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NEWS

News from Trikno AG

Trikno AG and Barry Callebaut join forces to offer a hands-on one-shot training opportunity





TRIKNO AG AND BARRY CALLEBAUT JOIN FORCES TO OFFER A HANDS-ON ONE-SHOT TRAINING OPPORTUNITY

Introduction of our new training and information platform, "Triagno Depositing Experts – Transforming Chocolate"

Dear Customers of the chocolate and confectionery industry,

In collaboration with our valued partner Barry Callebaut, one of the world's largest and finest producers of high-quality chocolate and fillings, we are proud to present a unique training opportunity. The One-Shot* Basic Training will provide your team with an exclusive opportunity to enhance their know-how, practical skills and capabilities in producing high quality one-shot chocolate specialties.



The Triagno Depositing Experts (TDE) training and knowledge platform starts

The new platform "Triagno Depositing Experts" (TDE) marks the beginning of a new era. It is our commitment to promoting excellence in the art of chocolate depositing through education and training. From hands-on training to relevant, easily accessible social media information, the TDE contents and offerings aim to equip professionals with the knowledge and training opportunities to push the boundaries of their chocolate innovations.

The platform's motto "Transforming Chocolate" describes our objective: Together with the world's finest chocolate experts, we, as chocolate-loving professionals, like to inspire, and help to make the world of chocolate-making run more precisely, smoothly and efficiently.



"Barry Callebaut has a broad offering for your one-shot specialties. We bring high quality chocolate, compounds, fillings and inclusions to the table. We are looking forward to offering this valuable training opportunity together with Triagno."

Frédéric Depypere, R&D Technical Services Lead EMEA, Barry Callebaut



Our One-Shot basic training, in collaboration with Barry Callebaut, is our first offering for the start of our Trikno Depositing Experts platform.

In addition, the colleagues of the TDE platform are working on a One-Shot advanced training course! More on this soon.

Let's go on this transformational journey together, where expertise meets passion and your most creative chocolate dreams come true. ◇

*One-shot: is a depositing process in which, for example, a praline is produced in which chocolate and a filling are deposited simultaneously through an inner and outer nozzle. The filling is 100 percent covered in chocolate. This saves the time-consuming process of first making a shell or wrapper, filling it and then sealing it with chocolate again.

“Combining Barry Callebaut's world-renowned excellence in making the finest chocolate and fillings – with the best-in-class technology by Trikno, this course enables you to fully master the equipment's capabilities. Thus, delivering the one-shot chocolate specialties you desire.”

Marc Fuchs, CEO Trikno AG





ONE-SHOT BASIC TRAINING

Conditions



Chocolate Academy™
Barry Callebaut Belgium N.V.
Aalstersestraat 122
9280 Lebbeke-Wieze
Belgium



Course language: English



6 participants



including course documents
and certificate



Offer 2 times a year
(23/24 April 2024 and potentially
in September 2024)



Price: 750 € per person
(Hotel and Logistics not included,
to be paid by customers)



Download our course program

To discover the details of the One-Shot Basic Training, we invite you to read our detailed PDF document. This informative document is designed to be shared with your valued operators and anyone who shares our – and their – passion for chocolate. **Click here to download the course program**



Chocolate Academy™: Barry Callebaut Belgium N.V., Aalstersestraat 122
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Photos:

Barry Callebaut (page 4)
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