

PREPROGRAM

25% EARLY BIRD DISCOUNT!

International Congress

**BarTech
Europe**

Smart
Technology
for Bars

September 15-17, 2025 | Solingen, Germany



New Congress!

BarTech Europe 2025 - Smart Technology for Bars

Date: 15.09.2025 - 17.05.2025

Language: English

Location: Solingen

Early Bird Discount: 1.400 €*

(Early Bird Discount Until May 1st.
Regular Price: 1890 €)

**Discounts can't be combined*



Congress Manager:

Nadine Steiner
ZDS-Seminar Team

Questions: For any Questions about the Event or to Participate at the Foyer Exhibition, I am happy to assist you.

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HIGHLIGHTS: FESTIVE DINNER – FOYER EXHIBITION – NETWORKING EVENT AND LIVE DEMONSTRATIONS!

International Markets & Trends: Shaping the Future of Bars

How are global markets evolving? What key trends are shaping the bars of tomorrow?

- Market Analysis – The Evolution of Protein Bars:
Health Trends vs. Traditional Snacks
- Innovation in Healthy Snacking – Beyond the Protein Bar: What's Next?
- Provocative Panel Talk – The Definition of a Bar:
Including an Interactive Voting Session!
- Functional Food Declaration:
Regulatory Guidelines for Proteins & Raw Materials

Product Development: Overcoming Challenges & Exploring New Ingredients

From functional ingredients to sustainable formulations – what hurdles and opportunities define modern product development in the bar industry?

- Rising Cocoa Prices – Exploring Chocolate Alternatives
- Raw Material Optimization, Waste Reduction, and Sustainability
- Masking Off-Flavors: Optimizing the taste of proteins for consumer appeal

Focus on Milk Protein & Beyond: Utilizing Proteins in Bar Production

How can milk proteins and alternative protein sources be effectively incorporated into bars? Explore the challenges of formulation, texture, stability, and consumer expectations in protein-rich products.

- Exploring Milk Protein Alternatives: Pea, Hemp, and Soy Proteins
- The Role of Milk Proteins in Bar Production
- Development and Application of Debittered Legume Protein Concentrates for Bars and Snacks
- Optimizing High-Protein Bar Formulations: The Role of Collagen Peptides in Taste, Texture, and Shelf-Life Stability
- Enhancing energy bars with Microalgae

Processing Technology: Rethinking Production & Alternatives

What are the latest innovations in bar manufacturing? Explore new processing technologies, efficiency improvements, and alternative production methods.

- Live Demonstration of Innovative Processing Techniques
- From Mass Preparation to Finished Bars – A Comprehensive Approach
- Enhancing Production Efficiency and Optimization

Companies Already in Attendance

- Aasted ApS
- Beuth University of Applied Sciences (Beuth Hochschule für Technik Berlin)
- DMC - Dimitrios Makrakis Consulting
- GELITA AG
- Hansella GmbH
- Krüger & Salecker Maschinenbau GmbH & Co. KG
- NielsenIQ
- Nukoko GmbH
- PB Leiner
- SOLLICH KG
- Symrise AG
- VEMAG Maschinenbau GmbH

Congress Highlights

- A Festive Dinner with all Participants and Industry Experts
- International Foyer Exhibition
- Many Networking Opportunities
- Live Demonstrations
- A Tour through the ZDS at the End of the Congress

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