



*expert en dragéification et enrobage  
pan coating expertise*



en partenariat avec

PRACTICAL COURSE 2020

# Sugar and chocolate pan coating

Practical course in English

## WHO FOR

Operators and production managers,  
R&D teams

## WHERE

Bordeaux, France

## WHEN

OCTOBER 2020, from 26<sup>th</sup> to 30<sup>th</sup>

## OBJECTIVES

At the end of the 5-day course,  
the trainees will be able to :

- > List all the necessary parameters used during the precoating, chocolate coating, hard and soft panning, colouring and polishing.
- > Explain how the result is influenced by each parameter.
- > Choose settings to enable the production of panned products.

# Sugar and chocolate pan coating practical course

## PRECOATING - HARD & SOFT PANNING - COLOURING - SMOOTHENING - POLISHING

The panned products market is growing fast, but today, especially for sugared products, there are new requirements to consider (natural colours, double coating chocolate-sugar, titanium dioxide restrictions, etc.). Moreover, if chocolate panning process is simpler to master, the chocolate polishing proves to be more complicated.

This course offers to review all the necessary operations needed for sugar and chocolate panning, and especially concerning sugar coated chocolate filled dragées.

This course will take place at Centre Technique Agir of Bordeaux in France which has adapted facilities for this type of process.

### WHO FOR

Operators and production managers, R&D teams.

### CONTENT

**THEORETICAL COURSE ON ALL STEPS LINKED TO PANNING :** precoating, chocolate coating, hard and soft panning, colouring and polishing.

- > Fundamentals
- > Raw materials
- > Operational modes

### PRACTICAL COURSE

- > Precoating
- > Chocolate coating
- > Hard panning
- > Colouring, smoothening
- > Soft panning
- > Polishing

Centres used : dry fruits, chocolate lentils, jellies, cereal balls, chewing gum.

### RESULT ANALYSIS

- > Risk identification
- > Avoid or eliminate defects

### TRAINING INFORMATION

#### Practical course in English

#### HOW

Hands-on using professional pans & air handling units.

#### WHO

Frédéric Menguy, Consultant - Trainer

#### HOW LONG

5 days - 40 hours

Morning: theory

Afternoon: hands-on

### WHERE

#### Centre de Ressources Technologiques Qualifié AGIR

(Agro-alimentaire Innovation Recherche)

37, avenue Albert Schweitzer

33402 TALENCE

### HOW MUCH

#### Total : 2 750 € HT

Lunch included. Hotel and dinner not included.

Please contact us.

### REGISTRATION

contact@agir-crt.com

Tél : +33 557 96 83 33



#### FMDE SARL

Parc d'activité ALBASUD - 35, Avenue du Danemark  
CS60380 - 82003 MONTAUBAN Cedex - FRANCE

Tél. +33 648 10 67 32

Mail [info@fredericmenguy.fr](mailto:info@fredericmenguy.fr)

[www.fredericmenguy.fr](http://www.fredericmenguy.fr)

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