



Filling Fats for Confectionery - Academy Programme

Day 1

20:00-22:00 Optional get together dinner

Day 2

9:00	Introduction and welcome to the Filling Fats Academy
9:15	Lecture 1: Introduction to fat basics and fat chemistry Outlines the composition and crystallisation of oils and fats and how modification processes influence the functionalities. Filling fats for confectionery can be divided into five main groups with premium functionality - these groups will be explained. Includes introduction to our Chocolate Laboratory and equipment.
11:30	Lecture 2: Aerated fillings Learn how to use a fat that can be whipped and used for confectionery fillings. Also covers how to handle the fat, processing and factors influencing the aeration. Understand how aeration can be used for innovative confectionery fillings.
12:15	Lunch
13:15	Lecture 2: Aerated fillings, continued Get hands on with aerated fillings.
14:30	Lecture 3: Bloom retarding filling fats General introduction to bloom as phenomenon. Understand how bloom retarding filling fat prolongs the shelf life of the end product and how to prevent bloom in different applications.
15:15	Coffee
15:45	Lecture 3: Bloom retarding filling fats, continued See how bloom appears, how it develops over time and how the use of different fats affects the end product.
18:15	Evening activity and dinner

Day 3

8:45	Welcome back
9:00	Lecture 4: Cool-melting filling fats Highlights what a cooling effect is and how to use cool-melting filling fats. We discuss how to handle a temper fat, look into the compatibility with other fats and which applications such fats are used for.
9:45	Coffee
10:15	Lecture 4: Cool-melting filling fats, continued Get hands on with cool-melting and temper filling fats.
11:30	Lecture 5: Cocoa Butter Equivalents Learn how to decrease confectionery costs without compromising on product quality.
12:30	Summary and end of programme
13:00	Optional lunch