



# Pan-coating: Practical introduction course

## 15.11. - 19.11.2021

### PROGRAM

#### Participant fee:

**2.595,00 €**

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

**1.975,00 €**

#### Services included:

- Course documentation
- Refreshments: snacks and drinks
- Lunch and dinner at the ZDS refectory

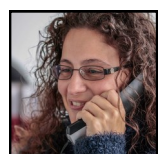
#### Your instructor:

Guillermo Geschwindner  
Dipl.-Ing., Food Technology  
and Processing



#### Questions?

For questions about the event  
our project assistant  
Sandra Steinmetz will be  
at your disposal.



## Monday, November 15, 2021

### 13.30 **Welcome and objectives of the course**

*Guillermo Geschwindner, ZDS*

Theory Introduction Classification and composition of dragees, tasting of market samples: Hard, soft and chocolate dragees

*Guillermo Geschwindner, ZDS*

Theory Raw materials—gum arabic, maltodextrins, starches

*Guillermo Geschwindner, ZDS*

Theory Pre-coating and stabilization of dragee centres

Practice Pre-coating and stabilization of different centres

*Guillermo Geschwindner, ZDS*

### 17.30 **Dinner**

## Tuesday, November 16, 2021

### 09.00 **Beginning**

Theory Overview of hard panning -raw materials, processes, technical parameters  
Sugar, glucose syrup, gum arabic, titanium dioxide, colours etc.

*Guillermo Geschwindner, ZDS*

Practice Hard panning on pre-coated centres

*Guillermo Geschwindner, ZDS*

### 13.00 **Lunch**

Theory Sucrose ester—functionality, legislation and application

Theory Natural colors for panning -raw materials, application, dosage and shelf life

Practice Hard panning on pre-coated center - sugar coating, whitening  
and coloring

*Guillermo Geschwindner, ZDS*

### 17.30 **Dinner**

## Wednesday, November, 17, 2021

### 09.00 Beginning

Theory Overview of soft and chocolate panning - Raw materials, process, technical parameters

*Guillermo Geschwindner, ZDS*

Practice Soft panning and chocolate panning  
Raw materials, process, technical parameters

*Guillermo Geschwindner, ZDS*

### 13.00 Lunch

Theory Overview - Automatic coating technology

*Guillermo Geschwindner, ZDS*

Practice Soft panning and chocolate panning  
Raw materials, process, technical parameters

*Guillermo Geschwindner, ZDS*

### 17.30 Dinner

## Thursday, November 18, 2021

### 09.00 Beginning

Theory Sugarfree hard panning with Isomalt and Maltitol

*Guillermo Geschwindner, ZDS*

Practice Sugarfree hard panning with Isomalt and Maltitol

*Guillermo Geschwindner, ZDS*

### 13.00 Lunch

Theory Pearlescent effect on panned goods - Raw materials and application

Practice Pearlescent effect on panned goods

*Guillermo Geschwindner, ZDS*

### 17.30 Dinner

# Friday, November 19, 2021

## **8.30 Beginning**

Theory Polishing and glazing of hard, soft and chocolate dragees

Practice Finishing -

surface acidification, colour effects

Polishing of hard, soft and sugar coated dragees

*Guillermo Geschwindner, ZDS*

## **12.30 Final discussion**

## **13.00 End of the course – Lunch**

- subject to alterations -