BarTech Europe

Smart Technology for Bars

International Congress Organised by ZDS – The Academy of Sweets Solingen, Germany

BarTech
Europe –
Smart
Technology
for Bars

15. – 17. September 2025



Die Süßwaren Akademie The Academy of Sweets



bartech-europe.com

Program

BarTech Europe - Smart Technology for bars

INTERNATIONAL MARKETS AND TRENDS

"What is a Bar? / Different Factors, Marketing & Technology"

Thorsten Blume, *The Lorenz Bahlsen Snackworld GmbH & Co KG*, Thomas Reinemann, RCC Consulting GmbH

"Hypes, Trends, Megatrends - Dynamics with the FMCG market in Germany"

David Georgi, NielsenlO

PRODUCT DEVELOPMENT: CHALLENGES & INGREDIENTS

"Chocolate alternatives from Fava beans as a solution to cocoa supply issues."
Ross Newton, Nukoko

"Resource savings, reduction of rework, and sustainability"
Manuel Stumpf, Hansella GmbH

"Innovative protein-based food and off flavors - a challenging sensory approach"

Simone Peschke, Berliner Hochschule für Technik

"The production and use of debittered protein concentrates from legumes for bars and snacks."

Dimitrios Makrakis, DMC, Dimitrios Makrakis Consulting

"Pectin and functional fruit fibres for texturizing and coating of plant based bars and snacks"

Marlene Beicht, DMC, HERBSTREITH & FOX GmbH & Co. KG

FOCUS: PROTEIN & ALTERNATIVES

"Proteins and Protein Alternatives – An Overview from a Business Perspective"
Stefanie Strebel, Ceresal GmbH

"Expertise in the areas of healthy snacks and innovations" Dr. Johanna Schmidgall, GELITA AG

How collagen peptides can help achieve a soft texture and pleasant taste in high-protein bars.

Dr. Chiara Roye, PB Gelatins GmbH







PROCESSING TECHNOLOGY

"Highlight: LIVE DEMONSTRATION"

Lisa Rathje, Krüger & Salecker Maschinenbau GmbH & Co. KG

"Coextrusion of protein bars + LIVE DEMONSTRATION"

Holger Hennrichs, Dänemark, Aasted

"We set the bar high! From mass production to finished bars – all from one source"

Klaus-Dietrich Franzmeier SOLLICH KG, Volker Günnel CHOCOTECH GmbH

"Flexible, versatile, accurate – SOLUTIONS FOR BAR PRODUCTION – from "start up" to "industrial size" + LIVE DEMONSTRATION"

Andreas Betz & Alexander Schulz, Vemag

"Stickiness of bar binders"

Prof. Dr. Richard Hartel, University of Wisconsin-Madison

"Reducing protein bar hardening & Protein bar shelf life"

Dr. Audrey Girard, University of Wisconsin–Madison

SUSTAINABILITY. TRENDS IN PACKAGING - SUBSTITUTION OF PLASTIC

"Sustainability - Optimization of packaging machines to reduce packaging material usage - Replacement of conventional laminates (which are hardly or not recyclable) with monomaterials made from plastic or paper-based packaging materials"

Steffen Hamelmann, Theegarten-Pactec GmbH & Co. KG

STATUS QUO - SCIENCE AND RESEARCH

"Enhancing energy bars with microalgae: A study on nutritional, physicochemical and sensory properties"

Fabio Fanari, Institute of Agrifood Research and Technology

"Multi-scale 3D-Printing Technology for continuous processing of food bars with customized textural and aroma/flavour characteristics"

Prof. em. Dr. Erich J. Windhab, ETH Zürich

Many more Companies and Speakers will join soon!









Your Booth at our Foyer Exhibition

As a participant, you have the chance to showcase your company throughout the entire conference by setting up a booth in our exhibition area.

Regular Price 2.890,00 €

(1 Participant included)



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Organiser / Venue:

ZDS · Academy of Sweets, De-Leuw-Str. 1-9, 42653 Solingen / Germany