



expert en dragéification et enrobage
pan coating expertise



en partenariat avec

PRACTICAL COURSE 2021

Sugar and chocolate pan coating

Practical course in English

WHO FOR

Operators and production managers,
R&D teams

WHERE

Bordeaux, France

WHEN

OCTOBER 2021, from 25th to 29th

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 : 2 850 € HT

Lunch included. Hotel and dinner not included.

Please contact us.

REGISTRATION

contact@agir-crt.com

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FMDE SARL

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