

International Congress

# BarTech Europe

Smart  
Technology  
for Bars

September 15–17, 2025 | Solingen, Germany

## BarTech Europe – Smart Technology for Bars

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- Congress Program
- Speakers
- Foyer Exhibition Plan

[bartech-europe.com](https://bartech-europe.com)



SAVE THE DATE  
02. – 04.  
December 2025



CALL FOR SPEAKERS!

**Organizer:**  
ZDS Academy of Sweets  
+49 (0) 212 59 61 32  
seminar@zds-solingen.de

**Venue:**  
ZDS Academy of Sweets,  
Solingen

**Registration:**  
Scan the QR Code  
and secure your  
Spot!



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Imprint:

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

Phone +49 (0) 212 59 61 32  
seminar@zds-solingen.de  
www.zds-solingen.de

Editorial Deadline: 03.09.2025

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Dated: September 2025 - Subject to changes!

Dear Sir or Madam,

The first European bar congress, “BarTech Europe – Smart Technologies for Bars,” marks a milestone in the chocolate and confectionery industry. Attendees can look forward to a three-day program featuring expert lectures from prominent speakers, a table top exhibition and three live demonstrations. The congress underscores the bar’s significance as an indispensable product in a growing market where technological innovation and sustainable value creation are crucial.

BarTech Europe showcases existing technologies alongside cutting-edge approaches, promotes dialogue on standards and interoperability and thereby creates a robust platform for innovation.

The festive dinner at the second day of the congress offers an excellent networking opportunity and a forum for exchanging ideas, partnerships, and perspectives shaping the future of the industry.



Andreas Bertram  
Managing Director

“BarTech Europe is the first congress dedicated exclusively to the bar industry - an important platform for knowledge exchange, strategic dialogue and industry-specific insights.”

# Ingredients for bars of tomorrow.

✓ reduce Sugar

**Monkfruit®**  
EU-conform Monkfruit Products

**Sweetriose®**  
Maltitol, Erythritol, Xylitol

**ImoSweet®**  
Isomalto-Oligosaccharide

**Many Others**  
Stevia, Isomalt, Trehalose,  
Isomaltulose, Maltodextrin

✓ add Dietary Fiber

**Polytriose®**  
Polydextrose Fiber

**Vitriose®**  
Soluble Fiber

✓ add vegan Protein

**Protriose®**  
Plant based Protein (Rice, Pea, Faba)



**aquapharm**

INGREDIENTS FOR HEALTH & NUTRITION

[www.aquapharm.de](http://www.aquapharm.de)

## Program

MONDAY, 15.09.2025

Get Together Evening - Networking Event & Foyer Exhibition

### INTERNATIONAL MARKETS & TRENDS

17:00	Welcome and Opening of the BarTech Europe 2025
17:10	Interactive Voting Session - Is this a Bar?
17:25	<b>What is a Bar? - Different Factors, Marketing &amp; Technology</b> Thomas Reinemann, RCC Consulting GmbH and Thorsten Blume, The Lorenz Bahlsen Snackworld GmbH & Co KG
18:10	<b>Hypes, Trends, Megatrends - Dynamics with the FMCG Market in Germany</b> David Georgi, NIQ Germany
18:40	<b>Tapping Into the Feed: What Social Listening Reveals About UK Snack Bar Consumers</b> Quentin Schotte, Cargill
19:10	<b>Bar-forming via (Co-)Extrusion</b> Holger Hennrichs, Aasted ApS
19:40	LIVE DEMONSTRATION - Aasted ApS
20:20	Evening Snack and Networking Event

TUESDAY, 16.09.2025	
PRODUCT DEVELOPMENT: CHALLENGES & INGREDIENTS	
9:00	Welcome and Program Overview
9:15	<b>Innovative Protein-based Food and Off Flavors - A Challenging Sensory Approach</b> Prof. Dr. Simone Peschke, Berlin University of Applied Sciences
9:45	<b>The Production and Use of Debittered Protein Concentrates from Legumes for Bars and Snacks</b> Dimitrios Makrakis, DMC - Dimitrios Makrakis Consulting
10:15	<b>Pectin and Functional Fruit Fibres for Texturizing and Coating of Plant Based Bars and Snacks</b> Marlene Beicht, Herbstreith & Fox GmbH & Co. KG Pektin-Fabriken; Herbafood Ingredients GmbH
10:45	Networking Break and Foyer Exhibition

11:30	<b>Chocolate Alternatives from Fava Beans as a Solution to Cocoa Supply Issues</b> Ross Newton, Nukoko
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FOCUS: PROTEIN & PROTEIN ALTERNATIVES	
12:00	<b>Plant-based Proteins for Bar Products - An Overview from a Business Perspective</b> Stefanie Strebel, Ceresal GmbH
12:30	<b>Advanced Collagen Peptides for Optimized Bar Formulations</b> Dr. Margarethe Plotkowiak, GELITA AG
13:00	<b>Deliciously Functional – Advancing Snack Bars with Protein, Fibre &amp; Taste Modulation</b> Leon Haberstock, Döhler GmbH
13:30	Lunch
14:30	<b>Protein Bar Formulation - Factors to Consider - Dairy and Plant-based Proteins</b> Dr. Orla Power, Glanbia Nutritionals
15:00	<b>Pea protein in Bars</b> Marie Kocialkowski, Roquette Frères S.A.
15:30	<b>How Collagen Peptides Can Help Achieve a Soft Texture and Pleasant Taste in High-Protein Bars</b> Dr. Chiara Roye, PB Leiner
16:00	Networking Break and Foyer Exhibition
16:45	<b>Online Presentation: Reducing Protein Bar Hardening &amp; Protein Bar Shelf Life</b> Dr. Audrey Girard, University of Wisconsin - Madison



Tuesday, 16.09.2025

PROCESSING TECHNOLOGY	
17:15	<b>Flexible, Versatile, Accurate - SOLUTIONS FOR BAR PRODUCTION - From “Start Up” to “Industrial Size”</b> Andreas Betz and Alexander Schulz, Vemag Maschinenbau GmbH
17:45	<b>LIVE DEMONSTRATION - Vemag Maschinenbau GmbH</b>
18:25	<b>Online Presentation: Stickiness of Bar Binders</b> Prof. Dr. Richard Hartel, University of Wisconsin - Madison
18:55	<b>Festive Evening Dinner</b>



## Functional Protein Solutions for Bars & Healthy Snacks

### Dairy & Plant-Based Proteins

*OvenPro<sup>®</sup>, BarPro<sup>®</sup>, BarFlex<sup>®</sup>, BarHarvest<sup>®</sup>*

- Minimise bar hardening and extend shelf life
- Achieve superior texture and flavour
- Deliver excellent nutrition

### Crunchie<sup>™</sup> Milk Protein Crisps and Bites

- High levels of protein
- Enjoyable crunch
- Clean flavour
- Consistent shape, size & colour

*We help you create better bars.*

[www.glanbianutritionals.com](http://www.glanbianutritionals.com)



Glanbia

Nutritional

WEDNESDAY, 17.09.2025	
PROCESSING TECHNOLOGY	
8:30	<b>Welcome</b>
8:40	<b>“From Preparing the Mass to the Finished Product” - We Set the Bar High!</b> Volker Günnel CHOCOTECH GmbH and Klaus-Dietrich Franzmeier SOLLICH KG
9:10	<b>Raw Material Savings, Sustainability and Rework Reduction in Bar Technology</b> Manuel Stumpf, Hansella GmbH
9:40	<b>Networking Break and Foyer Exhibition</b>
10:30	<b>Tasty Bars for Better Health: Cutting Sugar, Adding Fibre, Enhancing Nutrition</b> Ing. Vincent Mayon, Beneo
11:00	<b>Challenges in the Process of Mixing Protein-based Products</b> Elisa Finck, Glass GmbH & Co. KG
11:30	<b>Technological Solutions to Master Bar Challenges on Small Scale, as Perfect Preparation for Industrial Scale Production</b> András Somfai and Aleksander Madej, Bühler GmbH
12:15	<b>Easy processing of all kind of bar masses</b> Michael Kirn, Maschinenfabrik Seydelmann KG
12:30	<b>LIVE DEMONSTRATION - Maschinenfabrik Seydelmann KG</b>
13:15	<b>Lunch</b>

# Program

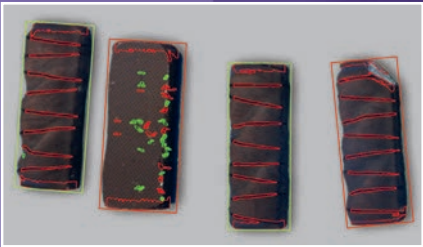
Wednesday, 17.09.2025

## STATUS QUO - SCIENCE AND RESEARCH

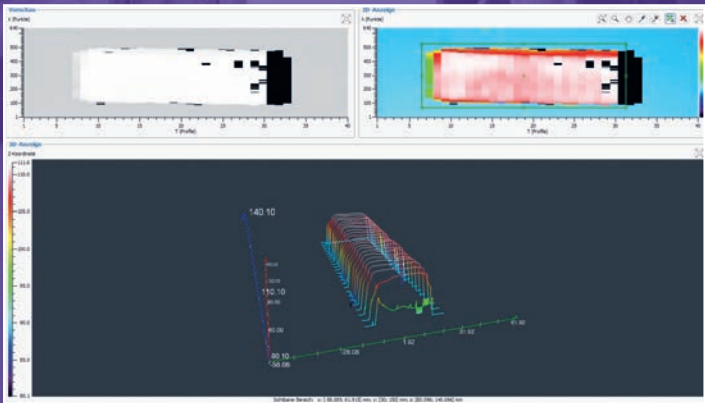
14:15	<b>Microalgae as a Functional Ingredient in Energy Bars: Unlocking Nutritional Potential through Alternative Proteins</b> Dr. Ing. Fabio Fanari, IRTA - Institute Of Agrifood Research And Technology
14:45	<b>Multi-scale 3D-Printing Technology for Continuous Processing of Food Bars with Customized Textural and Aroma / Flavour Characteristics</b> Prof. em. Dr. Erich J. Windhab, ETH Zürich
15:15	<b>Final Discussion and Farewell</b>
15:30	<b>End of Congress</b>
15:40	<b>Optional Highlight: Technical Tour of the ZDS Facilities</b> Andreas Bertram, Managing Director ZDS. e.V.



# Machine VISION solutions FOR inline inspection of BARS



- Allround-inspection of chocolate bars
- 2D system with 8 cameras for 20 bars a row
- 100% inspection for different defects
- Controls a nozzle array to blow out bad bars



- 3D triangulation check of bar products
- To be found: maximum dimensions, defective surfaces, missing outer contours
- Colour of objects is insignificant
- Smart system for highspeed application up to 70 m/min.



Bi-Ber GmbH & Co. Engineering KG  
Freiheitstraße 124/126 · D-15745 Wildau · +49 (0)30 - 8103 222 60  
info@bildererkennung.de · www.bildererkennung.de





**Marlene Beicht**  
Herbstreith & Fox GmbH  
& Co. KG Pektin-Fabriken;  
Herbafood Ingredients  
GmbH



**Andreas Betz**  
Vemag Maschinenbau  
GmbH



**Torsten Blume**  
The Lorenz Bahlsen  
Snackworld  
GmbH & Co. KG



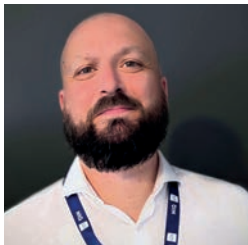
**Dr. Ing. Fabio Fanari**  
IRTA - Institute of  
Agrifood Research and  
Technology



**Elisa Finck**  
Glass GmbH & Co. KG



**Klaus-Dietrich  
Franzmeier**  
SOLLICH KG



**David Georgi**  
NIQ Germany



**Dr. Audrey Girard**  
University of Wisconsin -  
Madison



**Volker Günnel**  
CHOCOTECH GmbH



**Leon Haberstock**  
Döhler GmbH



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



**Holger Hennrichs**  
Aasted ApS



**Michael Kirn**  
Maschinenfabrik  
Seydelmann KG



**Marie Kocialkowski**  
Roquette Frères S.A.



**Aleksander Madej**  
Bühler GmbH



**Dimitrios Makrakis**  
DMC - Dimitrios  
Makrakis Consulting



**Ing. Vincent Mayon**  
Beneo



**Ross Newton**  
Nukoko



**Prof. Dr. Simone Peschke**  
Berlin University of  
Applied Sciences



**Dr. Orla Power**  
Glanbia Nutritionals



**Thomas Reinemann**  
RCC Consulting GmbH



**Dr. Chiara Roye**  
PB Leiner



**Dr. Margarethe  
Plotkowiak**  
GELITA AG



**Quentin Schotte**  
Cargill



**Alexander Schulz**  
Vemag Maschinenbau  
GmbH



**András Somfai**  
Bühler GmbH



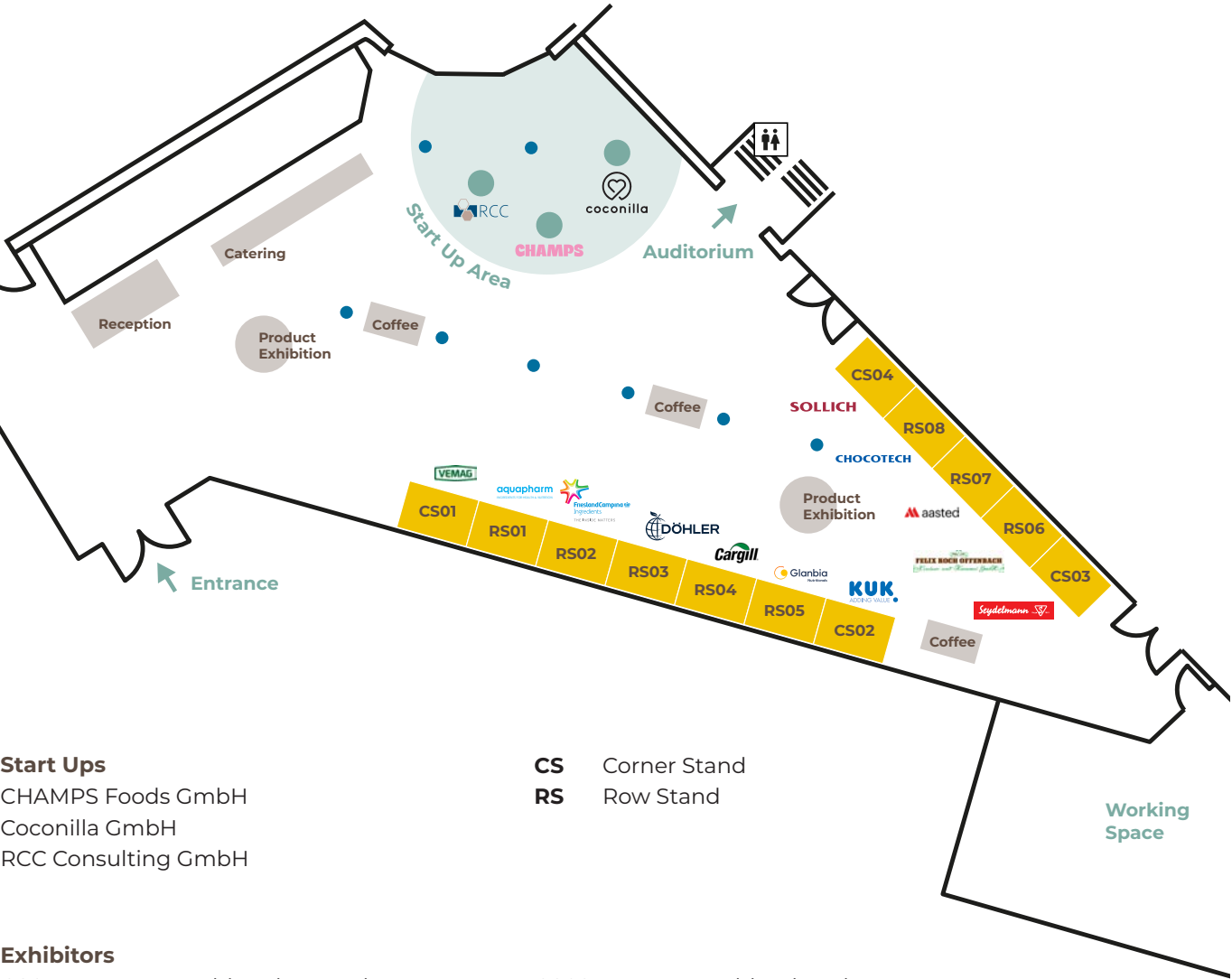
**Stefanie Strebel**  
Ceresal GmbH



**Manuel Stumpf**  
Hansella GmbH



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



**Start Ups**  
CHAMPS Foods GmbH  
Coconilla GmbH  
RCC Consulting GmbH

**Exhibitors**  
**CS01** VEMAG Maschinenbau GmbH  
**RS01** Aquapharm Health & Nutrition GmbH  
**RS02** FrieslandCampina Ingredients  
**RS03** Döhler GmbH  
**RS04** Cargill  
**RS05** Glanbia Nutritionals

**CS** Corner Stand  
**RS** Row Stand

**CS02** KUK-Deutschland GmbH  
**CS03** Maschinenfabrik Seydelmann KG  
**RS06** FELIX KOCH OFFENBACH Couleur und Karamel GmbH  
**RS07** Aasted ApS  
**RS08** CHOCOTECH GmbH  
**CS04** SOLLICH KG

 <b>CS01</b> VEMAG Maschinenbau GmbH	 <b>RS01</b> Aquapharm Health & Nutrition GmbH	 <b>RS02</b> FrieslandCampina Ingredients
 <b>RS03</b> Döhler GmbH	 <b>RS04</b> Cargill	 <b>RS05</b> Glanbia Nutritionals
 <b>CS02</b> KUK-Deutschland GmbH	 <b>CS03</b> Maschinenfabrik Seydelmann KG	 <b>RS06</b> FELIX KOCH OFFENBACH Couleur und Karamel GmbH
 <b>RS07</b> Aasted ApS	 <b>RS08</b> CHOCOTECH GmbH	 <b>CS04</b> SOLLICH KG
 RCC Consulting GmbH	 CHAMPS Foods GmbH	 Coconilla GmbH



APR

13.04.  
—  
16.04.





Einführungspraktikum:  
**Industrielle Schokoladenherstellung**

JUL

20.07.  
—  
24.07.





Practical Introduction Course:  
**Industrial Chocolate Manufacturing**

MAI / MAY

08.05.  
—  
10.05.

Halle: 3  
Stand Nr: 3F-29





ZDS at the Interpack Düsseldorf:  
**Cacao-free Chocolate Alternatives & Compounds and Gums & Jellies**

SEP

15.09.  
—  
16.09.





Einführungspraktikum:  
**Schokoladen-Temperierung und Kühlung**

19.05.  
—  
20.05.





Einführungspraktikum:  
**Nougat-Herstellung**

29.09.  
—  
01.10.





Practical Introduction Course:  
**Bar Manufacturing Technology - Protein Bars**

Questions?  
Contact us!

**ZDS – THE ACADEMY OF SWEETS**  
Seminar Team  
De-Leuw-Str. 1-9

42653 Solingen, Germany  
+49 (0) 212 59 61 32  
seminar@zds-solingen.de

Dated: September 2025 -  
Subject to changes!

www.choco-tec.com

**CHOCOTEC**  
INTERNATIONAL CHOCOLATE CONGRESS

**SAVE THE DATE**  
**08. – 10. December 2026**

**Organizer:**  
ZDS Academy of Sweets  
+49 (0) 212 59 61 32  
info@choco-tec.com

**Venue:**  
Congress Centrum North -  
Kölnmesse, Cologne



www.choco-tec.com



