



Central College of the German Confectionery Industry

# CHOCOLATE TECHNOLOGY 2006



**12 - 14 December 2006**

**Location: Congress-Centrum Nord  
Cologne / Germany**



**koelnmesse**

International ZDS Conference  
SIC-16

Simultaneous translation  
English/French/German

## **CHOCOLATE TECHNOLOGY 2006**

### ***The whole world turns to chocolate***

#### **Participants**

"CHOCOLATE TECHNOLOGY 2006", the international number one event on the confectionery industry's calendar, is set to welcome everyone on the chocolate scene. All the latest information on chocolate will be shared at this special forum which takes place every two years. It is a must for everyone who wants to take an active part in the chocolate network.

"CHOCOLATE TECHNOLOGY 2006" has something for just about everyone! Owners of companies, members of the board, managing directors, technical managers and the heads of development and production as well as purchasing and quality managers will be there.

All of them can expect to gain a wealth of information at "CHOCOLATE TECHNOLOGY". The discussion topics at the symposium, be they specific or all embracing, are part of everyday life for cocoa producers, confectionery manufacturers and traders, but nowhere will these topics be so intensively and concretely discussed as at "CHOCOLATE TECHNOLOGY".

#### **Topics**

The "CHOCOLATE TECHNOLOGY" symposium is the best opportunity to obtain the latest information on cocoa and chocolate production in a nutshell. Science, research and their practice-oriented technological implementation bring about new products, new trends and new markets.

Experts in processing technology, analysis, new markets and raw materials will be there to share the latest developments in chocolate with you. With numerous lectures, the whole spectrum of chocolate will be covered, from the humble cocoa bean to the bar of chocolate just waiting to be taken out of its wrappers!

#### **The Exhibition**

A special exhibition including all important suppliers and manufacturers of machinery for the chocolate industry will be held for three days at the conference venue, Congress-Centrum Nord, koelnmesse at Cologne.

## The Exhibitors' Presentations

In addition to the extensive lecture series, there will be an added opportunity during breaks to learn even more about products and machinery – several companies will hold short lectures during breaks and present you the latest developments.

## The Framework Programme

Contact and communication among symposium participants naturally plays an important role at an industry meeting place like "CHOCOLATE TECHNOLOGY 2006". A true highlight of the symposium will be the opening banquet on the first evening. The dessert, a chocolate buffet from Barry Callebaut, will tempt you to get a good taste of this delicious topic!

## Organisation committee:

### **Dr. Stephen T. BECKETT**

former: Nestlé Product Technology Centre  
York, York / UK

### **Dietmar FREUND**

van Netten GmbH, Dortmund / D

### **Dipl.-Ing. Hans HAENDLER**

IMC PGmbH, Eupen / B

### **Henri KAMPHUIS**

Gerken's Cacao b.v., Wormer / NL

### **Dr. Karsten KEUNECKE**

BDSI Bundesverband der Deutschen  
Süßwarenindustrie e.V., Bonn / D

### **Dr.-Ing. Ulrich LÖSER**

Kraft Foods R&D Inc. WW Chocolate  
Process Development, München / D

### **Prof. Dr. Reinhard MATISSEK**

LCI Lebensmittelchemisches Institut der  
Deutschen Süßwarenindustrie e.V.,  
Köln / D

### **Dipl.-Ing. Andréa PERNOT-BARRY**

ZDS Zentralfachschule der Deutschen  
Süßwarenwirtschaft e.V., Solingen / D

### **Dr. Ulrich W. SCHOCH**

Lindt & Sprüngli (International) AG,  
Kilchberg / CH

### **Christa SCHUSTER-SALAS**

Alfred Ritter GmbH & Co. KG,  
Waldenbuch / D

### **Guido VOLLMARI**

Ferrero GmbH, Stadthallen / D

### **Dr. Dr.-Ing habil. Gottfried ZIEGLER**

IVV Fraunhofer Institut für Verfahrens-  
technik und Verpackung, Freising / D

## Speakers:

### **Prof. José M. AGUILERA**

Universidad Católica de Chile,  
Santiago / Chile

### **Herwig BERNAERT**

Barry Callebaut Belgium, Wieze / B

### **Dr. David BUTLER**

Cocoa Research Unit, The University of  
the West Indies St. Augustine,  
Trinidad and Tobago

### **Dr. Heiko K. CAMMENGA**

Institut für Physikalische und Theoretische  
Chemie der Technischen Universität,  
Braunschweig / D

### **Dr. Richard COTTRELL**

Director-General of the World Sugar  
Research Organisation, London / UK

### **Sandra FRIEDEN**

Max Havelaar-Stiftung (Schweiz),  
Basel / CH

### **Prof. Peter FRYER**

University of Birmingham,  
Birmingham / UK

### **Kathy GROVES**

Leatherhead Food International Ltd.,  
Leatherhead / UK

### **Prof. Richard W. HARTEL**

University of Wisconsin-Madison,  
Madison / USA

### **Leif JÜRGENSEN**

Elau AG, Marktheidenfeld / D

### **Prof. Dr. Reinhard LIEBEREI**

Biozentrum Klein Flottbek und Botanischer  
Garten, Universität Hamburg / D

### **RA Peter LIESEN**

BDSI Bundesverband der Deutschen  
Süßwarenindustrie e.V., Bonn / D

### **Andy MÄTZLER**

AWEMA AG, Pfäffikon / CH

### **Simon MARSDEN**

Marsden Consulting, Small Dole / UK

### **Robert PECK**

World Cocoa Foundation, Vienna / USA

### **Marc RENAULD**

Roquette Frères S.A., Lestrem / F

### **Gerhard SCHUBERT**

Gerhard Schubert GmbH, Crailsheim / D

### **Prof. Dr. Hans STEINHART**

Universität Hamburg, Institut für Bio- und  
Lebensmittelchemie, Hamburg / D

### **Geoff TALBOT**

The Fat Consultant, Bedford / UK

### **Prof. Dr.-Ing. Eckhard WEIDNER**

Ruhr-Universität Bochum, Verfahrenstech-  
nische Transportprozesse, Bochum / D

### **Willi WEITMANN**

AZO-Maschinenfabrik GmbH  
Adolf Zimmermann, Osterburken / D

### **Martin WELLS**

Chocolate Consultant, Bromsgrove / UK

### **Prof. Dr.-Ing. Erich WINDHAB**

ETH Eidgenössisch-Technische  
Hochschule, Zürich / CH

### **Dr. Dr.-Ing. habil. Gottfried ZIEGLER**

IVV Fraunhofer Institut für Verfahrenstech-  
nik und Verpackung, Freising / D

### **Prof. Gregory R. ZIEGLER**

Penn State University, Department of Food  
Science, University Park / USA

## Exhibitors:

**AarhusKarlshamn Denmark A/S,**  
Aarhus / DK

**Aasted-Mikroverk APS,** Farum / DK

**ADM Cocoa BV,** Koog aan de Zaan / NL

**agathon GmbH & Co. KG,** Bottrop / D

**AWEMA AG,** Pfäffikon / CH

**G.W. Barth AG,** Freiberg/Neckar / D

**Hans Brunner GmbH & Co. KG,**  
Glonn / D

**Bühler Group,** Uzwil / CH

**Chocotech GmbH,** Wernigerode / D

**Danisco A/S,** Brabrand / DK

**DELVER S.p.A.,** Modena / I

**Machinefabriek P.M. Duyvis B.V. /**  
**Wiener,** Koog aan de Zaan / NL

**Haas-Mondomix B.V.,** Almere / NL

**HILDEBRAND Industry AG,** Aadorf / CH

**Hosokawa Bepex GmbH,** Leingarten / D

**IFIS International Food Information**  
**Service,** Reading / UK

**IFZ Info-Zentrum Schokolade,**  
Leverkusen / D

**Dr. Ing. Kaupert GmbH & Co. KG,**  
Erndtebrück / D

**LCM Schokoladenmaschinen GmbH,**  
Grünkraut-Gullen / D

**Lübecker Marzipan-Fabrik v. Minden &**  
**Bruhns GmbH & Co KG,**  
Stockelsdorf/Lübeck / D

**F.B. Lehmann Maschinenfabrik GmbH,**  
Aalen / D

**Lipp Mischtechnik GmbH,** Mannheim / D

**MODUS Consult EDV- und Organisations**  
**GmbH & Co. KG,** Gütersloh / D

**OPM Spa,** Mailand / I

**Palsgaard A/S,** Juelsminde / DK

**Probat-Werke von Gimborn**  
**Maschinenfabrik,** Emmerich / D

**Roquette Frères S.A.,** Lestrem / F

**Schokinag Schokolade-Industrie**  
**Hermann-GmbH & Co. KG,**  
Mannheim / D

**The Solae Company (TM),** Randers / DK

**Sollich KG,** Bad Salzuffen / D

**Thouet KG Maschinenbau,** Aachen / D

**Uelzena eG,** Uelzen / D

**Rudolf Wild GmbH & Co. KG,**  
Eppelheim/Heidelberg / D

## CHOCOLATE TECHNOLOGY 2006 - Overview

### Tuesday, 12 December 2006

**Plenum 1**  
13:00 - 17:50

### Thursday, 14 December 2006

**Plenum 3**  
09:00 - 13:30

### Wednesday, 13 December 2006

**Section A1**  
**Quality Assurance**  
9:00 - 10:15

possibility to change

**Section B1**  
**Ingredients**  
9:00 - 10:15

**Section A2**  
**Technology**  
11:45 - 13:00

possibility to change

**Section B2**  
**Science**  
11:45 - 13:00

**Plenum 2** 14:30 - 17:40

**Tuesday, 12.12.2006**

13:00 Opening

## Plenum 1

Chairmen: Dr. Stephen T. BECKETT / Dr. Karsten KEUNECKE

- 13:10 **Latin America cocoa outlook**  
– **Support programs & future opportunities**  
Robert PECK
- 13:40 Discussion
- 13:50 **Polyphenols in cocoa seeds, their impact and their modification during fermentation**  
Prof. Dr. Reinhard LIEBEREI
- 14:20 Discussion
- 14:30 **Conching of chocolates with high cocoa content**  
Dr. Dr.-Ing. habil. Gottfried ZIEGLER
- 15:00 Discussion
- 15:10 Coffee break / **EXHIBITION / EXHIBITORS' PRESENTATIONS**
- 16:30 **Milk powder needs special processing**  
Prof. Gregory ZIEGLER
- 17:00 Discussion
- 17:10 **Variations on bloom**  
Prof. Richard HARTEL
- 17:40 Discussion
- 17:50 End of the first conference day
- 19:00 Festive banquet at the hotel Hyatt and chocolate buffet presented by Barry Callebaut

**Wednesday, 13.12.2006**

**- morning -**

## **Section A1: Quality Assurance**

### **Chairpersons:**

Christa SCHUSTER-SALAS,  
Dr.-Ing. Ulrich LÖSER

**09:00 Fat migration in chocolate:  
Diffusion or capillary flow?**  
Prof. José M. AGUILERA

**09:20** Discussion

**09:25 Understanding bloom from  
fat migration**  
Dr. Dr.-Ing. habil.  
Gottfried ZIEGLEDER

**09:45** Discussion

**09:50 Insuring chocolate purity by  
using NIR spectroscopy**  
Dr. Sam MILLAR

**10:10** Discussion

**10:15** Coffee break

**10:45**

**EXHIBITION & EXHIBITORS' PRESENTATION**

## **Section B1: Ingredients**

### **Chairmen:**

Prof. Reinhard MATISSEK  
Henri KAMPHUIS

**Sugar -  
an optimistic view**  
Dr. Richard COTTRELL

Discussion

**Options for reducing sugars  
in chocolate**  
Marc RENAULD

Discussion

**Polyphenols - Technical aspects  
of quality in our chocolate**  
Herwig BERNAERT

Discussion

Coffee break

**Wednesday, 13.12.2006**

**- morning -**

**Section A2:  
Technology**

**Chairmen:**

Dr. Stephen T. BECKETT  
Dietmar FREUND

**11:45 Importance of correct cooling**  
Geoff TALBOT

**12:05** Discussion

**12:10 Measuring and modelling  
solidification of chocolate**  
Prof. Peter FRYER

**12:30** Discussion

**12:35 Crumb – the secret ingredient**  
Martin WELLS

**12:55** Discussion

**13:00**

**Section B2:  
Science**

**Chairpersons:**

Dipl.-Ing. Hans HAENDLER  
Christa SCHUSTER-SALAS

**Microscopy in quality assurance  
& product development**  
Kathy GROVES

Discussion

**Encapsulated flavours  
in chocolate**  
Prof. Dr.-Ing. Eckhard WEIDNER,

Discussion

**Wetting properties of cocoa  
butter and cocoa mass on  
various sugars**  
Dr. Heiko K. CAMMENGA

Discussion

Lunch

**Wednesday, 13.12.2006**

**- afternoon -**

## Plenum 2

Chairmen: Prof. Reinhard MATISSEK / Guido VOLLMARI

**14:30 New regulation of nutritional and health claims**  
RA Peter LIESEN

15:00 Discussion

**15:05 Update on allergens in confectioneries**  
Prof. Dr. Hans STEINHART

15:25 Discussion

15:30 Coffee break

**15:50 EXHIBITION & EXHIBITORS' PRESENTATION**

**16:50 Traceability in silos**  
Willi WEITMANN

17:10 Discussion

**17:15 Tracing your products by using RFID**  
Simon MARSDEN

17:35 Discussion

**17:40 End of the second day – Evening free**

**Thursday, 14.12.2006**

## Plenum 3:

Chairpersons: Dr. Karsten KEUNECKE / Dipl.-Ing. Andréa PERNOT-BARRY

- 09:00 Parameters to differentiate between fine or flavour and bulk cocoa**  
Dr. David BUTLER
- 09:30** Discussion
- 09:40 Fair-trade – Opportunities and challenges**  
Sandra FRIEDEN
- 10:10** Discussion
- 10:20** Coffee break / **EXHIBITION**
- 11:20 Contraction – cooling – setting: just a matter of heat transfer**  
Prof. Dr.-Ing. Erich J. WINDHAB
- 11:50** Discussion
- 12:00 Computer control helps flexibility**  
Leif JÜRGENSEN
- 12:20** Discussion
- 12:30 Production line in 2025 – a vision by AWEMA**  
Andy MÄTZLER
- 12:50** Discussion
- 13:00 Packaging technology in the future**  
Gerhard SCHUBERT
- 13:20** Discussion
- 13:30** Closing

*- Subject to alterations-*

**REGISTRATION FORM - SIC-16 CHOCOLATE TECHNOLOGY 2006****December 12th - 14th 2006****Location:** koelnmesse, Cologne / Germany  
Congress-Centrum Nord**To:** ZDS Zentralfachschule der Deutschen Süßwarenwirtschaft e.V.,  
De-Leuw-Str. 3-9, 42653 Solingen - Germany,  
E-Mail: schmidt@zds-solingen.de, Tel.: +49 / (0)2 12 - 59 61-32**FAX: +49 / (0)2 12 - 59 61-33****Name/First name (1st participant):** \_\_\_\_\_**Name/First name (2nd participant):** \_\_\_\_\_**Company name:** \_\_\_\_\_**Company address:** \_\_\_\_\_  
\_\_\_\_\_**Phone (with country code):** \_\_\_\_\_**Fax:** \_\_\_\_\_**E-Mail:** \_\_\_\_\_**Date/Signature:** \_\_\_\_\_

If you prefer to pay the seminar fees with credit-card, please fill in:

 **VISA**       **EURO-/MASTERCARD**       **DINERS CLUB****Number of credit-card:** \_\_\_\_\_**Valid dates:** \_\_\_\_\_ / \_\_\_\_\_A list of hotels where you can book your rooms directly mentioning  
"SCHOKO-TECHNIK" will be attached to our confirmation of registration.

<b>Date / Venue</b>	Tuesday, 2006.12.12, 13:00 until Thursday, 2006.12.14, 13:30 Congress-Centrum Nord, Koelnmesse 50532 Köln - Germany	
<b>Registration</b>	ZDS - Seminar-Service Tel +49 / (0)212 / 59 61-32 Fax +49 / (0)212 / 59 61-33 <a href="http://www.zds-solingen.de">http://www.zds-solingen.de</a> E-Mail: <a href="mailto:schmidt@zds-solingen.de">schmidt@zds-solingen.de</a>	
<b>Fee</b>	Members of the ZDS Association Non-members Deduction of 5% from the 2nd participant of a company	€ 1.125,00 € 1.380,00
<b>Seminar</b>	SIC-16	

## TERMS OF PARTICIPATION

### 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 only after receipt of payment two weeks prior to seminar date. Credit-cards (VISA / Euro-/MasterCard / Diners Club) are accepted. If two or more participants are registered by the same company, each participant after the first receives a deduction of five per cent on the respective fees.

### 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. We have made arrangements with several hotels, where you can **book your room directly** mentioning "SCHOKO-TECHNIK".

### 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.



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