Confectionery Laboratory

HOCHSCHULE ANHALT University of Applied Sciences



Innovations from the confectionery laboratory

An increasing number of consumers are demanding healthy foods that provide the body with energy through natural ingredients and offer added value to consumers with a growing health consciousness. In addition, consumers are increasingly interested in authentic foods that are artisanally and thus traditionally produced.

To cater to both health-conscious consumers and traditionalists, various products have already been developed in collaboration with partners at the Professorship of Food Technology of Plant-Based Products at Anhalt University of Applied Sciences, including:

- BBQ sauces with a naturally smoky note and caramel syrup
- Sour malt candies with a liquid sour malt center
- Natural, vegan fruit gummies based on vegan gelling agents
- Algae crisps: a healthy snack on the go with valuable seeds and wakame algae
- Energy medallions with a diverse whole grain and pseudo-cereal composition, refined with milk caramel powder

The Professorship of Food Technology of Plant-Based Products at Anhalt University of Applied Sciences, featuring its teaching and experimental brewery as well as its confectionery laboratory, is your competent partner for specialized product developments.

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