

Programme

Day 1

08.15	<i>Registration and Refreshments</i>
08.45	Welcome and Introduction Steve Osborn, Business Innovation Manager, Leatherhead Food Research Annie Teoh, Senior Research Scientist, Leatherhead Food Research
Session 1 - A Focus on Ingredients	
09.00	Sugar – The Essential Ingredient Carol Sycamore, Senior Product Manager, British Sugar Knowing the functions of sugar in confectionery products is important in understanding the resulting texture. Learn about sugar manufacturing as well as the properties of sugar.
09.45	Glucose Syrups Awaiting Speaker Confirmation Learn about the different types of glucose syrups used in sugar confectionery as well as the manufacture, properties and key applications of glucose.
10.45	<i>Refreshments</i>
11.05	Alternative Sweeteners Valérie Barfoot, Business Development Executive, Roquette UK Ltd Look at the different types of ingredients available as well as the basic properties of the most common sugar replacers and study some formulations.
11.50	Pectin Frank Mattes, Food Technologist, Herbstreith & Fox KG Learn about the origins of pectins, understand their functionality and get to know their key applications in confectionery products.
12.35	<i>Lunch</i>
13.20	Starch as a Confectionery Ingredient Valérie Barfoot, Business Development Executive, Roquette UK Ltd Learn about the properties and use of starches in confectionery. Samples of gums and jellies will be shown to demonstrate the textural effects of starch in comparison to other hydrocolloids.
14.05	Using Gelatin for Producing Gums and Jellies Elke De Clerck, Technical Services and Development Manager, Rousselot NV Understand gelatin chemistry and structure and learn about the features and benefits of gelatin in jelly confectionery.
Session 2 - A Focus on Product Applications	
14.50	Toffee, Caramel and Fudge Production Awaiting Speaker Confirmation

	Learn about the types and functionality of the raw materials used for the production of caramels, toffees and fudge. Also details batch and continuous cooking methods for caramels.
15.35	<i>Refreshments</i>
15.55	<p>Practical Session 1 – Toffee, Caramel and Jellies Annie Teoh, Senior Scientist, Leatherhead Food Research Persis Subramaniam, Team Leader – Product Development, Leatherhead Food Research</p> <p>Gain practical experience in making toffee, caramels and jellies.</p>
17.30	<i>Close</i>

Day 2

09.00	<i>Registration and Refreshments</i>
09.30	<p>Production of Boiled Sweets (Sugar Glass) - Sugar and Sugar Free Dr Susanne Roelle, Customer Technical Support Engineer, Tereos Syral</p> <p>This presentation will cover ingredients, recipes and production methods for sugar and sugar free products.</p>
10.15	<p>The Selection of Colours for use in Sugar Confectionery Phil Cook, Colour Application Development Manager, Diana Natural Ingredients</p> <p>Learn how to make an informed choice of colour and what to look out for in product formulation to prevent stability problems.</p>
11.00	<i>Refreshments</i>
11.20	<p>Sugar Panning Bart Cortebeeck, Application Specialist Chewing Gum, Cargill R&D Centre</p> <p>Learn the art and science of panning, including preparation of centres, production methods for hard coating, soft coating, and chocolate coating. Polishing and sealing methods will also be covered.</p>
12.00	<p>Aerated Confectionery Mick Fretwell, Head of Science and Technology, Tangerine Confectionery</p> <p>Covers base formulations and aeration methods, characteristics of foams and fault-finding tips.</p>
12.45	<i>Lunch</i>
13.30	<p>Quality Control of Processes from an NPD Perspective Mick Fretwell, Head of Science and Technology, Tangerine Confectionery</p> <p>Covers the quality control aspects of confectionery production. Recipe and process control factors together with testing procedures typically used will also be described.</p>
Session 3 - Practical	

14.15	Tablet Compression Technology Bart Cortebeeck, Application Specialist Chewing Gum, Cargill R&D Centre Modern tableting compression technology can be used to produce a wide range of high quality compressed sugar confectionery products at high speed. Compression machines are also ideal for the manufacture of sugar-free confectionery products. Learn about the ingredients and methods used to produce the perfectly compressed tablet
15.00	<i>Refreshments</i>
15.20	Practical Session 2 – Boiled Sweets and Aerated Confectionery Annie Teoh, Senior Scientist, Leatherhead Food Research Persis Subramaniam, Team Leader – Product Development, Leatherhead Food Research You will gain experience on the production of high boilings, and aerated confectionery.
17.20	Close

Day 3

08.30	<i>Registration and Refreshments</i>
Session 4 - Regulatory Constraints	
09.00	Overview of UK and EU Legislation Concerning Sugar Confectionery Catherine Espeillac, Regulatory Advisor, Leatherhead Food Research During the product development process, regulations always need to be considered; you will be guided through some of the restrictions that might be in place.
Session 5 - Processing	
09.45	Cooking and Depositing for Sugar Confectionery Alex McCutcheon, Area Sales Manager, Baker Perkins Ltd Sugar confectionery comes in all different shapes, colours, textures and sizes. A wide variety of confectionery examples and equipment used to make them will be presented.
10.25	<i>Refreshments</i>
10.45	Flavours Tasting Workshop Keith Batcheler, Food Technologist Sweet Goods, International Flavors & Fragrances Flavours are widely used in the confectionery industry; this workshop and brief presentation will guide you through some of the most common, as well as new and novel flavours. Samples will be prepared for you to analyse the importance of getting the acid/flavour balance right.
11.30	Chewing Gum Technology Joan Mestres, Gabler GmbH & Co KG An introduction to the technological matters involved in chewing gum production. Covers ingredients, formulations, and types of chewing/bubble gums available in the market and the production machinery involved.

Session 6 - Product Focus	
12.15	<p>Functional Confectionery David Berry, Technical Manager, Lycored</p> <p>Creating confectionery with health promoting benefits has not been a conventional school of thought, but this area is gaining ground. Learn how processing conditions can affect vitamin and mineral functionality and understand how to work within EU legislation.</p>
13.00	<i>Lunch</i>
13.45	<p>Practical Session 3 - Product Characterisation James Spinks, Microscopist, Leatherhead Food Research Marina Andres-Brull, Senior Research Scientist, Leatherhead Food Research</p> <p>Takes a close look at products in terms of structure and the techniques used to measure the physical characteristics of confectionery.</p>
15.00	<p>Market Overview Jonathan Thomas, Principal Market Analyst, Leatherhead Food Research</p> <p>An overview of the global confectionery market, current new developments and innovations.</p>
15.30	<i>Close</i>