

DLG Guided Tours @ ProSweets 2026

Ingredients of the future:

Innovations Shaping Taste, Health and Sustainability

Date	Time	Tour
Monday, 02/02/2026	3 p.m. – 4 p.m.	1
Tuesday, 03/02/2026	3 p.m. – 4 p.m.	2
Wednesday, 04/02/2026	10 a.m. – 11 a.m.	3

Guided tours will be offered on the topic of "**Ingredients of the future: Innovations Shaping Taste, Health and Sustainability**". The tours will lead to exhibitors offering interesting contributions or projects on this topic.

Tour 1: Monday: 15 p.m. – 16 p.m.

Meeting point: DLG booth B 051 in hall 10.1

Please be at the DLG booth 10 min before start! The number of participants is limited to 20.

Company	Booth	Title of presentation
DLG e.V.	hall 10.1 B-051	Meeting point and registration
Stern-Wywiol Gruppe GmbH & Co. KG	hall 10.1 J-009	Creating the taste of life with taste experience
GNT Europa GmbH	hall 10.1 J-010 H-011	Color counts: How color shapes consumer engagement
Cargill	hall 10.1 G-019 H-018	NextCoa™: Introducing a no cocoa confectionery alternative to chocolate
Döhler GmbH	hall 10.1 G-021 H-020	Alternatives for volatile raw materials – opportunities to replace cocoa or milk in chocolate or baked goods
Capol GmbH	hall 10.1 G-041 H-048	Sensory excellence in confectionery: Color, flavor & gloss
DLG e.V.	hall 10.1 B-051	End of the tour

DLG Guided Tours @ ProSweets 2026

Ingredients of the future:

Innovations Shaping Taste, Health and Sustainability

Date	Time	Tour
Monday, 02/02/2026	3 p.m. – 4 p.m.	1
Tuesday, 03/02/2026	3 p.m. – 4 p.m.	2
Wednesday, 04/02/2026	10 a.m. – 11 a.m.	3

Guided tours will be offered on the topic of "**Ingredients of the future: Innovations Shaping Taste, Health and Sustainability**". The tours will lead to exhibitors offering interesting contributions or projects on this topic.

Tour 2: Tuesday: 15 p.m. – 16 p.m.

Meeting point: DLG booth B-051 in hall 10.1

Please be at the DLG booth 10 min before start! The number of participants is limited to 20.

Company	Booth	Title of presentation
DLG e.V.	hall 10.1 B-051	Meeting point and registration
Ulmer Schokoladen GmbH & Co. KG	hall 10.1 H-060	Small-format chocolate inclusions - drivers of modern product innovation
Brenntag GmbH	hall 10.1 H-051	Mindful pleasure
Cargill	hall 10.1 G-019 H-018	NextCoa™: Introducing a no cocoa confectionery alternative to chocolate
GNT Europa GmbH	hall 10.1 J-010 H-011	Color counts: How color shapes consumer engagement
Stern-Wywiol Gruppe GmbH & Co. KG	hall 10.1 J-009	Creating the taste of life with taste experience
DLG e.V.	hall 10.1 B-051	End of the tour

DLG Guided Tours @ ProSweets 2026

Ingredients of the future:

Innovations Shaping Taste, Health and Sustainability

Date	Time	Tour
Monday, 02/02/2026	3 p.m. – 4 p.m.	1
Tuesday, 03/02/2026	3 p.m. – 4 p.m.	2
Wednesday, 04/02/2026	10 a.m. – 11 a.m.	3

Guided tours will be offered on the topic of "**Ingredients of the future: Innovations Shaping Taste, Health and Sustainability**". The tours will lead to exhibitors offering interesting contributions or projects on this topic.

Tour 3: Wednesday: 10 a.m. – 11 a.m.

Meeting point: DLG booth B-051 in hall 10.1

Please be at the DLG booth 10 min before start! The number of participants is limited to 20.

Company	Booth	Title of presentation
DLG e.V.	hall 10.1 B-051	Meeting point and registration
Döhler GmbH	hall 10.1 G-021 H-020	Alternatives for volatile raw materials – opportunities to replace cocoa or milk in chocolate or baked goods
Capol GmbH	hall 10.1 G-041 H-048	Sensory excellence in confectionery: Color, flavor & gloss
Brenntag GmbH	hall 10.1 H-051	Mindful pleasure
Ulmer Schokoladen GmbH & Co. KG	hall 10.1 H-060	Small-format chocolate inclusions - drivers of modern product innovation
Ferrara Candy Co	hall 10.2 F-070	Nerds gummy clusters
Mount Franklin	hall 10.2 E-060	Stuffed puffs
DLG e.V.	hall 10.1 B-051	End of the tour