

# AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

## MONDAY, OCTOBER 1, 2012

- 12:30 PM **Jelly Belly Candy Company Tour**  
5:30 PM **First-timers and Under-30 Reception**  
6:00 PM **Wine & Cheese Reception** (until 8:00 PM)

## TUESDAY, OCTOBER 2, 2012

### MORNING SESSION

Moderator: Judy Cooley, *The Hershey Company*

8:00 AM **Welcome and Introductory Remarks**

8:05 AM **Fat Bloom in Chocolate**  
Melissa Tisoncik, *Blommer Chocolate*

This presentation will discuss common types of fat bloom, factors that affect bloom, important application challenges and methods to inhibit bloom formation while working with chocolate.

8:50 AM **Fat Bloom in Palm Kernel Based Coatings**  
Adam Lechter, *ADM Cocoa*

This presentation will review the basic principles, lipid composition and physical properties of fat bloom in compound coatings based on different palm kernel based fats. Proper application, storage and additives to help reduce bloom formation on compounds will also be discussed.

9:35 AM **Break**

9:50 AM **Shelf Life of Confections – An Overview**  
Ted Labuza, *University of Minnesota*

Factors that can affect product shelf life include: microbiological, texture, flavor, appearance, chemical and physical attributes. Discussion will include shelf life testing and dating as well as an overview of methods to extend shelf life.

10:35 AM **Shelf Life of High-Moisture Confections**  
Rich Hartel, *University of Wisconsin–Madison*

Maintaining shelf life of high-moisture confections such as marshmallows, truffles, caramels, crèmes, fudges and jellies is challenging. Shelf life testing and methods for shelf life extension will be discussed through case studies.

11:20 AM **Shelf Life of Filling Fats**  
Ed Wilson, *Consultant to AAK*

This discussion will attempt to explore the impact of high-fat fillings along with various types of fats and their impact on both eating quality and shelf life.

12:05 PM **Lunch**

Tuesday, October 2 (continued)

### AFTERNOON SESSION

Moderator: Reg Ohlson, *Mars Inc., retired*

1:15 PM **Workforce Motivation and Retention**  
John Indra, *Colony Brands, Inc.*

A discussion of best practice programs in place to attract and retain employees with competitive, contemporary benefits, incentives and programs. Success is dependent upon people. An intelligent, highly skilled and motivated workforce of today and tomorrow will ensure success today and tomorrow.

2:00 PM **Validation of Effective Line Changeovers**  
Christina Kelley-Astorga, *Food Safety & Quality Systems LLC*

The validation process is used to determine the intervals between scheduled cleaning periods; the effectiveness of hand scrubbing versus chemical clean; and sampling procedures. By focusing on how to improve cleaning effectiveness we can improve our production cycle times while improving cleaning compliance.

2:45 PM **Break**

3:00 PM **Manufacturing a New Product – A Common Sense Approach**  
Gabriela Pena, *The Hershey Company*

Implementing production of a new product can become difficult if we do not have a strategy to overcome some of the common factors of resistance from the key partners. Knowledge, communication and motivation are important to bring together a team in one single effort to make the product become a reality. Getting to know our partners' needs, their focus and their background is key.

3:45 PM **Measuring Crystalline Sucrose Content in Fondant**  
Tess Porter and Rich Hartel, *UW–Madison*

With fondants, firmness, mouthfeel and standup properties are partly governed by overall sucrose crystal content. Attempts to quantify sucrose crystal content in the past have not produced significantly positive results. Time domain nuclear magnetic resonance (TD-NMR) may be used as a quick postproduction test to quantify crystalline sucrose content.

4:30 PM **Suppliers Exhibits & Reception** (until 6:30 PM)

6:45 PM **Stroud Jordan Award Banquet**

## WEDNESDAY, OCTOBER 3, 2012

### MORNING SESSION

Moderator: Randy Hofberger, *R&D Candy Consultants*

8:00 AM **Introductory Remarks**

8:05 AM **Gums in Confections: New Possibilities with Pectin and Carrageenan**  
Henrik Aabye Jensen, *DuPont*

The presentation will look into differences in production of gums and jellies and how texture and taste can be influenced. Also included will be unique uses of gums in confections. How gums can be used for moisture retention, texture manipulation and stabilization, cold flow and fat reduction, and fat migration.

8:50 AM **Regulatory Update**  
Laura Shumow, *National Confectioners Assoc.*

Food safety regulations are a priority for the U.S. Food and Drug Administration. Mandatory preventative control plans and foreign supplier verification programs are anticipated before the end of the year. The agency has also proposed changes to the nutrition facts panel and guidance on front of package labeling. In addition, a proposal to label GMOs in California is on the ballot for November.

9:35 AM **Break**

9:50 AM **Creating Controlled Allergen Work Zones**  
Pat O'Shea, *Georgia Nut Co.*

Cross contact allergens in food products can be reduced with a proper allergen control programs. Learn how this is implemented and maintained in today's work environment.

10:35 AM **Tree Nut Market Review**  
Jim Warner, *J. Warner Inc.*

A nut-by-nut update on almonds, Brazil nuts, cashews, English walnuts, macadamias, pecans and pistachios. This presentation will include recent shifts in global demand, new applications, food safety and strategic positioning moving forward.

11:20 AM **The Supplier Approval Process – A Foundation for Quality**  
Virginia Edelman, *The Hershey Company*

A robust supplier quality program is based on a sound supplier approval process. You need to know who your suppliers are and have a plan to assure your suppliers meet food-quality, safety and regulatory requirements. A reliable supplier approval process consists of clear requirements, program administration and documentation known throughout the organization, along with defined processes to handle nonconformances.

12:05 PM **Lunch**

Wednesday, October 3 *(continued)*

**AFTERNOON SESSION**

Moderator: Michelle Frame, *Colony Brands, Inc.*

1:15 PM **U.S. Food Safety Program Management and Compliance**

Thomas Mackie, *Quality & Food Safety Consulting*

Under the new U.S. FDA regulations manufacturing confectioners will need to have clear identification of all prerequisite programs and their HACCP plans as they relate to food safety. Although it has always been important for a plant to be inspection-ready, it is more critical now to assure that documentation controls are in place and operational. This discussion will cover key points in food safety management programs, and adjustments that may need to be implemented to work towards compliance.

2:00 PM **Regulatory and Labeling Risks for Making Healthy Claims**

Keith Schafer, *Barilla Americas*

Product developers face the difficulty of presenting clear claims to let consumers know they are getting some benefits while enjoying a confectionery product.

2:45 PM **Break**

3:00 PM **Nondairy Protein Replacers**

Kate Jacobsen, *Roquette America*

Nondairy proteins may be desired in confections for allergen, religious, functional or personal reasons. See (and taste) the challenges and opportunities of various other proteins used in confections.

3:45 PM **Establishing an Effective Sensory Quality Control**

Priscille Pradal, *Barry Callebaut*

To have an effective sensory program in place requires the involvement of everyone. We will review the challenges, hurdles and successes with real-life examples on how to set up a sensory program.

4:30 PM **Iron Confectioner Competition**

5:30 PM **Reception and Dinner**

## SEMINAR REGISTRATION

**Registration Fees**

	Aug. 30 or before	After Aug. 30
National Chapter Members	\$300	\$340
Nonmembers of National Chapter	\$375	\$415
Students (accredited, post secondary)	\$150	\$190
Spouse*	\$90	\$90
Supplier's Table	\$165	\$185
Optional Tour of Jelly Belly Candy Co.	\$15	\$15

\*Spouses will be admitted to the meal functions only.

**No refunds will be allowed after August 30, 2012.**

Seminar registration can be made online: [www.aactcandy.org](http://www.aactcandy.org)

**Hotel reservations** must be made directly with Marriott's Lincolnshire Resort, 10 Marriott Dr., Lincolnshire, IL 60069; Phone: +1 (847) 634 0100; Fax: +1 (847) 634 1278. Room rates are \$144 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 30, 2012.

**Optional tour of the Jelly Belly Candy Co.** Located in North Chicago, Illinois, Jelly Belly makes over 100 types of confections including candy corn, gummies, sour candies and chocolates. The company has a long-standing family tradition of candy making since 1869.

**Suppliers' Tables** are available (see pricing above). 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.

**American Association of Candy Technologists**

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# 2012 NATIONAL TECHNICAL SEMINAR

Monday, October 1  
through  
Wednesday, October 3

Marriott's Lincolnshire Resort  
Lincolnshire, Illinois, USA