

## REGISTRATION

### FAT SYMPOSIUM May 16 - 17, 2017

ZDS - The Academy of Sweets  
De-Leuw-Str. 3-9  
42653 Solingen, GERMANY  
Tel.: +49 (0)212 - 59 61-14  
FAX: +49 (0)212 - 59 61-33

Please use for your registration the online shop at our website [www.zds-solingen.de](http://www.zds-solingen.de). With the help of the QR code you will directly reach the congress site.



An event in cooperation with the Walter Rau Neusser Öl und Fett AG, Neuss, Germany



For all information about the registration and the program, please do not hesitate to contact our project assistant Katja Freesdorf.  
Tel. 0212- 59 61 28  
[seminar@zds-solingen.de](mailto:seminar@zds-solingen.de)

## TERMS OF PARTICIPATION

**Registration:** The number of participants in our seminars is sometimes limited. We therefore kindly request that you register online as soon as possible. Registration is binding as soon as it is confirmed by ZDS. Our invoicing is generally performed electronically (e.g. E-mail)

**Fees for participation:** Fees in full are due upon receipt of invoice. Money transfers to the ZDS are to be made free of charge for ZDS. Please send money only after having been invoiced. Participation is only possible after receipt of payment. Credit-cards (VISA/Euro-/MasterCard/Diners Club) are accepted. If two or more participants are registered by the same company, a deduction of 25% on the respective fee is given from the second participant.

**Travel/Accommodation:** Travel information and directions will be sent out with the registration confirmation. Costs incurred for possible overnight accommodations are not included in the seminar fee.

**Organisation:** ZDS reserves the right to change speakers and/or shift or change the programme schedule. The number of participants is limited, and in case of overbooking ZDS will provide information on an alternative date as soon as possible. If there is insufficient participation, ZDS reserves the right to cancel or postpone a seminar. ZDS can not guarantee for the attendance of competitors at demonstration events held outside its premises. If conference proceedings are distributed, they will be written in the language in which they were presented.

**Cancellation:** Please understand that we have to charge 10% of the seminar fee for cancellations up to two weeks and 50% for cancellations up to one week prior to the seminar for administrative expenses. Later cancellations will be invoiced with 100% of the seminar fee. We will certainly accept a substitute participant without additional costs. If the event is cancelled by the organiser, the fee will be reimbursed totally.

**Liability:** In the event that seminars are cancelled for reasons for which ZDS is responsible, reimbursement is limited to refunding already paid seminar fees. Any further claims are excluded.

**Protection of Personal Data:** In compliance with the stipulations of the German Federal Law on Protection of Personal Data we hereby inform you that addresses of interested persons and seminar participants will be electronically stored with the intention to forward programmes and seminar information of ZDS.



... success starts here!

# FAT SYMPOSIUM

## May 16 - 17, 2017

- MARKETS & TRENDS
- HEALTH ASPECTS
- SUSTAINABILITY
- PRODUCT DEVELOPMENT
- FAT CRYSTALLIZATION
- LECITHINS, EMULSIFIERS AND ANALYTICS



Simultaneous translation

Venue: ZDS - The Academy of Sweets  
De-Leuw-Str. 3-9, D-42653 Solingen, Germany

## The Program

Moderation: Bernd Brinkmann, Walter Rau Neusser Öl und Fett AG

### FAT SYMPOSIUM

A conference from practice for practice!

This symposium provides an overview of the most recent topics concerning fats and oils for the confectionery industry. Latest product concepts and trends as well as findings on the processing are presented by experts. The symposium will, of course, take into account the perception and protection of consumers, with a focus on the health aspects of oils and fats. How sustainable palm oil production really is will be discussed during a round table talk by representatives of various sectors. Thus a comprehensive expert program is prepared that should not be missed!

The internationally acclaimed Walter Rau AG from Neuss supports ZDS as cooperation partner with extensive expertise and practical knowledge.

#### The target groups:

- Producers of confectionery
- Raw material and machinery suppliers
- Product developer
- Application technicians
- Production staff
- Purchasing & Marketing

#### Date / Venue:

Tuesday, May 16, 2017 to  
Wednesday, May 17, 2017

ZDS - Central College of the German Confectionery Industry e.V.  
De-Leuw-Str. 3-9  
D-42653 Solingen

#### Fees:

For ZDS-Members: 995,- €

For Non-Members: 1.330,- €

25% deduction for the second and each further participant of one company

#### Registration:

Please use the online shop at our website for your registration:  
www.zds-solingen.de. (QR-code on the previous page).

For questions regarding the event, please contact the ZDS seminar team: Tel.: +49 (0) 212 5961-28 Fax: +49 (0) 212 5961-33

Email: seminar@zds-solingen.de

### Tuesday, May 16, 2017

- 10.45 Welcome *Andreas Bertram, ZDS*  
10.50 The central importance of fats and oils in confectionery production *Dr. Gerhard Neuberger, Ferrero, DE*

#### MARKETS & TRENDS

- 11.00 Oils and fats in confectionery - a technological overview  
*Dr. Gerhard Neuberger, Ferrero, DE*  
11.30 *Networking-Break / Foyer exhibition*  
12.00 International trends and innovation around fat in sweet categories *Julia Büch, Mintel GmbH, DE*  
12.30 Production, availability, price - vegetable oils and fats worldwide *Bernd Brinkmann, Walter Rau Neusser Öl und Fett AG, DE*  
13.00 *Lunch*

#### HEALTH ASPECTS

- 14.00 Healthier sweets by 2020? WHO\* targets on saturated fatty acids and oilseed re-breeding (\* World Health Organization)  
*Richard Burell, Dow Agro Sciences, GB*  
14.30 Metabolism of fats and oils in the human organism - a health consideration  
*Prof. Dr. Stefan Lorkowski, Universität Jena, DE*  
15.00 Current status for the mitigation of 3-MCPD-esters, glycidol-esters and trans fatty acids in vegetable oils and fats  
*Gerhard Brankatschk, OVID, DE*  
15.30 New filling concepts in confectionery with lower content of saturated fatty acids  
*Bernard Cleenewerck, Fujii, NL*  
16.00 *Networking-Break / Demonstration*

#### SUSTAINABILITY

- 17.00 Round Table Sustainability:  
How sustainable is palm oil production in fact?  
*A. Kölle, ZNU; M. Mewes, Kuchenmeister; Felipe Guerrero, Daboon; A. Huober, Huober Brezel; Dr. Kalanithi Nesaretnam, Minister (Palm Oil and Commodities Issues), Inke van der Sluijs, RSPO*  
17.45 Presentation of a prize-winning, sustainable palm oil plantation/oil mill in Colombia  
*Felipe Guerrero, Daboon, CO*  
18.15 End of the first day - Announcements and final discussion  
18.30 *Festive Buffet*

### Wednesday, May 17, 2017

- 08.45 Welcome and opening of the second day of the event

#### PRODUCT DEVELOPMENT

- 08.50 Effect of the crystal network structures on functionality of fat-based barrier layers and opportunities for their control  
*Dr. Knut Franke, Deutsches Institut f. Lebensmitteltechnik, DE*  
09.30 Development of an innovative, fat-reduced baking emulsion for sponge cake and sweet yeast pastries  
*Sebastian Olivan, Bunge EMEA, ES*  
10.00 *Networking Break & Demonstration „Fat-reduced baking emulsion“*

#### FAT CRYSTALLIZATION

- 10.45 Fat crystallization in tempered fillings and glazes: fat properties and process technology  
*Hennie Slager, Loders Croklaan, NL*  
11.15 Cocoa butter crystallization: standardization of cocoa butter analysis for a better comparability of quality assurance  
*Isabelle Rothkopf, Fraunhofer Institut, DE*  
11.45 *Break & Demonstration*  
12.30 Fat crystallization analysis methods and interpretation of results with regard to processing capability  
*Prof. Dr. Eckhard Flöter, TU Berlin, DE*  
13.00 How is process technology prepared for non-hardened non-tempered products? - Indications from practice  
*N.N.*  
13.30 *Lunch*

#### LECITHINS, EMULSIFIERS, ANALYTICS

- 14.30 Latest lecithin developments for use in chocolate-based products  
*Alan Medina, Bunge EMEA, NL*  
15.00 What is the significance of emulsifiers in interaction with fats in confectionery?  
*Jørgen Holdgaard, Palsgaard, DK*  
15.30 Modern goods in control of fat supply and fat analysis: practical example from the industry  
*Dr. Michael Rickwärtz, Bahlsen, DE*  
16.00 Summary and Conclusions, Farewell

-Subject to alteration-