

52nd AK Schokolade

Date: 23 March 2023
Place: Lindt Home of Chocolate, Kilchberg (see next page)
Time: 09:30 – 16:00

Program

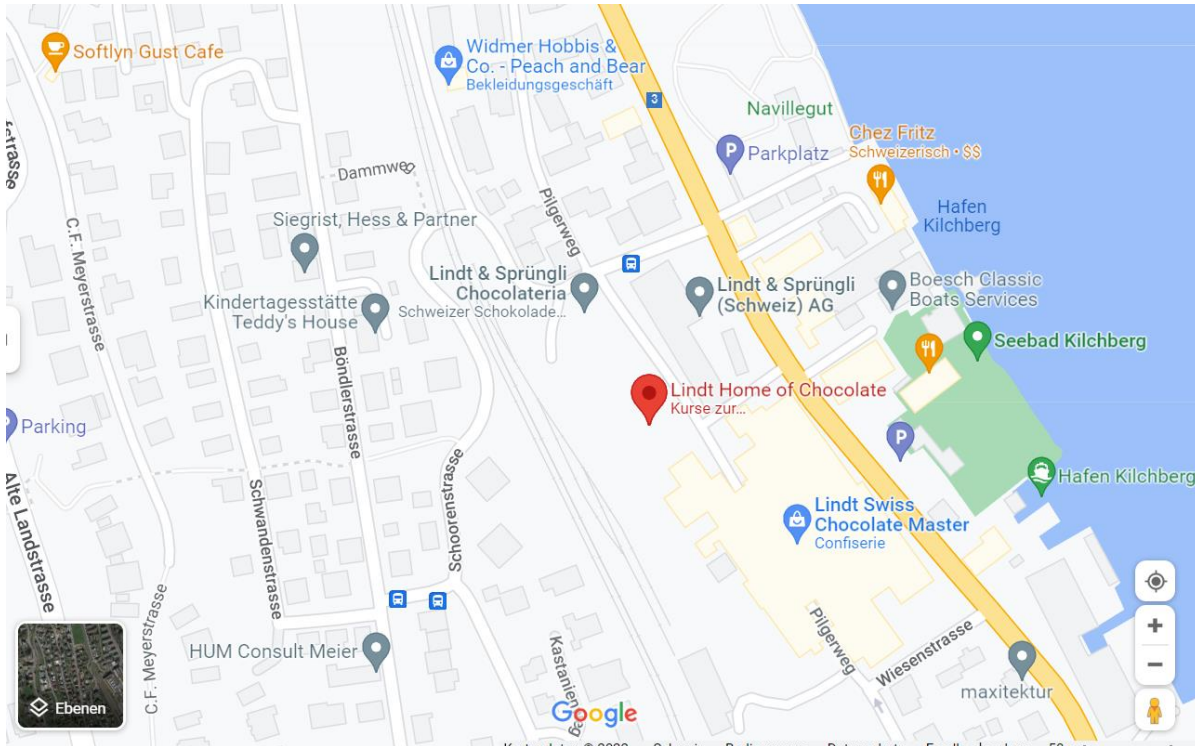
09:30 Uhr	Welcome Coffee & Registration	
10.00 Uhr	Welcome	P. Braun, Swiss Food Research Anita Cavegn, Lindt & Sprüngli
10.10 Uhr	Overview Chocolate Projects	Erich Windhab, ETHZ
10.40 Uhr	Sugar reduction by neuro inspired 3D Printing	Johannes Burkhard, ETHZ
11:10 Uhr	Networking & Break	
11:40 Uhr	Complete valorisation of cocoa fruits – is it possible?	Thomas Bickel Haase, Fraunhofer IVV
12.10 Uhr	Online Plastizitätsregelung	Fabio Meyer, Bühler AG
12:40 Uhr	Overview of tribological approaches for chocolates	Lucas Kohler, ETHZ
13:10 Uhr	Lunch Break	
14:40 Uhr	Innovative dosing technology for increased flexibility	Joel Tschannen, Nera Technologies
15:10 Uhr	Following changes on the crystal state of tempered chocolates during production and over storage. How spectroscopy and chemometrics can help us with this	Eleni Ioannidi, Aasted ApS
15:40 Uhr	Wrap-up	P. Braun, Swiss Food Research
16:00	End	

EVENT LOCATION

Lindt Home of Chocolate

Schokoladenplatz 1
Seestrasse 204
8802 Kilchberg

Google Maps: <https://goo.gl/maps/xTKtLkPvYKh45RUN9>



HOW TO GET THERE:

Public Transport

Bus from Bürkliplatz (line **165**, stop Lindt & Sprüngli).
Boat from Bürkliplatz (kl. Seerundfahrt 3731) stop Kilchberg ZH (lake) and 10 minutes on foot
Train **S8** or **S24** to Kilchberg ZH and 10 minutes' walk (via Pilgerweg)

Car

Car 5 minutes from motorway exit Thalwil-Rüschlikon.
Follow the brown "Lindt" signs to Schokoladenplatz 1, 8802 Kilchberg
(entrance to underground car park from Seestrasse 204).
There are only a few parking spaces available.