

## Reformulation of Bakery Products

Strategies to reduce Fat, Sugar and Sodium in commercial bakery products

### Content:

This course will cover both theoretically and practical means for reformulation of bakery products. The course will cover single and multiple reformulations, in such a way that every participant understands what the current state of technological perspective is. In the discussions we will cover the trade-offs between product quality, nutritional profile and costs.

Participants are invited to bring own products which will or might need improvement in this or other perspective. These improvements can be dealt with in the practical sessions.

### Aim:

- Create an understanding of the roles of fat, sugar and sodium in various Bakery Systems (Products) and their interactions
- Create an understanding of the potential trade-offs concerning multiple or singular reformulation
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### Attending:

People in production, R&D/ NPD, development/ applications level functions related to bakery industry. Sales and Marketing people can attend to create better understanding of the processes involved.

### Duration:

5 days, combining theory and practice

### Next course planned:

25-29 March, 2018

### Number of attendees:

Minimum 4, maximum 12



## Conditions

### Reference book

Each attendee will receive at the end of the course:

- Certificate
- Presentations in PDF
- Articles used

### Costs & Payment:

€ 2.050 per person, Excluding VAT. The price includes the costs for the course, practice materials and lunch on all course related days. Please bring your own white coat for the practical part of the course.

Per company only 2 attendees are admitted per course cycle, if more attendees are desired, please request a tailored course.

If desired accommodation can be arranged for you as well.

Fees in full are due upon receipt of invoice. Money transfers to Bakery Academy are to be made free of charge for Bakery Academy. Participation is only possible after receipt of advance payment.

In case of cancellation, please understand we must charge 20% of the fee up to two weeks and 60% up to one week prior to the course for administrative expenses. Later cancellations will be invoiced with 100% of the fee, however a substitute participant is accepted without additional costs. If the event is cancelled by the organiser, the fee will be reimbursed totally.

