



Bild: © Hans Brunner

Confectionery and chocolate fillings

Web-Seminar Block 8 - Moulding Technologies

Wednesday, January 26, 2022

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
assistant Sandra Steinmetz
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Wednesday, January 26, 2022

13:00 Welcome

Basic introduction into:

- Tempering of chocolate
- Cooling of chocolate

Moulding Technologies

- Moulding lines for solid chocolates
- Moulding lines for solid products with inclusions
- Classic shell moulding technology
- Book moulding technology
- Hollow figure technology
- Cold stamping technology

14:15 Moulding Technologies

Daniel Wittmaack & Aleksander Madej, Bühler GmbH, DE

16:00 One shot technology

Andy Mätzler, TIFOMA AG, CH

17:30 End of the Block

For all technologies, market samples will be shipped in advance for evaluation during the web-seminar.

- Subject to changes -