

INTER ICE

October 25 - 26, 2022

WEB-SEMINAR



Dear Friends of the Inter Ice,

We are very pleased to welcome you again this year to the Inter Ice Web-Seminar!

An attractive and qualitative seminar program awaits you at INTER ICE 2022. The latest developments in ice cream research and technology will be presented by experts from business and research in this web-seminar.

Ice cream is one of the most popular desserts!

Functionalities and even nutritional value of ice cream are coming more and more into focus.

All in the comfort of your own workplace and yet optimally digitally networked. An important platform to stay up-to-date.

Your ZDS-Team



Tuesday, October 25

9:40	Opening of the Congress <i>Andreas Bertram, ZDS</i>
10:00	Trends on the ice cream market <i>Hannah Dammann, Innova Market Insights,</i>
10:30	Discussion
10:35	New inventive Ideas for ice cream <i>Alan Leung, INVENTIVE by IFF, Hong Kong</i>
11:05	Discussion
11:10	Ethylene-oxide/2-chloroethanol in Food - update <i>Dr. Uta Verbeek, meyer.science GmbH, DE</i>
11:40	Discussion
11:45	Measurements of rheological and structural properties of ice cream correlating with its sensory and stability characteristics <i>Prof. Dr.-Ing. Erich Windhab, ETH Zürich Laboratory of Food Process Engineering, CH</i>
12:15	Discussion
12:20	Screen break
13:30	Emulsifier and stabilizer-free ice cream-quality without compromise <i>Dana Middendorf, German Institute of Food Technologies (DIL e.V.)</i>
14:00	Discussion
14:05	Homogenising technology in ice cream production <i>Dennis Trenkner, GEA Niro Soavi Deutschland, NL der GEA Tuchenhagen GmbH, DE</i>
14:35	Discussion
14:40	Cooling agents - Propane gas Legislation, Natural cooling agents, CO ₂
15:10	Discussion
15:20	End of the first day

Wednesday, October 26, 2022

9:55	Welcome
10:00	The Path to Net-Zero and a transparent Product-Carbon-Footprint <i>Andy Manley and Laura Sanchez Garcia, Siemens AG</i>
10:30	Discussion
10:35	Soluble Fiber solution for healthier ice cream <i>Katrin Cotter and Manuj Khanna, Cargill Starches Sweeteners Texturisers, GB</i>
11:05	Discussion
11:10	Plant-based ice cream with potato protein <i>Meleknur Tüzün, Avebe Food Innovation by Nature, NL</i>
11:40	Discussion
11:45	Impact of various plant proteins on techno-functional properties of ice cream <i>Prof. Dr.-Ing. Erich Windhab, ETH Zürich Laboratory of Food Process Engineering, CH</i>
12:15	Discussion
12:20	Screen break
13:25	Cocoa pulp juice and fibre in ice cream <i>Ursina Krähenmann, Koa Switzerland AG, CH</i>
13:55	Discussion
14:05	Plant based frozen deserts - a production view <i>Nathalie Funch, Tetra Pak Processing Systems A/S</i>
14:35	Discussion
14:40	Shade options based on traditional raw materials <i>Thomas Krahl, Döhler GmbH, DE</i>
15:15	Discussion
15:15	Fermentated Dairy Proteins <i>Sarah Leslie, Perfect Day HQ, USA</i>
15:45	Discussion and Final Diskussion
15:55	<i>End of the Seminar</i>



The organizing committee

For many years now, the INTER ICE program has been put together by an organising committee consisting of major companies in the ice industry. The committee is able to refer to experience, market observations and expertise to constantly recommend current and innovative contributions that move the industry.

Michael vom Dorp, Azelis Deutschland GmbH, Chairman

Ernst Kammerinke, BDSI – Bundesverband der Deutschen Süßwarenindustrie e.V.

Finn Hjort Christensen, IFF Nutrition & Biosciences

Prof. Dr.-Ing. Erich Windhab, ETH-Zürich

Peter Gonon, Peter Gonon Consulting

Nathalie Funch Andersen, Tetra Pak Processing Systems A/S

Anja Mechelhoff, DMK Eis GmbH

Tor Alfred Boroy, Diplom-IS

Heike Kramer, Foneri - R&R Ice Cream Deutschland GmbH



Information

Date: October 25 –26, 2022

Venue: Zoom—Web Seminar

Registration: Under
www.zds-solingen.de
you can register for
the congress now

Organizer: ZDS Zentralfachschule der
Deutschen
Süßwarenwirtschaft e.V
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seminar@zds-solingen.de

Fees: Member of ZDS **995,-€**
Non-Members **1.244,-€**
For the 2nd and any further
participant of the same company
attractive discounts are available.
For universities a discount of
50% is granted

**Our General Terms and Conditions, on
which the booking is based, can be viewed
on our website.**

