



Reformulation

Course program

Monday: October 28th

8.30h	Welcome and Introductions
9.00h	Product classifications Product samples discussion
10.00h	Coffee Break
10.15h	Process building blocks
11.15h	Formulation & Ingredient building blocks
12.30h	Lunch
13.30h	Practical session: Sugar reformulation (1)
17.00h	Result discussion

Tuesday: October 29th

8.30h	Sugar and Sugar replacers
10.00h	Coffee break
10.15h	Fats & Oils and replacement strategies
12.30h	Lunch
13.30h	Practical session: Fat reformulation, Sugar reformulation
17.00h	Result discussion

Wednesday: October 30th

8.30h	Sodium sources and replacement strategies
9.30h	Fibers and functions
10.15h	Coffee Break
10.30h	Proteins and functions
11:30h	Enzymes and emulsifiers
12.30h	Lunch
13.30h	Practical session: Sodium reduction, combined reduction
17.00h	Result discussion

