

PRACTICAL COURSE 2023

Sugar and chocolate pan coating

Practical course in English

WHO FOR

Operators and production managers,
R&D teams

WHERE

Montauban, France

WHEN

Session n° 1

March 2023, From Monday 27th to Friday 31st

Session n° 2

October 2023, From Tuesday 24th to
Saturday 28th

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.

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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

Laboratoire d'application FMDE

82000 MONTAUBAN, France

HOW MUCH

Total : 2 950 € HT

Lunch included. Hotel and dinner not included.
Please contact us.

REGISTRATION

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FMDE SARL

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SARL au capital de 10 000 € - RCS Montauban

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