

**BarTech
Europe**

**Smart
Technology
for Bars**

BarTech Europe – Smart Technology for Bars

Congress Program

Congress Highlights:

- LIVE Demonstrations
- International Product Exhibition
- A Festive Networking Dinner

**Save the
date and
join us!**

**September
15 – 17, 2025**



Die Süßwaren Akademie
The Academy of Sweets



Program

INTERNATIONAL MARKETS AND TRENDS

PANELTALK

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, NIQ Germany

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

Prof. Dr. Simone Peschke, Berliner Hochschule für Technik - Berlin University of Applied Sciences

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

Advanced Collagen Peptides for Optimized Bar Formulations

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



**First Congress in
our brand new
Auditorium!**



PROCESSING TECHNOLOGY

LIVE DEMONSTRATION

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

Coextrusion of Protein Bars

Holger Hennrichs, Denmark, Aasted ApS

LIVE DEMONSTRATION

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”

Andreas Betz & Alexander Schulz, Vemag Maschinenbau GmbH

LIVE DEMONSTRATION

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

Optimisation of Production

Steffen Hamelmann, Theegarten-Pactec GmbH & Co. KG

Overcoming Bar Challenges

András Somfai, Bühler GmbH

Tasty Bars for Better Health: Cutting Sugar, Adding Fibre, Enhancing Nutrition

Vincent Mayon, BENEÓ

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

- Subject to Changes -

INTERNATIONAL PRODUCT EXHIBITION

**REGULAR PRICE
FOR ONE
PARTICIPANT
1.890,00 €**

**(25% Discount for the
2nd Participant
of the same Company)**



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