

AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, OCTOBER 5, 2015

- 12:30 PM **Optional Tour of Primrose Candy**
(Bus will leave hotel at 12:30 PM sharp)
- 5:30 PM **First-timers and Under-30 Reception**
- 6:00 PM **Wine & Cheese Reception** (until 8:00 PM)

TUESDAY, OCTOBER 6, 2015

MORNING SESSION

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

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

8:05 AM **Special Property Caramels**
Mark Heim, *R. Mark Heim Confectionery Consulting*

Caramel has gone beyond just a flavor and color confection. To the confectioner it also provides a specific function. This talk will discuss enrobing, depositing, nut adhesion, high protein, low Aw, bake stable and nondairy functions of caramel. This paper will start with a traditional stand-alone caramel and then look at where to start making changes to provide the specific function you're looking for.

8:50 AM **Data Mining, Tools to Trend Data**
George Pesansky, *MyBlendedLearning.com*

In an increasingly connected workplace, more data is collected today in a single manufacturing hour than may have been collected in an entire year two decades ago. How does an organization leverage the wealth of information they may have to create tangible business improvements? How do we get the information we need, not just the data we have?

9:35 AM **Break**

9:50 AM **Aerated Sugar Confectionery**
Jan Jaap van Heiningen, *Tanis Confectionery*

This talk will cover examples of aerated sugar confectionery products, including the pros and cons of a range of aerating agents. The optimal pre-foam method and the simpler one-step aeration method will be clarified. Industrial production techniques include batch, continuous, atmospheric and pressurized methods.

10:35 AM **Fortification and Healthy Claims**
Gina Weber, *John B. Sanfilippo & Son*

Many companies have chosen to fortify their foods and market them as healthy. This presentation will provide an overview of the fortification rules, how they differ from supplements and the use of the *healthy* claim. It will conclude with examples of FDA warning letters and class action lawsuits as well as a discussion of how the FDA plans to examine the issue of claims in snack foods in the future.

Tuesday, October 6 (continued)

11:20 AM **Delivery Systems for Functional Foods**
Michelle Frame, *Victus Ars*

Sweet-based systems can be used as a carrier for active ingredients such as minerals, electrolytes, vitamins and protein. Items already on the market, and some of the unique hurdles currently being researched, will be discussed.

12:05 PM **Lunch**

AFTERNOON SESSION

Moderator: Mike Gordon, *Capol LLC*

1:15 PM **Rheological Measurements of Chewy and Chocolate Confections**
David Larson, *Brookfield Engineering*

Rheology includes not only the science of how fluids and semi-solids flow, but also properties like stiffness, hardness, stickiness, temperature sensitivity, and creep. This talk will address how to perform some of these measurements and interpret the data.

2:00 PM **Using Cocoa in Confections**
Rebecca Kuehn, *ADM Cocoa*

Cocoa powder color and flavor are not only affected by alkalization and processing conditions, but also by origin and agriculture. Learn about the color and flavor possibilities you can unlock with different cocoa powders, how to choose the right one for your confection, and the science used to create this range. Learn which cocoa powders are correct for certain applications and some potential issues that can occur.

2:45 PM **Break**

3:00 PM **Particle Effects on Fat Bloom In Chocolate**
Rich Hartel, *University of Wisconsin – Madison*

The fat phase of chocolate plays an important role in fat bloom, but so do the sugar particles. Using a model system of cocoa powder and fat, the effects of cocoa butter crystal content on fat bloom were studied. A small amount of fat bloom was observed, it's when sugar particles are added to the system that extensive bloom really develops. These results will be discussed in the context of the mechanism for storage bloom.

3:45 PM **Lessons from Breakthrough Innovators**
Rob Wengel, *Nielsen Innovation Practice*

How to go from 85% misses to 85% hits in product development. Offering a different state of innovation performance, this session will share lessons from an innovation study, and introduce a framework for regular, repeatable, and scalable success. It will also share how digital tools and predictive analytics can help you anticipate consumer needs and beat the odds to drive new product innovation success.

Tuesday, October 6 (continued)

- 4:30 PM **Supplier Exhibits & Reception** (until 6:30 PM)
- 6:45 PM **Stroud Jordan Award Banquet**

WEDNESDAY, OCTOBER 7, 2015

MORNING SESSION

Moderator: Judy Cooley, *The Hershey Company*

8:00 AM **Introductory Remarks**

8:05 AM **Gelatin Replacements in Gummies and Fruit Snacks**
Joe Easley, *Ingredion*

Gummi manufacturers currently face pressures to fully or partially replace gelatin for a number of reasons: fluctuating prices; the need to provide products that fit strict vegetarian, kosher, or Halal diets; and the challenge that the heat sensitivity of gelatin presents when distributing and selling these products in hotter climates. Replacements will be discussed.

8:50 AM **Syrups: What Are Our Options?**
Bob Hansen, *Briess Malt & Ingredients*

The functional properties of a starch-based sweetener are essential to many types of candies. Corn syrup has traditionally filled this role. This talk will give a survey of the alternatives and provide specific details of how they can and cannot be successfully used in various confectionery applications.

9:35 AM **Break**

9:50 AM **Flavor Dilemma: Natural versus Artificial**
Cindy Cosmos, *Bell Flavors & Fragrances*

There are a multitude of options to consider for both artificial and natural flavors, hence the flavor dilemma. What works the best? Will natural flavors provide the same impact and profile as artificial? What natural flavor options do I have? This topic will provide a quick historical look at the early natural flavors and move to the options now available.

10:35 AM **Bean to Bar Chocolate Making**
Small Batch, Artisan, Origin Chocolate
Dan Bieser, *Tabal Chocolate*

Bean to bar single origin ingredients will be discussed, tasted and smelled. There will be a review of the small-scale machines used to run a craft chocolate facility as well as a discussion of the challenges to maintain quality and food safety. Participants will have an opportunity to sample six different origin chocolates.

