



Workshop: Sugarfree and sugar reduced confectionery (Web-Seminar)

June, 08-09, 2022

PROGRAM

Participant fee:

750.00 €

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

595.00 €

Services included:

- Course documentation (Online)
- Online access to our learning platform
- Certificate of participation

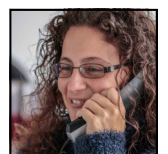
Your instructor

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



Any Questions ?

For questions about the event
our project assistant
Sandra Steinmetz will be at your disposal.
T. +49 (0) 212 / 59 61 - 32
seminar@zds-solingen.de





Wednesday, June 08, 2022

13:30 Welcome

Guillermo Geschwindner, ZDS

Market overview - Trends, concepts, market products

High oiled candies, chewy candies, toffees, gums and jellies

Martin Bernau & Andreas Helsberg, Symrise AG

Sugar substitutes in confectionery applications

Jürgen Detert, Cargill Texturizing Solutions Deutschland GmbH & Co. KG

15:20 **Screen break**

15:35 Legislation of sugarfree and sugar reduced confectionery

Raw materials: Sugars, glucose syrup, hydrocolloids

16:35 **Screen break**

16:50 Raw materials for sugarfree and/ or sugarreduced confectionery:

- Sugar substitutes
- High intense sweeteners

17:30 *Final discussion* / **End of day 1**



Thursday, June 09, 2022

13:30 Introduction to alternative sugars
Block selected Rare Sugars for confectionery:

14:45 **Screen break**

15:00 Raw material:

- Allulose in sugar confectionery

Vanessa Bachmann, Jonas Specht & Franziska Schramm, Savanna Ingredients GmbH

Tagatose in sugar confectionery

Tom Sanders, ASR-Group

16:30 **Screen break**

16:45 Recipes and concepts for sugar reduced and calorie reduced confectionery

Technology for sugarfree and sugarreduced confectionery -
Machinery and process modification sugar and sugarfree confectionery production

17:30 *Final discussion* / **End of the workshop**

- subject to alterations -