



EUROPEAN MEETING OF DRAGEES PRODUCERS

BE OUR GUEST ON

JUNE 14-15, 2018

Once again this year, enjoy 2 days in Dumoulin facilities and learn everything about coating: Chocolate, sugar, sugar-free, polishing, flavors, colors, process air technology, centers production and more.

Program will include lectures from ingredients and equipment suppliers, demonstrations on automatic coating equipment, round tables and networking with dragees producers. Dumoulin also invites you to relax with a dinner on river Seine.

Free Participation

Please register before May 17th, 2018

Please send form to export@dumoulin.fr

The venue of this year's event European meeting of Dragee producers will take place in the native country of panned goods – in France, where the first panned goods were made, just an almond with a sugar cover. This sweet was getting more and more famous over the centuries. Since the last century, panned goods have become very popular all over the world. The family of panned goods has grown since then. Today, aside from the traditional hard-panned goods there are soft-coated panned products and chocolate dragnets. The process of coating has been accelerated enormously by developing upgraded machines.

On June 14 & 15th you will learn about novelties, get an updating and receive reliable and fascinating information and even learn about some oddities around the manufacturing of panned goods.

The theoretical part will be topped by a visit to the company Dumoulin whose staff will show you around their facilities and provide a practical insight into the high-tech world of manufacturing of panned goods.

The venue is situated quite close to Paris, which may be reached easily and quickly by public transport, a cruise diner on Seine river will close this two days event.

Lectures(draft- program)

Dumoulin	Modern panning technologies	Stearinerie Dubois	Varnishes and waxes
Sensient	Flavoring of panned goods	Roquette Freres	Sugar free panning
Gemef	Cereal kernels : Improving texture	Colorcon	Your solutions for coating
Christen Hansen	Natural color for panning	Munters	Air treatment for sugar, sugar free
Nexira	Use of Arabic gum	Barry Callebaut	Chocolate and Ingredients
Sisterna	Sucrose ester	Euromec	Equipment for chewing gum
Swantech	Texture analyze of Dragees texture	Chocotech	Equipment for center manufacturing
Rockwell	Control 4.0	Mantrose	Shellacs

Demonstration

Sugar, chocolate and varnishing coating on new generation of automated pans

Table top

Individual meetings with lecturers