



INTERICE

INTERNATIONAL ICE CREAM CONGRESS

Sustainability,
Trends
and Delight.

Save
the date
and join
us!

June 03-05, 2024

Organizer:
ZDS · Academy of Sweets

Venue:
ZDS · Academy of Sweets,
De-Leuw-Str. 1-9, 42653 Solingen / Germany



Register now
and save
your place!

www.interice-zds.com

Program of the INTERICE Congress

Monday June 03, 2024 - Get Together Evening

- 17.00 **Welcome and Opening of the INTER ICE**
Andreas Bertram, ZDS e.V. & Michael vom Dorp, Azelis Deutschland GmbH
- 17.10 **Mochi Ice Cream and an Overview of the Japanese Market**
Managing Director Mr. Shinga, Rheon Automatic Machinery GmbH
- 17.50 **Live Demonstration by Döhler GmbH incl. Ice Cream Tasting**
Dr. Kerstin Kunz, ZDS e.V.
- 18.30 **Evening Snack and Networking Event**

Tuesday June 04, 2024

- 10.00 **Welcome and Program Overview**
Andreas Bertram, ZDS e.V. & Michael vom Dorp, Azelis Deutschland GmbH
- 10.10 **Remorse-free Indulgence - is Ice Cream Becoming more Sustainable and Healthier?**
Daniel Kester, NielsenIQ GmbH
- 10.40 **The US Ice Cream Market: What's Happening and Why**
Greg Paul, IFF Nutrition & Biosciences
- 11.20 **Networking Break and Product Tasting**
- 12.15 **Pea Protein Performance in Frozen Desserts**
Elsa Muller, Roquette Frères
- 12.45 **Fava Bean Proteins and its Potential in Frozen Desserts**
Dennis Weiss, Meelunie B.V.
- 13.25 **Lunch**
- 14.25 **Plant Based: Oat and Peas for Ice Cream Applications**
Werner Müller & Martin Rückert, Döhler GmbH
- 14.55 **Process Structure Property Relationships of Vegan vs. Dairy Ice Cream**
Prof. em. Dr. Erich J. Windhab, ETH Zürich
- 15.25 **How does Addition of Polyphenols to Ice Cream Influence melt-down?**
Prof. Dr. Richard Hartel, University of Wisconsin-Madison
- 15.55 **Flavor Modulation – Elevating Indulgence Experience in Plant Based Frozen Desserts**
Astrid Gumbinger, IFF Flavors
- 16.25 **Solution to Minimize Stabilizers and E-Numbers,
Offering a Clean Label Alternative Uncommon in Ice Cream**
Raphael Naring, HERBAFOOD INGREDIENTS GmbH
- 16.55 **Networking Break and Product Tasting**



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your place!**

**1 Participant = 1,690.00 €
Discount of 25% for 2nd participant**

For further information get in touch with us:

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- 17.40 Effect of Dasher Design on Structure Development in an Ice Cream Freezer
[Prof. Dr. Richard Hartel, University of Wisconsin-Madison](#)
- 18.10 There is so Much More than Cones - Wafer Product Ideas and Trends for Ice Cream
[Leif-Erik Blohm, WALTERWERK KIEL GmbH & Co. KG](#)
- 19.00 Dinner

Wednesday June 05, 2024

- 8.30 Welcome
- 8.40 Proved Reduction of Energy Consumption through Lubricant Change
[Klüber Lubrication Deutschland GmbH & Co. KG](#)
- 9.10 Maximizing Homogenization Efficiency for Improved Ice Cream Quality and Cost Savings
[Pavlos Kouroutsidis, Tetra Pak Ice Key Components](#)
- 9.40 Use of an Efficient Energy Management System
[Theo Vliek, RBK Automation GmbH](#)
- 10.20 Networking Break and Product Tasting
- 10.50 Paper Based Wrapping in Ice Cream – the Sustainable Alternative
[Niels Fogh Nielsen, Tetra Pak Ice Cream](#)
- 11.20 Sustainable Packaging Solutions:
Insight into Innovative Molded Fiber Packaging for Ice Cream Containers
[Tahsin Dag, PPACKS SALES GmbH](#)
- 11.40 Keeping a Stable Production by Maintaining Pick Up Rate of Ice Cream Coating
[Kasper Stranddorf, Palsgaard A/S](#)
- 12.10 Citrus Fiber – an Upcycled Ingredient to Stabilize Ice Creams
[Nathalie Vehlow, CP Kelco Germany GmbH](#)
- 12.45 Networking Break and Product Tasting
- 13.15 Strategies for Calorie-Reduction in Ice Cream and Frozen Desserts
[Finn Hjort Christensen, IFF Nutrition & Biosciences](#)
- 13.45 How Ultra Processed is Ice Cream?
[Prof. em. Dr. Erich J. Windhab, ETH Zürich](#)
- 14.35 End of Congress

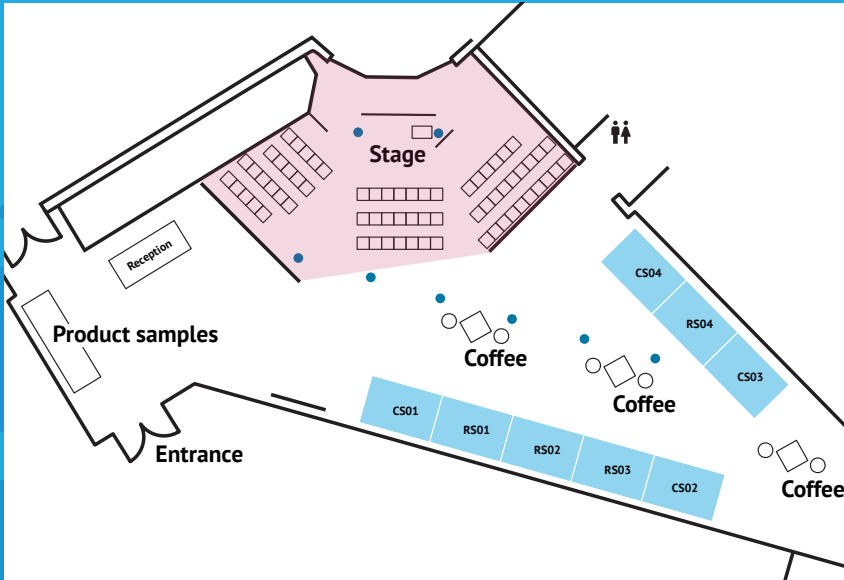
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Full Attention as an Exhibitor or Partner

As a participant, you have the chance to showcase your company throughout the entire conference by setting up a booth in our foyer.



For companies registering two participants, a standard booth is free of charge at INTERICE 2024.

2 participants = 3,380.00 €
(Booth included)



Make your registration here!

Promotion Kit

Claim your advertising space now to effectively showcase your company. Seize the opportunity to reach your target audience within the ice cream industry and convey your message.



For further information get in touch with us:
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Book your advertising space here!