



Reformulation: From Reduction to Enrichment

Course program

Monday:

8.30h	Welcome and Introductions
9.00h	Product classifications Product samples discussion Process building blocks
09.45h	Fats
10.00h	Coffee Break
10.15h	Fat Reduction Strategies
12.00h	Sodium and reduction options
12.30h	Lunch
13.30h	Practical session: Fat reformulation (1)
17.00h	Result discussion

Tuesday:

8.30h	Sugar and Sugar replacers
10.00h	Coffee break
10.15h	Fibers as replacers or enrichment
11.15h	Multiple replacement strategies
12.30h	Lunch
13.30h	Practical session: reformulation
17.00h	Result discussion

Wednesday:

8.30h	Proteins and functions
9.45h	Coffee Break
10.00h	Practice: Reformulation or Enrichment
12.30h	Lunch
13.30h	Practical session: Continued
17.00h	Result discussion

