



CREATING THE SWEETEST SECRETS

D&F Sweets offers new product
developments, workshops and support

The background features large, organic, wavy shapes in bright yellow and vibrant orange, set against a white background. The shapes overlap and flow across the frame, creating a dynamic and modern aesthetic.

THE INNOVATION LAB
SINCE 1986



**PASSION FOR
SWEETS, TECHNIQUES
& TRAININGS**

B Back in 1986, two chocolate and confectionery specialists, Henri Drouven and Ivan Fabry, decided to offer their services to industries and artisan chocolate/confectionery makers by opening a development and training center.

For more than 30 years, D&F Sweets has been sharing its technical know-how and expertise to help to pilot and achieve innovation projects or optimize production systems.

Our technicians specialized in chocolate and confectionery assist companies in their choices, provide valuable support, identify and adapt solutions to respond to the specific needs of our clients.



NEW STRUCTURE
NEW NAME
NEW VISIONS

In 2020 D&F Drouven GmbH has sold its shares in Norevo GmbH from Hamburg.

Norevo GmbH is a globally established manufacturer and supplier of natural raw materials and special ingredients for the food and beverage industry, the pharmaceutical and cosmetics sector and for technical applications. For more information, please visit their website: www.norevo.de

Moreover, D&F Drouven has worked hard to improve and implement a new quality management system with a structure based on process orientation and controlling for the best interest of our customers and partners. The company is very pleased to announce the achievement of ISO 9001:2015 certification.

In 2022 D&F Drouven was renamed into D&F Sweets.



**PROFESSIONALS
WITH GOOD TASTE**



SEBASTIAN BLOM
**APPLICATION
SPECIALIST**

At D&F Sweets since 2021



CHRISTOF RÜTTGERS
**SENIOR APPLICATION
SPECIALIST**

At D&F Sweets since 1994



JORGE ERAZO
**SENIOR APPLICATION
SPECIALIST**

At D&F Sweets since 2014



JUSTIN SCHMITZ
**JUNIOR APPLICATION
SPECIALIST**

At D&F Sweets since 2019



VALÉRIE LEJEUNE
**MARKETING &
EVENTS**

At D&F Sweets since 2016



LORRAINE WOLF
**ADMINISTRATION &
SERVICE**

At D&F Sweets since 2020



**EVERYTHING IS
TASTY WITH GOOD
SUPPORT**



KNOWLEDGE & EXPERIENCE

Our technicians assist you in all areas of confectionery and chocolate technology with their knowledge and skills.



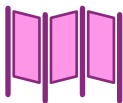
INNOVATION

Product, technical or industrial: We offer tailored advice to help our clients get started, manage, and prosper in their areas.



TECHNICAL SUPPORT

We offer our support in your premises or in-house, where you can experiment on our small-scale industrial park.



DISCRETION

We are committed to respecting and protecting the confidentiality of the information entrusted to us.



CONSULTING

Our team listens to the specific needs of all customers to develop and enrich their business.



VALORIZATION

We value authenticity and simplicity to build privileged relationships based on trust.

A man with a goatee, wearing a white hairnet and a white polo shirt with a blue logo, is looking down at a handful of small, round chocolate candies he is holding in his hands. He is in a factory or kitchen setting with stainless steel equipment and machinery visible in the background. The image is framed with a white circular border on the left and a yellow curved shape on the right.

**BEST SERVICES
FOR BEST SWEETS**

We are proud to offer a wide range of services to our clients: From product development and sample production to seminars, webinars and workshops. In addition, we provide laboratory analysis and technical advices.

How can we help you?

01 PRODUCT DEVELOPMENT

In our laboratory in Aachen, we develop a variety of new products together with customers. Our research and development team assists you from the idea to the realization of your product on your industrial plants.

02 SAMPLE PRODUCTION

We produce all kinds of confectionery and chocolate samples:

- Laboratory samples based on your wishes and requirements
- Samples for product launches/ presentations
- Samples for product marketing and advertising campaigns



03

SEMINARS & WEBINARS

We regularly organize extensive training programs in:

CONFECTIONERY

- Gum and jelly products
- Marshmallows
- Hard and soft caramels
- Chewing gum products
- Vegan & vegetarian products
- Candy and Cereal bars
- OTC products

CHOCOLATE AND FILLINGS

- Chocolate technology: from the cocoa bean to the finished product
- Fillings e.g. truffles, nougat, marzipan, brittle
- Compound coatings

COATING TECHNOLOGY

- Chocolate, hard and soft coating
- Sugar & sugar free
- Special coating techniques

04

KNOWLEDGE TRANSFER AND TECHNOLOGICAL ADVICES

Our wide range of knowledge and our expertise on all areas of confectionery technology are at your disposal.

TECHNOLOGICAL IN-HOUSE ADVICE OF

- Process development and -optimization
- Optimization of process parameters
- Optimization of product quality
- In-house staff training
- Improvement of the process efficiency
- Help regarding technical problem solving


05

LABORATORY ANALYSIS

We perform important laboratory analysis for the confectionery industry.



**OUR PLANT IS
BUILT FOR TASTY
INNOVATIONS**



To meet its customers' varied needs, D&F Sweets has acquired a wide range of equipment. From the laboratory to industrial trials via pilot plants, D&F Sweets can provide all the production equipment needed to produce innovative sweets, panned goods, chocolate products, mogul articles and chewing-gums, whether it be for small quantities, pre-production runs, or the first industrial batches. Moreover, D&F Sweets offers trainings and workshops which allow you to develop further, as well as the possibility to rent the machinery (including support) to test the machines and the procedure themselves.

D&F Sweets can support companies scale up or optimize their production in existing or new plants.

To achieve this, our technicians rely on the know-how that D&F Sweets has built for more than 30 years and on well-known and proven techniques in the chocolate and confectionery field.



WE MAKE THE INTERNET A SWEETER PLACE

Have a look at our modern and colorful website www.df-sweets.de and get informed at any time about current offers and innovations – also from mobile devices.

The website contains a list of our seminars and webinars plus information about our famous services like consultation, product development, analysis and product samples.

Have fun exploring it! We are looking forward to your feedback and questions and hope to welcoming you more often to our sweet world!



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