



Soft Drink Production in Theory and Practice

This seminar is designed to provide comprehensive information regarding the entire process employed in the production of soft drinks. All aspects will be explored in detail: raw materials and additives, proper syrup room operations and filling and packaging the final product. Participants will receive essential information applicable to daily operations including how to avoid errors, comply with hygiene regulations, implement measures to lower consumption of raw materials, processing aids and operating materials and develop a sound hygiene regimen. Key concepts and relationships will be demonstrated in hands-on activities at the Doemens Technikum.

Date: November 28th – December 1st 2017

Trainer: Lars Peuker

After completing the Brewmaster and Production Manager programs at Doemens Academy, Lars Peuker worked for ten years as a brewmaster and technical field service representative for an international supplier. In this role, he specialized in hygienic filling processes, working with clients around the world at production facilities of all sizes. Since July of 2017, Mr. Peuker has been working with the Seminars division as well as the Consulting and Services division.

DAY 1: RAW MATERIALS USED IN SOFT DRINKS

- Water – the most important “base” for all beverages: the influence of water on the production of soft drinks
- Sampling a range of soft drinks produced with different types of water
- Specifications and attributes of crystalline sugar and liquid sugar products
- Artificial sweeteners – their significance and advantages/disadvantages
- Starch saccharification products – a new trend?
- Sensory analysis of different sugars and artificial sweeteners
- Beverage bases and their complex composition: acidulants, juice concentrates, aromas, essences, coloring agents, etc.
- Significance, purpose and effect of additives which impact processing operations, such as antioxidants, stabilizers, etc.

DAY 2: THE SYRUP ROOM: THEORY AND PRACTICE

- Crystalline sugar – delivery in sacks, big-bags, containers or in bulk for storage in silos
- Transporting bulk crystalline sugar within the production facility
- Storing crystalline sugar in silos, fundamentals of explosion prevention
- Technical options for producing and handling liquid sugar
- Storing liquid sugar and invert sugar syrup for further processing
- View a continuous sugar dissolving system with Brix measurement at the Doemens Technikum
- Options for treating, degassing and carbonating water: essential equipment
- Modern measuring devices in the syrup room (IDM, MDM, ultrasound, laser refractometer)
- Hands-on sensory analysis: impact of errors during blending on the sensory profile of the beverage

DAY 3: THE SYRUP ROOM: THEORY AND PRACTICE

- Proper cleaning and care during and after production as a preventative maintenance measure
- Measures to ensure the appropriate hygiene: personal hygiene, product hygiene and hygienic facility conditions
- Hose connections in the syrup room – requirements and risks
- Microbiology in the syrup room: sources of contamination, microbiology of the beverage base and the sugar syrup, spoilage microorganisms, biofilms
- Mixing equipment: batch systems and continuous systems for preparing finished beverages
- Hygienic design of equipment with respect to cleanability; modern, hygienic valve technology

DAY 4: FILLING AND PRESERVING BEVERAGE PRODUCTS, CLEANING AND DISINFECTION

- Filling techniques: glass bottles and PET bottles
- Test methods for ensuring product quality and safety
- Processing and preserving beverages: options for utilizing preservatives and cold sterilization, thermal treatment methods
- Current trends in cleaning and disinfection for filling applications
- Evidence of contamination in the filling area, concepts for interim cleaning during operations
- Cleaning external surfaces of filling equipment
- Developing a hygiene concept for the filler at the Technikum (group exercise)



Registrations:
 by mail:
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Event location

Doemens Academy GmbH / Stefanusstraße 8 / D-82166 Gräfelfing / Germany

Seminar fee

€ 990 (add sales tax) includes handouts, lunch as well as break refreshments and a collective happy hour.

Registration

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Please complete this form legibly and return it to Doemens.

Participant's first and last name

Company role

Billing address:

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- Please send me a list of hotels (Doemens does **not** handle reservations).
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Confirmation of registration (will be provided by Doemens)

We hereby confirm receipt of your registration Invoice to be mailed separately.
We look forward to your participation.

Gräfelfing Doemens Academy GmbH, signature
