

Stand	Product / Produit	School / École	
1	Alphi	K.U. Leuven	p. 2
2	Happy Salsa	K.U. Leuven	p. 3
3	VegaCrisp	K.U. Leuven	p. 4
4	Bizza	K.U. Leuven	p. 5
5	Groevy	Thomas More University	p. 6
6	Yacomousse & Yaconfituur	VIVES Campus Roeselare	p. 7
7	Greensinni	VIVES Campus Roeselare	p. 8
8	ZéTé	VIVES Campus Roeselare	p. 9
9	Fruitnergy	HELHA Fleurus	p. 10
10	Veggie Croc'	HELHA Fleurus	p. 11
11	Pealy's	Universiteit Gent	p. 12
12	Oubli	Universiteit Gent	p. 13
13	Via Viande	Hogeschool Gent	p. 14
14	Fit Good	HELHA Fleurus	p. 15
15	BeLight	HE Charlemagne Isla Huy	p. 16
16	Mufti	HE Charlemagne Isla Huy	p. 17
17	ICE ³	HE Charlemagne Isla Huy	p. 18

Stand	Product / Produit	School / École	
18	Kaffi Smear	VABI	p. 19
19	Fibercracker with bacon	Voedingstechnieken Ter Groene Poorte	p. 20
20	Meatlove	Slagerijschool Ter Groene Poorte	p. 21
21	Chick'n chill	Slagerijschool Ter Groene Poorte	p. 22
22	Fergro	PIVA	p. 23
23	Vegetarische Pestokroket	Sint-Anna College Antwerpen	p. 24
24	Zoeteke	Sint-Anna College Antwerpen	p. 25
25	Fresaline en Mangoline	Sint-Anna College Antwerpen	p. 26

Stand	Product / Produit	School / École	
26	Abricotte	Athénée Royal Agri St. Georges	p. 27
27	Abri cotam	Athénée Royal Agri St. Georges	p. 28
28	Flower Burger	Ecole Secondaire Clairval	p. 29
29	PomCa Dessert	Athénée royal Thomas Edison de Mouscron	p. 30
30	Muffin-ol / Oran-muffin	Ecole Prov. d'Agronomie et des Sciences de Ciney	p. 31

**PRODUCT:****Alphi****SCHOOL:****KU Leuven**

An Alphi pancake after playing sport, then I will break my own record! But what is that, an Alphi pancake? The Bugs Bite, a team of three master students Bioscience option food industry (KU Leuven), developed a tasty sport pancake for athletes between 8 and 16 years, called Alphi pancakes. The ingredients are chosen so that the pancakes are not only tasty, but it also serves as a recovery enhancing sport product. The secret ingredient – oops, revealed – is the buffalo worm. In that way, Alphi pancakes are enriched with ecologically responsible proteins. The insects are added in powder form so they are invisible for the consumer. Alphi pancakes are an ideal post exercising food for sportive children: it is tasty, eco-friendly and has an increased protein content.

**PRODUCT:****Happy Salsa****SCHOOL:****KU Leuven**

Happy Salsa is a healthy variant for existing dipping sauces, developed by three master students food technology. The dipping sauces are made with seasonal vegetables and fruit from local farmers which do not end up in the supermarkets because of their unusual shape or colour. This way food waste and transportation costs are reduced. Happy Salsa is healthy, friendly for the environment and delicious! In Belgium, more than 120,000 tons of fruit and vegetables are wasted each year because they do not meet specific requirements related to colour, shape and size. Examples are too small cauliflowers, crooked cucumbers, deformed pumpkins. These vegetables do not look perfect but are just as healthy and tasty as the other vegetables. Therefore, they are extremely suitable for being used in the processing of dipping sauces. Happy Salsa is also an easy way to introduce children to the lovely taste of vegetables.

**PRODUCT:****VegaCrisp****SCHOOL:****KU Leuven**

Several crackers and chips have already won their place in the store shelves but a variant free of additives, such as salt and added colorants, is left behind. The development of a healthy alternative can, for this reason, throw an innovative light on the current range. Lo'Cal came with the response VegaCrisp, a healthy vegetable cracker based on the second layer of the new food triangle proposed by the Flemish Institute Healthy Living. At the moment three fully vegetable crackers without added sugars, colorants and salt belong to the assortment of Lo'Cal. The pink, green and yellow colour of the crackers know their origin in the fruit and vegetables used. The pink cracker contains beetroot and apple, the green cracker spinach and sun-dried tomatoes and the yellow cracker pumpkin and carrot. VegaCrisp can be eaten pure or in combination with a dip sauce as the perfect snack or appetizer!

**PRODUCT:****Bizza****SCHOOL:****KU Leuven**

Pizza made from beer: the best of both worlds combined in one product. Until now, this seemed like a utopia, but “Bizza” decides otherwise. “Bizza” is a traditionally prepared pizza dough produced with spent grain, beer wort and beer yeast from local breweries. By using these ingredients, the dough has a higher fibre content and a lower salt and fat content. In other words, “Bizza” is healthier than its competitors on the market. But that is not all, the ecological aspects of this pizza dough cannot be ignored. For example, the use of trot from local breweries ensures a low energy product. A biodegradable packaging completes the “ecological picture”. When the dough, bedspread according to the preferences of the consumer, comes out of the oven, it is mouth-watering together with a fresh beer.

**PRODUCT:****Groevy****SCHOOL:****Thomas More
University**

“Groevy” is a vegetable waffle specially designed to allow children to eat more vegetables and to prevent shortages of vitamins and minerals.

In the dough of “Groevy”, most of the standard ingredients are replaced. The dough is based on chickpea flour, inulin, butter and egg. Furthermore, the dough is supplemented with raw, shredded vegetables. During the baking process, care is taken to ensure that the vegetables are brought to sufficiently high temperatures for a specified time to be al dente and microbially safe.

The most common deficits in children in their growth are, a shortage of the minerals iron, magnesium and calcium and the vitamins A and C. In the choice of the vegetables used, the focus was placed on these shortages. We searched for combinations of suitable vegetables that made each of our waffles a source of or rich in the mentioned vitamins or minerals.

**PRODUCT:****Yacomousse &
Yacoconfituur****SCHOOL:****VIVES Campus
Roeselare**

Our goal is to develop products, using yacon. The reason why we choose yacon is that it's a healthy product with a sweet taste. Because of this sweet taste, we don't have to add extra sugars when producing a dessert mousse, which has the result that we obtained a healthy product. By using the pulp for the mousse we had to create something with the juice. Economically and sustainable seen it was interesting to develop a side product with the juice. Because of this, the jam with yacon was born.

**PRODUCT:****Greensinni****SCHOOL:****VIVES Campus
Roeselare**

Greensinni makes tasty and healthy grissini's full of rescued vegetables. This is how Greensinni wants to combat food waste with you!

No time to lose, because currently 45% of all vegetables are wasted. We work together with West Flemish companies in the food processing industry or farmers who supply to the fresh market to give their fresh food surpluses a second life. Because of the local character where we get our vegetables, we also reduce our food kilometres.

The vegetables we use are always fresh. However, they are wasted because of aesthetic reasons, efficiency or too large stock. Very concretely we save small onions, leek green, celery green, diced bell peppers with non-standard sizes and bell pepper bottoms. Of course there are still a lot of vegetables that never see the plate.

Greensinni's are therefore perfect as a healthy snack, appetizer or with a hot soup during lunch.

**PRODUCT:****Zété****SCHOOL:****VIVES Campus
Roeselare**

Would you like to taste a snack where sweet and salty together create a delicious taste, then go ZÉTÉ! ZÉTÉ is a traditional student company with a sustainable, innovative and creative accent through daring. In our assortment we offer a ginger-citrus tea, mint tea, together with coconut rot, caramel candy and a white chocolate praline, each with seaweed processed. We get most products, such as milk, butter, eggs, from the farm and our seaweed comes from the Belgian coast. In this way we contribute to the “short chain story” and keep the ecological footprint small. Seaweed is very healthy. It contains vitamins and trace elements, it purifies the blood. Furthermore, it is good against thyroid disorders, cancer ... that’s why we want to make seaweed more known to young and old.

**PRODUCT:****FruityNergy****SCHOOL:****HELHa
Fleurus**

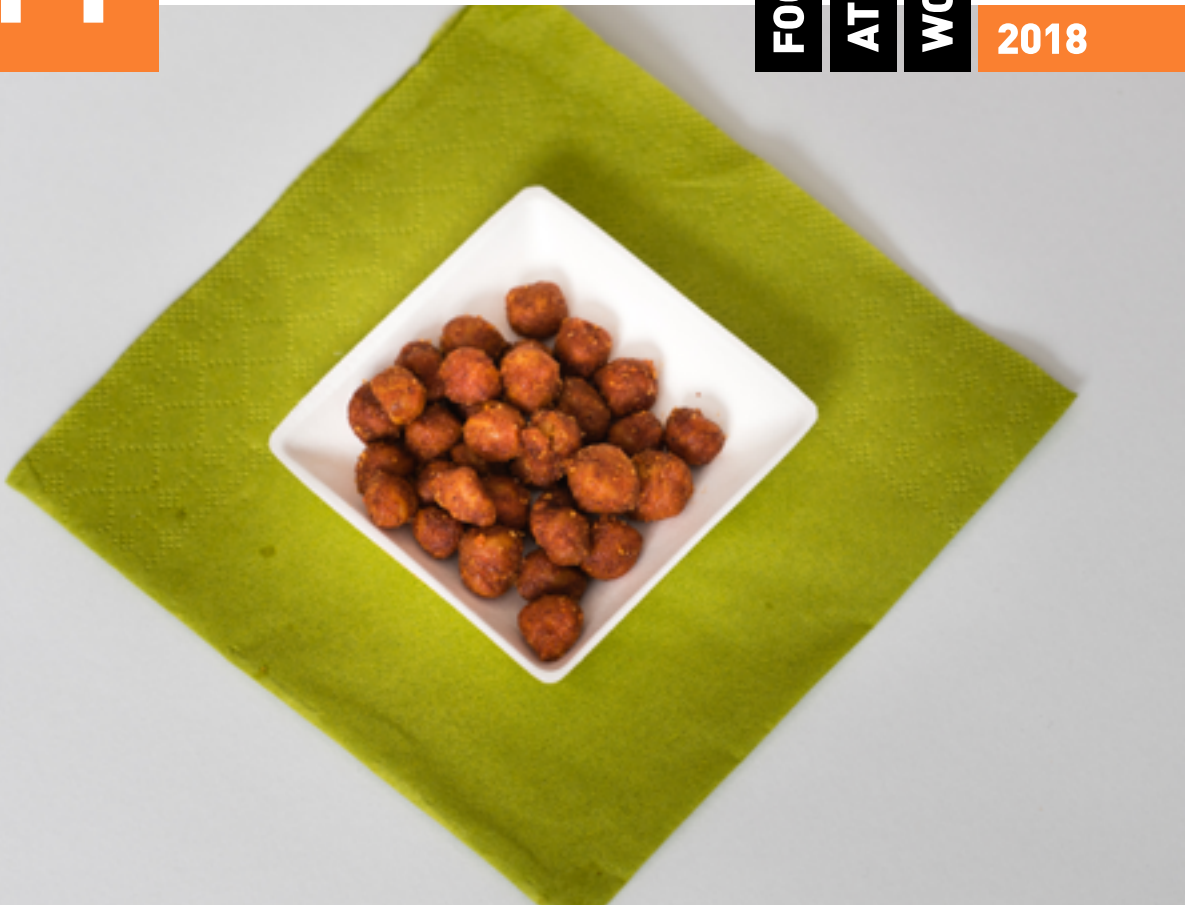
A bit peckish at 10am? Or rather at 4pm? You need a boost for playing sport? FruityNergy is there for you. FruityNergy is today's snack. Delicious, healthy and fulfilling, it brings a touch of energy to brighten your day. Containing good lipids, fibers, and a touch of sweetness for delight and energy, that's what we promise you.

Luxurious artisanal product, it is a gift of choice for the holidays. Replace the boxes of praline with banana and chocolate balls. Rediscover the pleasure of eating nuts garnished with dried fruits by our care.

Do you think you can get tired of our snacks? That's why our boxes contain four different recipes, combining fruit and spices that blend perfectly. The cinnamon apples will make you live Christmas before the hour. For its part, the pineapple coconuts will make you travel to Hawaii. Our cranberry recipe will always delight berries lovers. And finally, the chocolate banana, a must, appeals to children from seven to seventy-seven years old.

**PRODUCT:****Veggie Croc'****SCHOOL:****HELHa
Fleurus**

Veggie croc' is a new type of aperitif 100% veggie that suits for everyone and particular for people who cares about their consumption of animals products. Veggie croc' is similar to the traditional cheese croquette but without cheese : A croquette with soy milk, wheat flour and malted yeast which brings the taste of cheese. This is a perfect savour aperitif. We want to offer a product for everyone at every moments, without animals content and tasty. Veggie croc' allow to rediscover the taste of cheese for people who don't eat it and bring together a maximum of people for the aperitif.

**PRODUCT:****Pealy's****SCHOOL:****Universiteit
Gent**

PEALY's is a savory snack based on roasted chickpeas surrounded by a crunchy, spiced and tasty coating, which makes it the ideal product to satisfy the desire for a tasty snack. PEALY's can be consumed at any time, at any moment. For instance as a quick bite during breaks, as aperitif between friends and family, in the cinema, while watching television, etc. PEALY's is gluten free and contains no traces of ground nuts. For that reason, PEALY's forms an ideal alternative for people with peanut allergy and/or gluten intolerance. Moreover, snacking does not always have to be related with unhealthy food. PEALY's offers all the advantages that conventional snacks have on the field of taste, texture etc. but also has health related advantages compared to conventional snacks: a lower fat content and higher in proteins and fibers.

**PRODUCT:****Oubli****SCHOOL:****Universiteit
Gent**

Oubli gives aperitif snacks a new and trendy twist and brings people together to enjoy healthy food. The croquettes are filled with a soft mixture of forgotten vegetables and are crunchy on the outside.

Our product is easy to prepare and ideal for restaurants and caterers. We have the ambition to become a company with a wide and varied assortment of 100% vegan snacks that awaken the consumer for delicious vegetables that are oublié (forgotten). Introducing vegetables, with emphasis on forgotten varieties, back onto the market in an innovative and trendy way is our goal.

**PRODUCT:****Via Viande****SCHOOL:****Hogeschool
Gent**

The ViaViande snack burgers are tasteful mini burgers available in different combinations. Fruit and vegetables are used as main flavoring components but also as partial meat substitute. The burgers are rather extraordinary as cosmetically rejected fruit and vegetables are used. In this way, the company contributes to the fight against food loss. Besides this, vegetable and fruit farmers will receive a fair price for their second class goods.

The ViaViande burgers are innovative as fruit is processed in combination with meat. The processing of a significant, meat replacing portion of vegetables is also an innovative aspect, providing an acceptable meat product for the consumer. Different tastes are available like burgers with pear, apple, paprika, zucchini and eggplant, tomato and onion, carrot and onion. These individually frozen burgers of 30g are suitable as a full meal, at home or elsewhere or for receptions or snack meals between a sandwich.

**PRODUCT:****FitGood****SCHOOL:****HELHa
Fleurus**

FitGood is a new tasty and healthy chocolate dessert or snack. It's consisted of almond milk which is not only lactose-free but also "animal-free". Besides that, it contains a lot of antioxidants, vitamins and mineral salts (like K and Ca) and is low in calories and cholesterol. FitGood is enriched with pea proteins to increase the appetite suppressant power of the cream and balance the composition. Of course, pea is a local vegetable and grows easily in Belgium. The texturing agent is really innovative and is called konjac. It comes from the rhizome of *Amorphaphallus konjac*, an asian plant that could grow in our country. FitGood is good in the mouth and good for your heart not only because of the very low fat level but also because of the chocolate in it which is carefully selected to be sustainable. When you are eating FitGood, you are taking care of your health, of other people and of the planet. Why won't you try it?

**PRODUCT:****BeLight****SCHOOL:****HE Charlemagne
Isla Huy**

Lact&Co is born thanks to the work of 6 students in 1st Master in Bio-Industry in ISla-Huy. They propose a range of frozen desserts with low fat: the BeLight products. BeLight is an eco-innovative project using the whey, product of the cheese industry, as one of our raw materials. Indeed, so far, the whey or “petit lait” is used in the food industry but mainly in the animal feed and more and more in the human food industry. The whey has the advantage to be low in fat. The purpose of Lact&Co is to use this whey as base during the production process to develop a range of frozen products. So far BeLight includes 3 flavours: strawberry, raspberry and banana. The recipes were finalized after several tests with the aim of developing a delicious product, tested and approved by several fans of this type of desserts. To develop delicious tastes, Lact&Co uses whole fruits during the manufacturing and guarantees 50% of fruits when the others similar desserts only contains 15-30 %. BeLight offers an attractive price and an easy packaging which guarantee not much wasting. The consumers can enjoy our products with good conscious because they are low in fat.

**PRODUCT:****Mufti****SCHOOL:****HE Charlemagne
Isla Huy**

Our product, named “MUFTI”, is a sweet and savory muffin rich in dietary fiber, with the aim of bringing quickly to satiety. It is mainly made of local vegetables and chickpea flour. It doesn't contain any animal products or allergen, and therefore can be consumed by everyone.

It is made of few judiciously picked ingredients such as seasonal vegetables coming from local Belgian producers and chickpea flour. Furthermore, we made sure our product did not contain any of the common allergens nor animal products so that it would be accessible to everybody. And, in response to the current recurring over-packing issue, we also decided to wrap the muffins in an edible sheet rather than conventional paper.

**PRODUCT:****Ice³****SCHOOL:****HE Charlemagne
Isla Huy**

Re-fresh Ltd. offers a range of cocktails in form of ice cube. Re-fresh Ltd. offers cocktails in alcoholic form, a mojito-type cocktail and a lemon gin type and a non-alcoholic cocktail type apple juice.

Our product Ice³ comes down in three taste. Ice³ is customizable because the consumer can dose his cocktail as he likes by adding one, two or three ice cubes.

Ice³ is fun, fresh and reduces the waiting time at the bar. It eliminates the bottom of the bottle. Re-fresh gives a lot of importance to the environment. That's why we strive to work as much as possible on local products. Ice³ also makes it possible to value products such as damaged fruits. With Re-fresh, we want to bring you innovation and pleasure while being eco-friendly and local.

**PRODUCT:****Kaffi Smear****SCHOOL:****VABI
Roeselare**

Ben je het beu om je elke ochtend je boterham moet smeren terwijl je wacht op je zalig koffiemoment?

Dan bieden wij de ultieme oplossing: Kaffi Smear. Een fantastisch vernieuwde combo van smeûige smearpasta en verrukkelijk koffiefearoma. Ons nieuw en verrassend product is gericht op mensen die geweldig fan zijn van een zoete of bittere koffiesmaak. Door de zachte smaak van boter en de heerlijke gesmolten bruine chocolade zullen ook niet koffieliefhebbers kiezen voor deze onweerstaanbare Smear.

Kaffi Smear is het ideale beleg voor jong en oud. Het smeren kan beginnen!

**PRODUCT:****Fibercracker
with bacon****SCHOOL:****Voedings-
technieken Ter
Groene Poorte**

Onze “Fibercracker with bacon” is een hartig en vezelrijk koekje met een zacht aroma van spek. Zowel met als zonder beleg biedt het een gezond alternatief voor het traditionele aanbod aperitiefkoekjes. Duurzaamheid en milieu spelen tegenwoordig een cruciale rol in de moderne voedingsindustrie. Wij spelen hierop in door restproducten zoals vezels uit de fruitsapindustrie en snijdingen van spek te gebruiken als basis ingrediënten.

**PRODUCT:****Meatlove****SCHOOL:****Slagerijschool
Ter Groene
Poorte**

Een vernieuwend soort vleesbrood op basis van varkensvlees, bouillon van zeewier en echt zeewier. Door de aanwezigheid van natuurlijke zouten wordt tijdens het productieproces minder zout toegevoegd. De nieuwe trend van het gebruik van zeewier in de voeding wordt op deze manier aantrekkelijk voor een breed publiek.

**PRODUCT:****Chick'n chill****SCHOOL:****Slagerijschool
Ter Groene
Poorte**

Een allergenvrije kippenschnitzel op basis van mager kippen-
vlees, een mix van verschillende groenten (broccoli, spinazie, groene
kool, courgette en wakame zeewier) en met extra erwteneiwitten.
We brengen de nieuwe trend van het gebruik van zeewier, het aller-
genenvrije en het gebruik van eiwitten op een aantrekkelijke manier
naar voor. Jonge sporters of oudere mensen, iedereen heeft baat
bij het consumeren van ons product.

**PRODUCT:****Fergo****SCHOOL:****PIVA**

Ons product is wortelsap dat men laat fermenteren tot er enkel de juiste melkzuur bacteriën aanwezig zijn. Op deze manier kunnen we de wortelsap jaren bewaren. Later gaan we van dit sap mocktails maken.

**PRODUCT:****De Vegetarische
Pestokroket****SCHOOL:****Sint-Anna
College
Antwerpen**

De vegetarische Pestokroket bestaat uit spaghetti en zelf gemaakte groene pesto. Onze kroket kan geconsumeerd worden als voorgerecht of als kleine snack (bv. Met een slaatje of andere garnituren). Het is zeer gemakkelijk om te bereiden en snel klaar. Ze worden bewaard in de diepvriezer en kunnen max. 1 jaar lang ingevroren worden. Leg je het achteraf in de koelkast, dan moet je opletten dat je het binnen de 48 uur verbruikt. De buitenkant heeft een goud bruine kleur met binnenin smeùige, zelfgemaakte groene pesto.

**PRODUCT:****Zoeteke****SCHOOL:****Sint-Anna
College
Antwerpen**

Dit is een broodbeleg waarin appels en zoete aardappelen zijn verwerkt. Je kan het op je boterham smeren als ontbijt, tussendoortje of lunch. Je kan het zowel in de koelkast (langer houdbaar) als in de keukenkast bewaren. De fel oranje kleur oogt mooi en valt zeker op.

**PRODUCT:****Fresaline en Mangoline****SCHOOL:****Sint-Anna
College
Antwerpen**

Diepgevroren sorbetpraline van mango en kokos / aardbei en munt omhuld met een laag fondantchocolade. Kan geserveerd worden bij koffie, maar ook bij een aperitief en kan ook als tussendoortje gegeten worden. We hebben ook een lekkere suikervrije variant.

**PRODUCT:****Abricotte****SCHOOL:****Athénée
Royal AGRI
St. Georges**

Nous vous proposons Abricotte, un snack fabriqué à partir d'abricots et de carottes. Réalisé à base de légumes et de fruits, notre produit est principalement destiné aux enfants comme collation. Chaque muffin contient des vitamines A, K, E ... 3 des vitamines essentielles mais aussi de la vitamine B. Les abricots que nous utilisons proviennent de boîtes qui contiennent également du jus. Afin de favoriser l'aspect écologique de notre produit, nous nous sommes associés la deuxième équipe de notre école : nous leur revendons le jus afin qu'ils puissent le valoriser dans une nouvelle application plutôt que de le jeter.

**PRODUCT:****Abricotam****SCHOOL:****Athénée
Royal AGRI
St. Georges**

Notre groupe a le plaisir de vous présenter sa nouvelle boisson : ABRICOTAM. Cette boisson pétillante est réalisée à partir de la récupération du sirop d'abricot se trouvant dans les conserves utilisées par l'autre groupe de notre école. Nous utilisons également un peu d'extrait de fruits exotiques pour apporter une saveur particulière à notre produit. La boisson est à la fois rafraichissante et désaltérante, de plus, elle contient du lithothamne, une algue marine ayant des propriétés antiacide et reminéralisante. Notre boisson contient aussi du gingembre bon pour le transit intestinal et est moins calorique que les sodas disponibles sur le marché.

**PRODUCT:****Flower Burger****SCHOOL:****EPSIS Clairval**

Ce hamburger hors du commun vous fera voyager entre l'île Maurice, l'Inde et les saveurs traditionnelles de nos meilleurs fromages artisanaux et de nos céréales locales. Sa garniture végétale et florale vous apportera une sensation de douceur et de fraîcheur. Pauvre en gluten et végétarien ses attraits sont nombreux pour une alimentation soucieuse de la santé et de l'environnement.. Disponible en format repas ou dégustation pour toutes vos réceptions. Son conditionnement pratique et respectueux de l'environnement vous permettra de l'emporter partout.

**PRODUCT:****PomCa Dessert****SCHOOL:****Athénée Royal
Thomas Edison**

L'objectif du projet est l'alimentation responsable. En effet, en évitant un maximum les déchets des fruits et légumes, nous nous lançons sur un dessert à base d'épluchure de pommes et de carottes recouvert d'un fin biscuit. Nous obtenons ainsi notre « PomCa Dessert », onctueux et sans produits chimiques. Notre produit contient non seulement les vitamines (fibres et protéines) présentes dans les épluchures de fruits et légumes, mais contient également un biscuit sans additifs qui renforce le goût naturel des produits artisanaux. Soucieux de l'environnement, notre produit est emballé dans un pot de verre recouvert d'un tissu à la cire d'abeille.

**PRODUCT:****Muffi-ol et
Oran-muffin****SCHOOL:****Ecole Provinciale
d'Agronomie et
des Sciences de
Ciney**

Muffi-ol et Oran-muffin sont des muffins au chocolat et aux morceaux d'orange macérées (Oran-muffin ne contient pas d'alcool) au Cointreau . Ils sont fabriqués principalement avec de la farine de millet et de la farine de petit épeautre ce qui permet au produit d'être consommé par des intolérants au gluten car celui-ci est très pauvre en gluten.

**SCHOOL:**

Vrije Technische Scholen (Sint Niklaas)

STUDIERICHTING:

**TSO
Elektrische Installatie-technieken**

BEDRIJF:

Lilly's Cakes

NAAM PROJECT & OMSCHRIJVING:

Deegdosering voor wafelijjn. Ontwikkeling van mobiele deegdoseringsmachine die de snelheid van de productie van wafels op oude lijnen kan doen opdrijven met 30%.

DOELSTELLING:

Door het bouwen van een nieuwe skid met deegdosering, verhoogt de nauwkeurigheid van afvullen en de hygiëne. Door de grote nauwkeurigheid bewerkstelligen we minder verlies en kunnen we met dezelfde hoeveelheid deeg meer wafels produceren. De verhoogde hygiëne zit hem vooral in de opbouw van de skid.

**SCHOOL:**

**Emmaüsinstituut
Nijverheids-
technische
school (Aalter)**

STUDIERICHTING:

**6de jaar Elektro
installatie-
technieken (EIT)**

BEDRIJF:

**Friesland
Campina team**

NAAM PROJECT & OMSCHRIJVING:

Vernevelen van een condenser koeltoren. Bij warme omgevings-temperatuur kan de condenser niet voldoende koelen. We optimaliseren de bestaande installatie door het plaatsen van 2 pneumatische bolkranen.

DOELSTELLING:

Door het vernevelen van de condenser met water zou het rendement van de condenser stijgen bij warme buitentemperatuur. We beogen hiermee een beter rendement van de PET koelcompressor, wat onmiddellijk resulteert in een efficiënter productieproces.

**SCHOOL:**

**Emmaüs
Nijverheids-
technische school
(Aalter), TSO**

STUDIERICHTING:

**Friesland
Campania team
MVT**

BEDRIJF:

**Friesland
Campina Aalter**

NAAM PROJECT & OMSCHRIJVING:

Lageropstelling. Het maken van een opstelling met verschillende montage-mogelijkheden van lagers die kan dienen als model en oefening.

DOELSTELLING:

Om sneller tot oplossingen en constructieve voorstellen bij problemen en storingen met lagers te komen, bouwen de leerlingen een opstelling met verschillende montage-mogelijkheden. Deze opstelling kan ook gebruikt worden als didactisch materiaal voor interne opleidingen van techniekers en operatoren.

**SCHOOL:**

**Bernardus
Technicum
(Oudenaarde)**

STUDIERICHTING:

TSO

BEDRIJF:

**Chocolaterie
Jonas**

NAAM PROJECT & OMSCHRIJVING:

Chocolate. Automatiseren van het vullen van pralinevormen

DOELSTELLING:

Automatiseren van het vullen van pralinevormen, zodat ambachtelijk karakter kan behouden worden.