas & Oliver Stricker

- 08:40 Molecular insights into off-flavours in cocoa
Dr. Martin Steinhaus, TU München, DE
- 09:10 How to determine and avoid undesired off-flavours in hazelnuts
Andreas Dunkel, TU München
- 09:40 Sensory Impact of Milk- and Whey Products on Chocolate and Chocolate Products under consideration of optimization potentials and taste deviations
Georg Herbertz, Herbertz Dairy Food Service, DE
- 10:10 *Networking break and exhibition platform*

SESSION B2 / Challenges in cocoa production

Presenter: Prof.Dr. Reinhard Matissek & Oliver Stricker

- 11:15 Pesticides and contaminants in cocoa: a horizon scan
Marc Joncheere, Cargill Cocoa & Chocolate, NL
- 11:45 *To small to fail – challenges of a small chocolate producer*
Andreas Brechbühl, Garçoa - Akert und Brechbühl GmbH, CH
- 12:15 Influence of process and storage conditions on the properties of cocoa butter
Lisa Hefele, Viba sweets GmbH, DE
- 12:45 *Lunch*

SESSION B3 / Quality assurance in the countries of origin

Presenter: Thomas Scheidgen & Henri Kamphuis

- 14:00 Overview of quality assurance and quality control measures in the cocoa supply chain
Michiel Kokken, Olam Cocoa BV, NL
- 14:30 The sustainable production of cocoa in Ghana
Prof. Dr. Johan Six, ETH Zürich, CH
- 15:00 „Cacao-Trace“ Programme: Increasing farmer income by creating and sharing value in the sustainability chain
Sylvestre Awono, Puratos NV, BE
- 15:30 *Networking break and exhibition platform*

PLENUM / POSTER SLAM und POSTER SESSION

Presenter: Julia Cierjacks

- 16:30 Poster-Slam: Brief introduction of the scientific posters
- 17:15 Scientific poster-session
- 18:30 End of the 2nd day/Evening at free disposal

Wednesday, December 5, 2018



PLENUM 3 / The future of chocolate

Presenter: Dr. Peter Braun & Andreas Reichert

- 09:00 Chocolate: Between nutritional recommendations and enjoyment
Dr. Guido Ritter, FH Münster, DE
- 09:25 My Chocolate Dreams - Printing is the new enrobing
Dr. Frédéric Depypere, Barry Callebaut, BE
- 09:50 Masscustomization - Individualized mass production of chocolate bars
Michael Bruck, MITANEO GmbH, DE
- 10:15 Discussion round: Speakers & Audience
- 10:30 *Networking break and exhibition platform*
- 11:30 *Industrial Internet of Things (IIoT) - Smart chocolate factory*
Manuel Höhener, Bühler AG, CH
- 11:55 Non-destructive and rapid raw material control by means of infrared spectroscopy: Today's applications and future potentials
Thorsten Tybussek, Fraunhofer Institute for Process Engineering & Packaging IVV, DE
- 12:20 Odor and taste - From single molecules to sensory sound images
Andreas Dunkel, TU München, DE
- 12:45 Discussion round: Speakers & Audience
- 13:00 Congress closing - Farewell
- 13:15 End of the congress



The festive dinner at the world-famous chocolate museum on the first evening of the event can certainly be called inspiring. In the heart of Cologne, overlooking the Rhine riverbank, we end the first day with a tasty meal and an artistic chocolate buffet.

The evening is an excellent opportunity to process the newly gained impressions and establish contact with the leaders of the chocolate industry in a relaxed atmosphere.



The organizing committee / Our presenters

For many years the CHOCO TEC programme has been prepared by an organizing committee that is composed of well-known representatives of important companies from the chocolate industry. To this end, the committee can refer to experiences, market observations and expertise and can continuously recommend current and innovative subjects that affect the industry.

Christa Schuster-Salas, Alfred Ritter GmbH & Co. KG

Andreas Bertram, ZDS-Solingen e.V.

Dr. Peter Braun, Swiss Food Research

Dr. Torben Erbrath, BDSI e.V.

Steffen Jarzombek, Barry Callebaut Deutschland GmbH

Dr. Henri Kamphuis, Cargill B.V.

Prof. Dr. Reinhard Matissek, ICI Lebensmittelchemisches Institut e.V.

Andreas Reichert, Rübzahl Schokoladen GmbH

Thomas Scheidgen, Lindt & Sprüngli GmbH

Oliver Stricker, August Storck KG

Joselio Vieira, Nestlé Product Technology Centre

Getting there/Registration



Date December 3 – 5, 2018

Venue Congress Centre North
Messeplatz 1,
50532 Cologne, Germany

Registration For your registration please use the online shop at our website: www.zds-solingen.de - or give us a call: +49 (0)212 - 59 61 32

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Hotel Kindly book your hotel room on your own. You can find a selection of hotels at our website under Courses & Congresses > Overview + booking > CHOCO TEC. Please quote the event code **CIC-834** when making your reservation - with this code you will receive special prices.

Fees Members of ZDS **1.430,-€**
Non-members **1.850,-€**
5% discount from the second participant of a company

TOP You can find our terms of participation on the website.



Getting there... by plane

Airport „Cologne Bonn Airport“
distance about 16 km by taxi
Airport „Düsseldorf Airport“
distance about 65 km by taxi

by train

Station „Köln Messe Deutz“
walking distance about 0,5km
Station „Köln Hauptbahnhof“
walking distance about 2km