

# AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

## MONDAY, OCTOBER 2, 2017

- 1:00 PM **Optional Tour of Savage Bros.**  
(Bus will leave hotel at 1:00 PM sharp)
- 5:00 PM **First-timers and Under-30 Reception**
- 6:00 PM **Wine & Cheese Reception** (until 8:00 PM)

## TUESDAY, OCTOBER 3, 2017

### MORNING SESSION

Moderator: Adam Lechter, *Clasen Quality Chocolate*

- 6:00 AM **Optional NetWalking Activity**
- 8:00 AM **Welcome and Introductory Remarks**
- 8:05 AM **Vanilla in Chocolate and its Impact on Flavor**  
Kristen Domenick, *Barry Callebaut*

What version of vanilla do you use when formulating chocolate? The current trend, because of high vanilla prices, is to reduce, remove or replace vanilla extract. We will explore the chemical differences between vanilla and its replacements, how they are made and produced, and how each impacts chocolate differently.

- 8:50 AM **Best Demonstrated Practices for Bulk Chocolate Handling**  
Liz Miller, *Clasen Quality Chocolate*

There are many reasons to purchase chocolate and confectionery coatings in liquid bulk, and some common considerations to aid in this decision. We will also review how the products are transported, and give handling recommendations. Deeper knowledge of bulk chocolate and compounds will give you the tools to make the right choice to deliver consistent, high-quality products.

- 9:35 AM **Break**
- 9:50 AM **Confectionery Formula and Label Compliance for the EU Market**  
Luke Murphy, *Leatherhead Food Research*

The European confectionery market is valued at more than \$50 billion. Is your company considering the idea of selling into the European Union? You'll need to know how to evaluate your formulation and label design to ensure both are compliant. This presentation gives an overview of the main steps needed to achieve a successful product launch.

- 10:35 AM **The Physiology of Senses**  
Robert Sobel, PhD, *Fona International*

Making technically sound and great-tasting candy is our goal. Knowing how your customers experience taste may help in formulating a product that has them coming back for more. This

## Tuesday, October 3 (continued)

insight can be obtained through neuroscience. This presentation will look at how brain and behavior, taste signaling, aroma transduction, and information processing theory may help in understanding taste experiences.

- 11:20 AM **Patent, Trademark, Trade Secrets and Other IP Concerns in the Confections Industry**  
Kurt A. Kappes & Howard Silverman,  
*Greenberg Trauig*

There are a variety of ways to protect intellectual property (IP) in the confections industry, including patents, trademarks, and trade secrets, with pros and cons to each. We will outline the key elements of each protection method. Examples will illustrate how confectioners and related industries seek to differentiate and protect their methods, products, and brands.

- 12:05 PM **Lunch**

### AFTERNOON SESSION

Moderator: Megan Rose-Carpenter, *AAK USA*

- 1:15 PM **Natural Colors and Adulteration: Protecting Your Brand When Converting to Natural Colors**  
Jeff Plodzien, *Sensient Colors*

Anyone can make natural colors, which can compromise the integrity of your product. This talk will address how to manage the purity and identity of colors that are exempt from certification (naturals), and what to look for, based on the FDA's current analysis of regulated or certified colors, including recommendations and proposed solutions for establishing standards, to protect your reputation and your brand.

- 2:00 PM **Practical Application of Water Activity in Confectionery**  
Brandon Jahner, *Callisons*

This presentation will discuss tools used to manipulate water in confections. Effective moisture management drives finished-product stability around textural, microbial, and chemical reactions. Selective ingredient and packaging decisions can preserve desired product characteristics.

- 2:45 PM **Break**
- 3:00 PM **Graining: Friend or Foe, How to Predict Crystallization in Confections**  
Jeff Bogusz, *Ferrara Candy Company*

The control of sugar crystallization is one of the core skills of candy technologists. A guide that can be used to predict crystallization in candies will be reviewed, as well as the equipment used to control crystallization in grained products.

## Tuesday, October 3 (continued)

- 3:45 PM **Novel Textures in Jelly Candies with Starches and Hydrocolloids**  
Sanjiv Avashia, *Tate & Lyle*

New developments employing amylopectin-rich modified starches in combination with traditional thin-boiling starches and hydrocolloids can deliver a broader range of textural properties for finished jelly candies. This presentation will cover examples of several innovative strategies for modifying the texture of traditional starch-based jelly candies and resultant texture and sensory results.

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

## WEDNESDAY, OCTOBER 4, 2017

### MORNING SESSION

Moderator: Michael Gordon, *Georgia Nut Company*

- 6:00 AM **Optional NetWalking Activity**
- 8:00 AM **Introductory Remarks**
- 8:05 AM **Packaging Equipment 101 - Packaging Options Available to Confectioners**  
Robert Dono, *Bosch North America*

Just as there is a broad range of ingredients, formulations, and process techniques available to create confectionery articles, there is an equally wide range of packaging to enable the commercial distribution of the product. This discussion is intended to provide an overview of the package styles available and the types of equipment used to produce them, along with some advantages and limitations of each.

- 8:50 AM **Packaging Materials 101**  
John Ceranski, *Bemis*

This talk will discuss a current manufacturing process of packaging materials for the confection market. It will highlight common films, materials and structures used to package confectionery products and barrier components. The benefits of particular materials for finished products will be addressed.

- 9:35 AM **Break**
- 9:50 AM **Listeria Update**  
Charles Deibel, *Deibel Labs*

Recent FDA action has highlighted that listeria is a key pathogen of concern, and failure to address this organism can result in a recall. Preventive control can be identified for low-water-activity processed foods, such as confectionery products. Environmental monitoring provides verification that the sanitation preventive controls are in place and functioning.

Wednesday, October 4 *(continued)*

10:35 AM **What to Do When Bad Things Happen to Good Food: Recall Readiness**

Llaine Groninger, *L.A. Groninger LLC*

Confectionery product recalls due to undeclared allergens is the continuing pattern in 2017. This presentation will discuss what could go wrong, the importance of incident investigation, what you can do if the recalled product is out of your control, the steps in a good recall procedure, requirements in other countries and the US, and what you need to know to be prepared for the inspection following a recall. A case study will be used to further highlight the dos and don'ts during a recall.

11:20 AM **Strategies for Managing Label Compliance in a Dynamic Environment**

Gwen Evenstad, *Sweet Candy Company*

Careful planning and thorough understanding of regulations are paramount to begin the process of proper food labeling. We will review regulations that cover food package labeling; highlight pitfalls and key points; and provide strategies to guide this process.

12:05 PM **Lunch**

**AFTERNOON SESSION**

Moderator: Irena Miles, *Jelly Belly Candy Company*

1:15 PM **2017 Regulatory Update**

Laura Shumow, *NCA*

The U.S. regulatory climate has dramatically shifted this year. New regulations have slowed but implementation of food safety regulations is moving forward as anticipated. Changes to nutrition labels will go into effect, but with additional time and guidance from FDA. USDA is drafting regulations for the disclosure of genetically engineered ingredients. Other ongoing developments relate to trade (NAFTA, potential border adjustment taxes) and litigation.

2:15 PM **What the Heck is a GMO Anyway?**

Brent Flickinger, PhD, *ADM*

As a primer on GMOs (genetically modified organisms), this presentation will review the global regulations, registrations, variety of consumer groups with GMO labeling programs and other issues.

3:00 PM **Break**

3:15 PM **The Challenges of Artisanal Truffle Making**

Dave Owens, *Bissinger's*

This presentation will explore the manufacture of artisan truffles on an industrial scale. Discussion will include types of truffles, possible ingredients, ingredient ratios, and the need for extended shelf life. The goal is to provide an understanding of the challenges in creating handmade-type products, with manufacturing efficiency.

4:30 PM **Iron Confectioner Competition**

6:15 PM **Dinner**

## SEMINAR REGISTRATION

Registration Fees	Aug. 22 or before	After Aug. 22
Regular Registration fee	\$420	\$465
National Chapter Member reduced fee	\$330	\$375
Student fee (accredited, post secondary)	\$180	\$220
Spouse	\$90	\$90
Supplier Table	\$195	\$225
Optional Tour of Savage Bros.	\$15	\$25

No refunds will be allowed after August 22, 2017.

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

Hotel reservations must be made directly with the Hyatt Lodge, 2815 Jorie Blvd, Oak Brook, IL 60523; Phone: +1 (630) 568 1234.

Room rates are \$159 per night (single or double).

Optional tour of **Savage Bros.**, an equipment supplier to the industry who has been in business since 1855 (see pricing above). Experience the process of converting raw steel into a finished machine, as you tour their brand-new facility.

Supplier 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. Supplier personnel must all be registered for the conference and pay full registration. Electricity is available by prior arrangement only.

Shipping instructions online: [www.aactcandy.org/shipping.pdf](http://www.aactcandy.org/shipping.pdf)

NetWalking on Tuesday and Wednesday morning at 6:00 AM. Meet, chat and network with your fellow members. We will meet each morning for a 30-minute stroll along the beautiful trails.

Grants available The Allured Fund for Confectionery Education provides grants to those people who would like to attend but are unable due to financial hardships. Grants of \$500 will be awarded to help defray the costs of attending educational events such as the AACT Technical Seminar. Grants are open to any individual residing in the USA. For more information on applying for the grants or for contributing to the fund, visit: [www.gomc.com/AlluredFund](http://www.gomc.com/AlluredFund)

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11 August 2017



# 2017 National Technical Seminar Agenda

Monday, October 2  
through  
Wednesday, October 4

The Hyatt Lodge  
at McDonald's Campus  
Oak Brook, Illinois, USA