

Location : Drouven & Fabry GmbH

Hirzenrott 6

52076 Aachen / GERMANY

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Homepage: www.drouven-fabry.de

Number of participants limited to 8 persons

Inscription deadline: to be fixed / 4 weeks in advance

Participation fee ALL INCLUSIVE: € 2.350,00 (incl. 19% VAT)

This fee covers the following costs:

Training documents, raw materials, hotel accommodation

from Sunday to Friday with breakfast and dinner incl. 2

drinks, plus lunch in the D&F training centre.

The fee does not cover any travel costs or other expenses

such as telephone.

Please send your inscription to D&F to the address indicated above.

Bank transfer to the account of Drouven & Fabry GmbH

Bank and account details:

Aachener Bank eG // SWIFT CODE GENODED1AAC

Beneficiary: Drouven & Fabry GmbH

Account No.: 1 102 550 010

IBAN: DE 14390601801102550010

AIM:

The aim of this seminar is to provide the participants the theoretical and practical knowledge that is indispensable for producing and understanding the criteria determining the quality of:

- Hard panned goods
- Soft panned goods
- Chocolate panned goods

DEVELOPMENT AND TRAINING CENTER FOR
CONFECTIONERY AND CHOCOLATE



Drouven & Fabry GmbH

PRACTICAL SEMINAR

Production technology of PANNED GOODS

**Products based on chocolate, sugar and
sugarfree panned goods**

25 October to 29 October 2010

Monday

- 9 h 00 Introduction: Production technology of different panned goods types incl. sample presentation
- 10 h 30 Raw materials
•Definition sugar
•Types of solutions
•Gumming agents
- 12 h 00 Practice: Application of pre-coating agents
- 13 h 00 Lunch
- 14 h 15 Theory: Hard panning
- 16 h 00 Coffee break
- 16 h 15 Practice: Preparation of different panning solutions
- 17 h 30 Final discussion

Tuesday

- 9 h 00 Practice: Hard panning
- 12 h 30 Lunch
- 14 h 00 Theory: Soft panning
- 16 h 00 Coffee break
- 16 h 15 Practice: Hard panning (follow-up)
Colouring and smoothening of the hard panned centres
- 18 h 00 Final discussion

Wednesday

- 9 h 00 Practice: Soft panning
- 13 h 00 Lunch
- 14 h 30 Theory: Chocolate panning
- 16 h 15 Coffee break
- 16 h 30 Practice: Chocolate panning
- 18 h 00 Final discussion

Thursday

- 9 h 00 Practice: Special panning techniques - Vienna almonds
- 12 h 30 Lunch
- 14 h 00 Theory: Sugarfree panned goods
- 16 h 00 Coffee break
- 16 h 15 Practice: Hard panning sugarfree
- 18 h 00 Final discussion

Friday

- 9 h 00 Practice: Soft panning sugarfree
- 10 h 45 Practice: Chocolate panning sugarfree
- 12 h 30 Lunch
- 13 h 45 Theory: Polishing
- 14 h 30 Practice: Polishing of all seminar products
- 15 h 30 Coffee break
- 15 h 45 Evaluation of the manufactured products and final discussion
- 17 h 00 END OF THE SEMINAR