

International Short Course on Reformulation for Bakery Products

Dates: June 15-17, 2015 (Training) and June 18-19, 2015 (Review and Practice-Optional)



Under skill
partnership of



Transforming the skill landscape



Fat, Sugar and Sodium Reduction; Gluten Free and Improving volume & flavour with processing agents



About Course: Healthy reformulation can be a growth tool.

This short course will impart training to all levels of organization and process in finding the right timing for a newly developed product or process at the right time to make a success. AIBTM's Center of Excellence is working on all aspects with intersection of Quality, R & D / NPD, Production, Marketing and Management. They find the right ingredients to speed the processes in such a way that producing maximum business results can be achieved. The course will focus on ingredients and applications, topics include: Health Claims, reduction strategies (Fat, Sugar, Sodium; singular and combined), gluten free, carbohydrate reduced foods. It will spark new business and drive a participant/organization for deeper into health-conscious markets, particularly as global obesity concerns grow.

Who should attend: This program is highly recommended for executive decision makers, R&D heads, technical scientists, marketing managers, regulatory advisors, trade heads and market analysts looking to keep up with the conversation around healthy bakery.

Key Trainers: This short course will be conducted with AIBTM experts along with Jos Vast is visiting faculty of Assocom-Institute of Bakery Technology and Managing (AIBTM) and Managing Partner & Senior Consultant at Bakery Academy, The Netherland. He is graduated as an MSc in Technical Business Sciences, performed several managerial functions until finding his spot on R&D and Quality Department within the family business, Vast Bakeries. Working through several projects and science to become a Bakery Technologist. Helped developed one of the first reduced fat and sugar cakes in Holland (Cakyline), where 40% fat and 60% sugar were reduced in comparison with the reference cake at that time.

Venue :

**Assocom Institute of Bakery
Technology & Management**
AIBTM, 30/25, Knowledge Park - III
Greater Noida -201 306
NCR Delhi

Last day of Registration :

May 15, 2015

Registration Fee :

June 15-17: Rs. 16,000

(including 3 days accommodation and all applicable meals at AIBTM hostel)

June 15-19: Rs. 20,000/-

(including 5 days accommodation and all applicable meals at AIBTM hostel)

Mode of Payment: Though Cheque in favour of Assocom-India Pvt. Ltd. or RTGS/NEFT.



Schedule of the Short Course :

Day 1: June 15, 2015: Reformulation

- 09.00-10.00 Welcome and product discussion (every visitor brings at least 1 product they want to reformulate)
- 10.00-11.00 Explanation on Fat reduction in Bakery Matrixes
- 11.00-12.00 Explanation of Sugar Reduction in Bakery Matrixes
- 12.00-12.30 Explanation of Sodium Reduction
- 12.30-13.30 Networking break/ Lunch
- 13.30-15.30 Practical
(Teams of 2-4 people work on reformulation singular in the lab)
- 15.30-16.00 Break
- 16.00-17.30 Practical
- 17.30-18.30 Result discussion

Day 2: June 16, 2015

- 08.00-09.00 Multiple Reformulation Challenges
- 09.00-10.00 Product Proposal Discussion (follow up of day 1 morning)
- 10.00-12.00 Practical Multiple Reformulation
- 12.00-12.30 Result Discussion and Closing
- 12.30-13.30 Networking Break/ Lunch End Reformulation

Day 2: June 16, 2015: Glutenfree

- 13.30-14.30 Welcome and product discussion (every visitor brings at least 1 product they want to make gluten free or want to improve)
- 14.30-15.00 General introduction to gluten free
- 15.00-15.30 Exploring gluten free alternatives
- 15.30-16.00 Break
- 16.00-18.00 Practical
- 18.00 Result Discussion

Day 3: June 17, 2015

- 08.00-10.00 Challenges of flavour, texture and structure
- 10.00-11.00 Product (re)design
- 11.00-13.00 Practical
- 13.00-14.00 Networking Lunch/ Break
- 14.00-15.00 Improving volume & flavour with processing agents
- 15.00-17.30 Practical
- 17.30 Result Discussion and End of Glutenfree

Day 4 -5: June 18-19, 2015: Review and Practice – Optional



Registration at :

Assocom Institute of Bakery Technology & Management

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Greater Noida - 201 306 UP
Tel. : +91-120-2428800 (50 Lines)
Email : shravan@aibtm.in
Contact : Mr. Shravan Kumar

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