



Confectionery and chocolate fillings

Web-Seminar Block 6 -

Truffle and Ganache types of filling

Wednesday, December 15, 2021

Participant fee:

450,00 €

Reduced Participant fee
(only for members of ZDS e.V.):

300,00 €

Services included:

- Sample box
- Course documentation

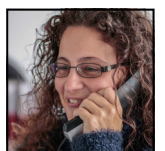
Your instructor:

Guillermo Geschwindner
Dipl.-Ing., Food Technology
Technical Instructor,
Chocolate / Sugar Confectionery



Questions?

For questions about the
course please contact our project
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Wednesday, December 15, 2021

13:00 **Welcome**

Product overview Truffle and Ganache and market products

Truffle and Ganache:

- Definition and classification
- Raw materials
 - Sugar and glucose syrup
 - Humectants
 - Dairy products
 - Chocolate and cocoa products
 - Flavouring ingredients
- Homogenising and Emulsifying

Guillermo Geschwindner, ZDS

Agitation and formulation in ganache texture. A theoretical approach.

Shelf life determination and extension in ganache

Rodrigo Rivera Esquivel, Moulie Chocolaterie

- Processing techniques—forming
 - Depositing
 - Cutting
 - Piping

Guillermo Geschwindner, ZDS

- Industrial manufacturing of Truffle and Ganache with Stephan equipment
- Production of truffle masses with Universal machine
- Production of truffle masses with Universal machine and vacuum

Simon Meyer, Proxes Benelux

17:30 **End of the Block**

- Subject to changes -