

# AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

## MONDAY, SEPTEMBER 18, 2006

NOON **Buddy Squirrel/Quality Candy**  
There will only be one departure time.  
There is a \$10 charge for this optional tour.

6:00PM **Wine & Cheese Reception** (until 8:00PM)

## TUESDAY, SEPTEMBER 19, 2006

Morning Moderator Reg Ohlson  
8:00AM – 8:05AM

**Welcome** Bob Huzinec, *The Hershey Company*

8:05AM – 8:50AM

**Fun Fections** Bob Boutin, *Knechtel Labs*

How to add fun, play value, excitement, sensations, etc. to confections. Opportunities such as sweet, sour, hot, cold, effervescence, carbonated candy, topical applications, fizzy, hard, soft and even holograms will be discussed. Each has possibilities, benefits and limitations.

8:50AM – 9:35AM

**Global Flavor Trends** Barb Cloutier, *Fona International*

This presentation will explore flavor and product trends in confection products across the globe, including native favorites and what's up-and-coming in various regions. Cloutier will also discuss how specific flavor categories are distinguished in different parts of the world.

**Break** 9:35AM – 9:55AM

9:55AM – 10:40AM

**World and U.S. Sugar Supply/Demand Outlook**

Paul Meyers, *Connell & Co.*

Sugar production will likely recover in 2006/07 because of stronger prices and improved growing conditions. World sugar production may reach an all-time high, bolstered by larger crops in Brazil and India. Critics of the U.S. sugar program in the new U.S. farm bill will be seeking reforms in the current program, citing changes in the European Union sugar program as an example.

10:40AM – 11:20AM

**Glycemic Response** Ron Deis, *SPI Polyols*

There is general agreement that low GI foods fit within accepted nutritional guidelines. Carbohydrates are a nutritionally diverse group of food ingredients – how should this be conveyed to the consumer in an understandable format? This presentation will present a balanced view of what is known.

11:20AM – NOON

**Technology of Freshening Breath**

Russell Bazemore, *Wm. Wrigley Jr. Co.*

Identification of food and tobacco compounds responsible for oral malodor. Additionally, the talk will discuss attempts to develop technologies that will decrease the odor associated with these products as measured *in vitro* and *in vivo*.

**Lunch** NOON – 1:30PM

## Tuesday (continued)

Afternoon Moderator Bob Huzinec, *The Hershey Co.*

1:30PM – 2:15PM

**Chewing Gum and Oral Health**

Michael Dodds, *Wm. Wrigley Jr. Co.*

A discussion of the oral health benefits of sugarfree chewing gum, from increased saliva flow and elevation of plaque pH, through remineralization and caries trials, to tooth whitening and potential effects of dental plaque and gum disease.

2:15PM – 3:00PM

**Getting Lightning to Strike**

Chris Miller, *Innovation Focus Inc.*

Effective new-product brainstorming within product development is intensely focused. It uses targeted data, the expertise and the experience of key people to create a pressure point in the product development cycle. It is more structured, more aggressive and more intellectually demanding than most ideation activities.

**Break** 3:00PM – 3:20PM

3:20PM – 4:05PM

**Update on Allergens**

Steve Taylor, *University of Nebraska*

With confectionery products, consistent removal of detectable allergen residues on shared equipment is often not possible. In such cases, precautionary labeling is warranted. Recently, the Food Allergy & Consumer Protection Act (FALCPA) was enacted to address labeling issues. The presentation will review FALCPA and its impact on confectionery manufacturers.

4:30PM – 6:30PM

**Suppliers Exhibits**

6:45PM

**Stroud Jordan Award Banquet**

## WEDNESDAY, SEPTEMBER 20, 2006

Morning Moderator Bill Dyer, *Blommer Chocolate Co.*

8:00AM – 8:05AM

**Welcome** Bob Huzinec, *The Hershey Company*

8:05AM – 8:50AM

**U.S. Regulatory Update**

Alison Bodor, *National Confectioners Assoc.*

Allergen labeling, *trans* fat labeling, FDA guidance on lead, industry-wide product information sheets and progress of compliance with the Bioterrorism Act.

8:50AM – 9:35AM

**Fats & Oils: A Primer**

John Shuleva, *The Hershey Co.*

A brief introduction to basic fats and oils chemistry, including common nomenclature of fats, vegetable fats in confectionery products, how oil processing impacts the finished product, hydrogenation, interesterification, fractionation, *trans* fatty acids, conjugated linoleic acid (CLA) and omega-3 fatty acids.

**Break** 9:35AM – 9:55AM

9:55AM – 10:40AM

**Where Has All the *Trans* Gone, or Has It?**

Ed Wilson, *Aarhus Karlshamn*

Starting in January of 2005, all manufacturers of retail food products had to start declaring the level of *trans* fatty acids (TFAs) on the Nutritional Facts panel of their products.

This presentation will examine the following aspects of this issue: politics of TFAs, what options and limitations are involved, what results have been seen so far and what the future holds.

10:40AM – 11:20AM

**Shelf Life Issues with Chocolate Confections**

Marlene Stauffer, *Blommer Chocolate*

Many factors contribute to loss of shelf life. Sensory analysis on confectionery products to look for degradation and loss of product integrity can keep us aware of the aging process and keep products fresher longer.

11:20AM – NOON

**Trucking Security** Charles Williams, *J.B. Hunt*

A transportation company in this era of international terrorism must be ever evaluating its security programs to meet the threat. Transportation in the face of the threat from terror and organized crime must provide the customer and the public the best security that can be provided through the use of electronic communication, hiring procedures for drivers, locking devices and internal procedures, etc., to protect the product and the general public.

**Lunch** NOON – 1:30PM

## Wednesday (continued)

Afternoon Moderator Eric Schmoey, *RM Palmer Co.*

1:30 PM – 2:15 PM

### Sustainable Cocoa Efforts

Tracey Duffey, *World Cocoa Foundation*

The World Cocoa Foundation (WCF) was formed to address the challenges of crop loss due to pests and disease, outdated farming practices and a lack of adequate rural support services. WCF provides assistance to farmers in the form of technical and agronomic training, research on disease and pest management and efforts to introduce genetic varieties of cocoa.

2:15 PM – 3:00 PM

### Precision Dispensing of Chocolate

Chris Walters, *Nordson*

When candy manufacturers develop new, lower-fat chocolate formulations for enrobing, these formulations are typically much more viscous than the high-fat formulations they replace. More viscous coatings tend to cling to substrates during dipping or enrobing. With recent advances in dispensing technology, manufacturers can now precisely apply high-viscosity coatings through a jetting process.

Break 3:00 PM – 3:20 PM

3:20 PM – 4:05 PM

### Foreign Material Detection

Chris Young, *Smith Detection*

Information on the current capabilities of modern X-ray equipment and thoughts on the future of inspection equipment.

4:05 PM – 4:50 PM

### Which Facility Audit is Best for You?

Kathy Wybourn, *Food Products Association*

Within the past few years there has been a growing number of auditing schemes in the food industry, which has led to confusion. This presentation will cover a comparative analysis of the similarities and differences between the different audit schemes, an explanation of the ratings, how auditors become certified and ongoing quality control mechanisms.

5:30 PM

### Reception and Dinner

## SEMINAR REGISTRATION

Online seminar and hotel reservations can be completed at [www.aactcandy.org](http://www.aactcandy.org).

Fees include reception on Monday, lunch and awards banquet on Tuesday, lunch and dinner on Wednesday.

	Aug. 28 or before	After Aug. 28
National Chapter Members:	\$240	\$270
Nonmembers of National Chapter:	\$300	\$330
Spouse:	\$90	\$90
Supplier's Table:	\$115	\$125
Tour of Quality Candy:	\$10	\$10

(Spouses will be admitted to the meal functions only.)

No refunds will be allowed after August 28, 2006.

Hotel reservations must be made directly with Marriott's Lincolnshire Resort, 10 Marriott Drive, Lincolnshire, Illinois 60069; telephone: +1 (847) 634 0100; fax: +1 (847) 634 1278. Room rates are \$139.00 per night (single or double). Hotel reservations can also be made online after seminar registration is completed at [www.aactcandy.org](http://www.aactcandy.org)

Hotel rooms will be cancelled if conference registration is not received by August 28, 2006.

You must specify **AACT** when making your reservations.

An optional tour of Quality Candy/Buddy Squirrel has been scheduled for Monday afternoon, September 18, 2006. Quality Candy/Buddy Squirrel is celebrating 90 years of business this year. They manufacture chocolates and roast nuts for their 13 retail locations. **There will only be one bus and it is leaving at noon.** If you are planning to attend this tour, please indicate on the registration form. There is a \$10 charge for the tour.

Suppliers' Tables are available for \$115 each. Tables will only be reserved after payment is received. There are a limited number of tables available. They are assigned on a first-come first-served basis. All suppliers' personnel must be registered for the conference and pay full registration. Supplier representatives must stand behind their tables, as aisle space is limited. Electricity is available by prior arrangement only.



# 2006 NATIONAL TECHNICAL SEMINAR

Monday, September 18  
through  
Wednesday, September 20

Marriott's Lincolnshire Resort  
Lincolnshire, Illinois, USA