



# WHERE CONFECTIONERY INNOVATION COMES TO LIFE

Product Development, Trainings & Technical  
Consulting by D&F Sweets



A wide-angle photograph of a large, well-lit industrial kitchen or confectionery factory. The room is filled with various stainless steel machines, including mixers, rollers, and extruders, arranged in rows. In the foreground, a green motorized machine sits on a green stand. To the left, a table holds a funnel, a tray of small colorful candies, and some papers. The background shows more equipment and large windows letting in natural light. The floor is polished concrete, and the ceiling has exposed pipes and lights.

# **D&F SWEETS**

## **THE INNOVATION LAB**

# **UNIQUE WORLDWIDE IN CONFECTIONERY & CHOCOLATE EXPERTISE**

**We work with customers around the world to develop new products, optimize production, and turn creative ideas into successful confectionery.**

**With a passionate team, years of practical expertise and know-how, a wide range of machinery and lab equipment, we offer hands-on support, training, and consulting:**

**always focused on your goals and lasting results.**

**YOUR PARTNER ACROSS  
ALL CONFECTIONERY  
SEGMENTS**



## GUMS & JELLIES

- Plant-Based
- Mogul & Starch-less
- Nutraceuticals
- Fortified Jellies
- Filled Jellies



## CHEWING GUM

- Plastic-Free
- Plant-Based
- Sugar Free Gums
- Bubble Gums
- Special Coated Tablets



## CHOCOLATE

- Chocolate
- Compound
- Pralines
- Spreads & Fillings



## SUGAR CONFECTIONERY

- Hard-Boiled Candy
- Toffees
- Chewy Candy
- Marshmallow



## PANNED GOODS

- Hard & Soft Coated Products
- Chocolate Coating
- Sugar Free Coating
- Innovative + Effect Coatings



## BARS

- Chocolate Bars
- Protein Bars
- Fruit Bars
- Cereal Bars

**OUR SERVICES FOR  
YOUR SUCCESS IN  
CONFECTIONERY INNOVATION**

# 01

**PRODUCT  
DEVELOPMENT  
& TRIALS**



# 02

**SAMPLE  
PRODUCTION**



# 03

**SEMINARS &  
WEBINARS**



# 04

**KNOWLEDGE  
TRANSFER &  
TECHNICAL  
CONSULTING**



# FROM INNOVATIVE IDEAS TO MARKET-READY PRODUCTS

At D&F Sweets, we guide you from initial concept to finished confectionery products, providing tailored support throughout every development stage. Our experienced team collaborates closely with your in-house experts, optimizing recipes and overcoming production challenges with comprehensive expertise.

**Expert Collaboration:** Direct cooperation with your development team for efficient workflows and knowledge transfer.

**Specialized Know-how:** Decades of confectionery expertise covering gums, jellies, chocolates, marshmallows, caramels, and chewing gums.

**Seamless Scale-up:** Efficient transfer from small-scale development trials to large-scale production, including equipment and raw material recommendations.

**Analytical Excellence:** Detailed testing for shelf-life, texture, and ingredient performance ensures optimal quality and market success.



# CRAFTED FOR IMPACT. SMALL BATCHES. BIG IMPRESSIONS.

Turn your confectionery visions into tangible realities. Our experienced technicians use advanced equipment to produce individual, high-quality prototypes precisely tailored to your specifications. Perfect for trade shows, marketing, or consumer tests—our samples showcase your product's potential convincingly.

**Customized Prototypes:** High-precision samples with ideal shape, color, and quality, perfectly suited for presentations and marketing purposes.

**Market Readiness:** From consumer tests to shelf-life analyses, we prepare your products comprehensively for successful market entry.

**Application Testing:** Optimizing existing recipes and processes to ensure superior results.



# INSPIRE & EVOLVE SEMINARS, WEBINARS & TAILORED TRAININGS

Deepen your confectionery expertise through our practical and inspiring seminars, webinars, and customized trainings. Benefit from the extensive experience of our technicians and gain valuable insights into current industry trends.

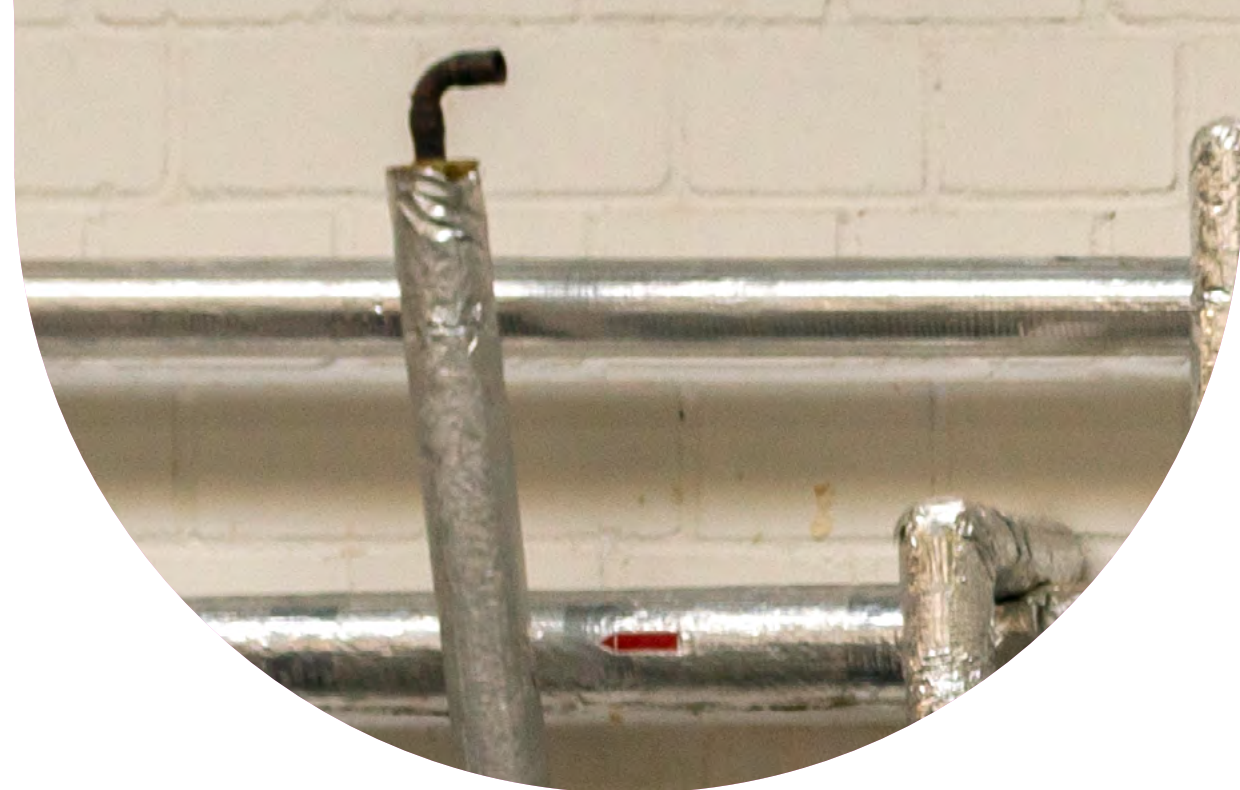
**Flexible Learning:** Online and on-site formats, tailored to your schedule and specific interests.

**Interactive Experience:** Receive tasting packages (for online events), comprehensive documentation, and a certificate upon completion.

**Tailored Solutions:** Custom-designed workshops, trend seminars, symposia, and expert speakers available upon request.

**Modern Facilities:** Fully equipped laboratories for hands-on training and practical demonstrations.

[To our current Courses](#)



# FROM INSIGHT TO IMPACT YOUR GROWTH ENGINEERED THROUGH EXPERT ADVICE

Since 1986, D&F Sweets has provided practical expert support to confectionery companies worldwide. Our experienced consultants offer clear solutions tailored precisely to your needs.

**Process Optimization:** Improved efficiency through streamlined and optimized workflows.

**Machine Selection:** Expert guidance in choosing and integrating new equipment seamlessly.

**Quality & Cost Efficiency:** Detailed analysis and practical improvements to enhance product quality and reduce costs.

**On-site Technical Support:** Hands-on training, instruction, and personalized consulting directly at your facility.

**NUMBERS THAT  
SPEAK FOR THEMSELVES**

An open-minded, international team of experienced specialists supporting every aspect of confectionery technology—backed by 40 years of experience in development, training, and technical consulting.

**8**  **EMPLOYEES**

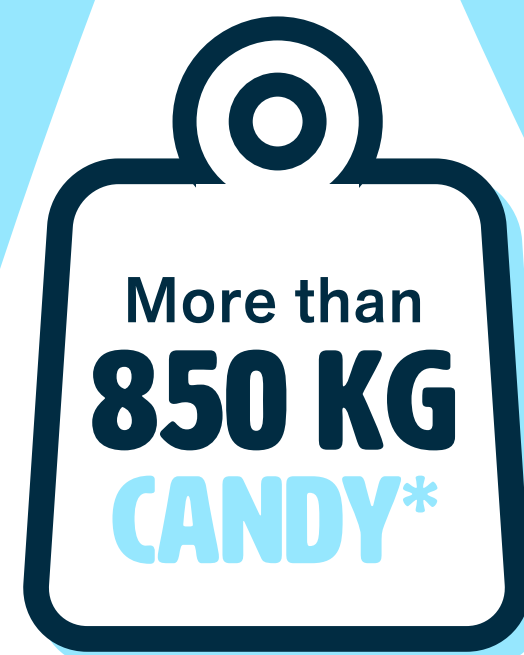
including technicians and administrative staff

**OVER**  
**125 MASCHINES**  


Your toolkit for confectionery excellence

 **30**  
**YEARS**  
**LOYALTY**

Our longest-serving employee has been with us for over 30 years.

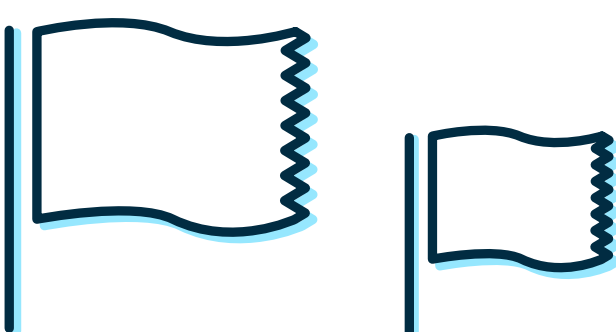
  
More than  
**850 KG**  
**CANDY\***

\*produced as samples last year



**153 COMPANIES**  
**44 COUNTRIES**

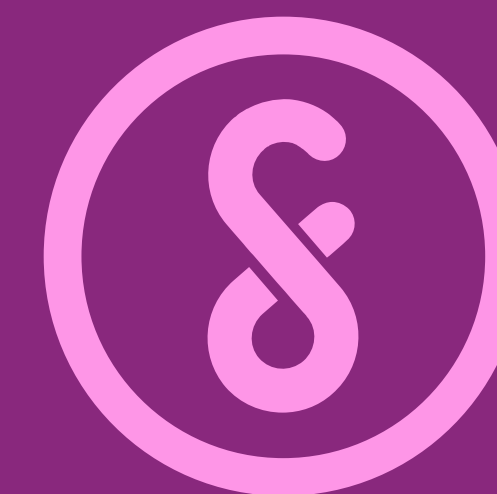
Serving clients across continents

**5**  **NATIONALITIES**

International, multi-language specialists in confectionery technology

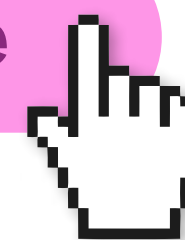
# WHY CHOOSE D&F SWEETS?

We combine a passionate, skilled team with deep technical know-how and a hands-on approach—ensuring discreet, results-driven collaboration and your success takes center stage.



# THANK YOU

[df-sweets.de](https://df-sweets.de)



**D&F Sweets GmbH**

Hirzenrott 6

52076 Aachen

Deutschland / Germany

+49 (2408) 59 808 60

[info@df-sweets.de](mailto:info@df-sweets.de)

[df-sweets.de](https://df-sweets.de)