

The background of the slide is a photograph of various wafers. In the foreground, there are several rectangular wafers with a grid pattern, some plain and some with a filling. In the background, there is a wooden bowl containing more wafers, some of which are stacked. The wafers are arranged on a light-colored wooden surface with a piece of burlap fabric. A semi-transparent green circle is overlaid on the right side of the image, containing the text for the course.

# Wafer baking technology course

**Nov., 18 – 20, 2025**

Wafer Innovation Center, Austria

in cooperation with:





# Content of the course

## You will...

- network with industry professionals, including colleagues from the field, raw material specialists, and technical experts.
- gain comprehensive knowledge of the entire flat and hollow wafer production process – from batter preparation and wafer baking to cream preparation, aeration, refining, spreading, cooling, and cutting.
- understand the raw materials used in wafer production, including their specifications and functional roles.
- explore the technical aspects of wafer production equipment and machinery.
- get hands-on experience in our state-of-the-art lab facilities, applying practical skills in real production scenarios.

In cooperation with:



# WAFER BAKING TECHNOLOGY - 2025

	Tuesday			Wednesday			Thursday	
08:30-09:00	Welcome & Introduction	Bühler	08:30-09:00	Recap Day 1	Bühler	08:30-09:00	Recap Day 2	Bühler
09:00-10:15	Process Overview & Mechanisms of baking: What happens inside the baking plate.	Bühler	09:00-10:00	The Oven – Technical Overview	Bühler	09:00-10:30	Hands-On Batter Mixing & Wafer Baking	Bühler
	Break			Break			Break	
10:30-11:15	Oven portfolio	Bühler	10:15-10:45	Cream Technology – Ingredients Overview	Bühler	10:45-12:30	Hands-On	Bühler
11:15-12:30	The Batter Part 1 – Main Ingredients, their function & specification	Bühler	10:45-12:00	Fats & Their function in wafer creams	Bunge		Cream Mixing & Refining	
12:30-13:30	Lunch Break		12:00-13:00	Lunch Break		12:30-13:30	Lunch Break	
13:30-14:00	Company Tour	Bühler	13:00-13:45	Understanding Lecithin: Composition, Functionality, and Best Practices	Bunge	13:30-15:00	Hands-On	Bühler
14:00-15:00	The Batter Part 2: Small Ingredients, specifications, influence on texture and organoleptical properties	Bühler	13:45-15:00	Mixing, Refining, Aeration & Spreading	Bühler		Cream Spreading & Cutting Baking Plate Adjustment	
15:00-15:15	Break		15:00-15:15	Break			Hands-On Break	
15:15-16:00	Enzymes – Introduction and their function in wafer baking	Sternenzym	15:15-16:15	Cream equipment overview	Bühler	15:15-16:30	Technical Adjustments	Bühler
16:00-16:30	Discussion		16:15-16:45	Discussion		16:30-17:00	Wrap Up	

# The Experts



**Petra Zachár-Suloyk**

Technical Sales Manager- Emulsifiers &  
Protein  
Bunge



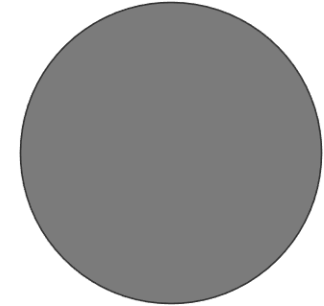
**Dr. Lutz Popper**

Scientific Director  
SternEnzym GmbH & Co. KG



**Alexander Rohde**

Global Business Development  
Manager  
SternEnzym GmbH & Co. KG



**To be defined**

To be defined  
Bunge



**Christopher Burk**

Food Technologist  
Bühler Wafer Solutions



**Richard Lehr**

Technical Trainer  
Bühler Wafer Solutions



**David Gross**

Technical Trainer  
Bühler Wafer Solutions



**Andreas Clemenz**

Dpt. Head Application Technology  
Bühler Wafer Solutions

# Further information

## Event language

- English

## Required skill level

- From beginner to experienced

## Registration

- Early bird offer valid until October 4, 2025: 2670 EUR
- Standard price: 2970 EUR
- Contact: Andreas Clemenz  
[innovationcenter.bhwl@buhlergroup.com](mailto:innovationcenter.bhwl@buhlergroup.com)

## What is included:

- Digital training materials
- Classroom and hands-on training
- Lunch and refreshments each day
- One dinner
- Free WiFi
- Safety shoes can be provided
- Course certificate

Click [here](#) to visit the website or scan the QR code.





INNOVATIONS FOR A BETTER WORLD