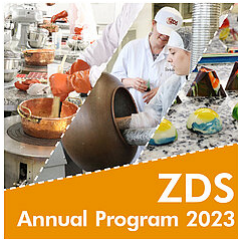


ZDS – Academy of Sweets



ZDS – annual program 2023 out now

The ZDS offers multilingual courses, seminars, workshops and congresses for the upcoming year 2023. Web seminars are organised to enable participants from all over the world to join. The focus of the in-house workshops is on combining theory and practice. Find the new annual program at www.zds-solingen.de



Product Safety and Hygienic Monitoring

The web seminar focuses on the necessary preparations for the early detection of microbiological contamination in production and in the product. Optimised control, cleaning of the production environment and production lines and targeted container monitoring management will enhance the participants' knowledge of product safety.



Protein Bars: Milk-based and Plant-based Technology

Protein bars are confectionery products with added value. It is a strong growing category. The ZDS - Team presents a new web seminar in which market products are presented, raw materials are discussed and the technology with which they are produced is looked at in more detail. A web seminar with tasting sessions.



Crystallization of Cocoa Butter

The quality of chocolate is the focus of this web seminar about crystallization of cocoa butter. Customer demand for high-quality chocolates and chocolate-coated products is constantly increasing. This seminar focuses on the knowledge of cocoa butter, responsible for the gloss, dense structure, good bite and melting behaviour and the appearance of chocolate.

Contact

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