



Sugar Confectionery Production: Practical Introduction

10.10. - 14.10.2022 - PROGRAM

Participant fee:

2.950,00 €

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

2.360,00 €

Services included:

- Course Documentation
- Refreshments: snacks and drinks
- Lunch at ZDS refectory
- ZDS-Diploma "Chocolate/Confectionery"

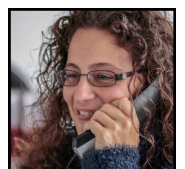
Your instructor

Guillermo Geschwindner
Guillermo Geschwindner
Dipl.-Ing., Food Technology and
Technical Instructor, Sugar Con-
fectionery and Chocolate



Any Questions ?

For questions about the course
please contact our project
assistant Sandra Steinmetz
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Monday, 10.10.2022

09:00

Welcome -

Presentation of the program

Theory: Classification of sugar confectionery products, including tasting of market samples

Raw materials:

- Sugars,
- water,
- glucose syrup,

Practice: Introduction to the laboratory Cooking of different sugar solutions

13:00

Lunch

14:00

Theory: Manufacturing technology of die-formed candies

Demonstration: Production of die-formed hard boiled candies

Practice: Production of deposited hard boiled candies—sugarfree

17:00

Final discussion and end of day 1

Dinner

Tuesday, 11.10.2022

09:00

Theory: Fruit chewy candies

Practice: Chewy candy - Cooking, pulling and cut & wrap

Chewy candy with starch and gelatin

Technology pulling and mixing

13:00

Lunch

14:00

Theory: Manufacturing technology of milk toffees and fudge

Demonstration: Production of milk toffees on an industrial line

Practice: Production of Toffees and Fudge

17:00

Final discussion and end of day 2

Dinner

Wednesday, 12.10.2022

- 08:30** **Theory:**
Modern manufacturing technology of hard boiled and soft candy
ZDS or external instructor
- 10:00** **Theory:** Gelling and thickening agents for the use in gums and jellies -
Gelatin, pectin, agar agar, gum arabic
Native and modified starches for gums and jellies
- 12:00** **Theory:** Manufacturing technology of gums and jellies
- 13:00** **Lunch**
- 14:00** **Practice:** Production of various gums and jellies - with gelatin, pectin,
agar agar, starch
- 17:00** Final discussion and end of day 3
Dinner

Thursday, 13.10.2022

- 08:30** **Practice:** Production of various sugar reduced and sugarfree gums
and jellies
- 11:00** **Theory:** Sugar reduced confectionery
ZDS or external instructor
- 13:00** **Lunch**
- 14:00** **Practice:** Production of various gums and jellies and deposited
marshmallows
- 17:00** Final discussion and End of day 4
Dinner

Friday, 14.10.2022

09:00 **Theory:** Glazing and antisticking agents

ZDS or external instructor

Practice: Destarching sanding, oiling, enrobing of the prepared product samples

12:30 Final discussion and time for questions

13:00 **Lunch and end of the course**

- subject to alterations-