

# AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

## MONDAY, OCTOBER 1, 2018

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

## TUESDAY, OCTOBER 2, 2018

### MORNING SESSION

Moderator: Adam Lechter, *Clasen Quality Chocolate*

Early AM **Optional Group Fitness Classes through Hyatt**

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

8:05 AM **What is Lean Six Sigma?**  
**Part 1: Lean Manufacturing**  
Ray Littlejohn, PhD, *University of Colorado-Boulder*

Dr Littlejohn provides an introduction to using Lean Six Sigma to delight customers and improve processes with the use of data and facts. Time will be spent on the Define-Measure-Analyze-Improve-Control (DMAIC), a structured, data-based problem-solving process.

8:50 AM **What is Lean Six Sigma?**  
**Part 2: Weight Control**  
Ray Littlejohn, PhD, *University of Colorado-Boulder*

A continuation of the previous segment, Dr. Littlejohn will finish by sharing a business improvement project that any CPG company would recognize, packaging machines and weight control.

9:35 AM **Break**

9:50 AM **Making Benchtop Gummies**  
Michelle Frame, *Victus Ars*

Need to make gummies or pectin gels in your application lab? A live demonstration will review the tools and techniques of making simple prototypes to show off your flavors, colors, or nutritional ingredients.

10:35 AM **Best Demonstrated Practices for Allergen Changeovers on Chocolate Equipment**  
Klaus-Dietrich Franzmeier, *Sollich KG*

What are the machine design requirements to handle allergen changeovers, and what can equipment suppliers and internal operators do to support allergen cleaning? This presentation gives an overview of how different equipment can be cleaned and validated, using a bar forming line (slab forming, pre-cooling, slitting and cutting, enrobing and final cooling) as an example.

## Tuesday, October 2 (continued)

11:20 AM **Enzymes in Confections**  
David Jordan, *Centerchem Inc.*

Enzymes are nature's catalysts to cause a biochemical reaction. This presentation will include an overview of enzymes in general, as well as specific discussions of the chemistry, processing conditions and utilization of invertase to generate the desired results in confections. There will also be a discussion of other enzymes that have been utilized in confectionery applications, and other potential uses.

12:05 PM **Lunch**

### AFTERNOON SESSION

Moderator: Michelle Schwenk, *ADM*

1:15 PM **The Structure-Property Relationship of Emulsifiers**  
Shireen Baseeth, *ADM*

Although used in small amounts, emulsifiers significantly contribute to influencing interactions with other ingredients. The structure-property relationship of emulsifiers is the key to understanding the way one can modify the functional properties of other ingredients in a food system. This presentation will offer an introduction to emulsifier science and its functionality as applied to wide range of food systems.

2:00 PM **Sugar Reduction and the Use of Bulking Agents in Confections: An Overview of Functional Properties**  
Melissa Riddell, *Batory Foods*

When formulating any application with a nutrition strategy in mind, there are many factors that must be taken into consideration before getting started. The challenges increase when specifically addressing sugar reduction in confection applications due to the need for general functionality such as crystallization, moisture management, and sweetness profile. High potency sweeteners, polyols, soluble fibers, nutritive sweeteners and fruit powders and concentrates will all be discussed as sugar reduction options, taking a general formulator's perspective and keeping the consumer's perspective (including tolerance concerns and price demands) in mind.

2:45 PM **Break**

3:00 PM **Natural Colors: Sweet Success—Insights & Strategies for Improved Application in Confectionery**  
Scott Ondracek, *D.D. Williamson*

Tips and strategies for working with naturally derived colors, including discussion of color measurement, the language of color, and getting the most out of working with a color supplier will be discussed. Case studies will be used to outline how to get the best color results for your project.

## Tuesday, October 2 (continued)

3:45 PM **Sustainability**  
Laura Roth, *Barry Callebaut*

There is a lot of discussion about sustainable cocoa, but what about all other ingredients? This talk will focus on the importance of sustainability in the complex supply chain of chocolate ingredients, covering key issues in sugar, soy lecithin and vanilla.

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

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

## WEDNESDAY, OCTOBER 3, 2018

### MORNING SESSION

Moderator: Michael Gordon, *Georgia Nut Company*

Early AM **Optional Group Fitness Classes through Hyatt**

8:00 AM **Opening Remarks**

8:05 AM **Working with Suppliers to Ensure Success in Your Projects**  
Eric Schmoyer, *Barry Callebaut*

Today's consumers demand a variety of new products with increasing regularity, which can be challenging to the R&D professional. Providing accurate information when working with suppliers will ensure prompt service and correct samples. Managing the use of chocolate, compounds, and other raw materials in the desired applications requires an eye for detail to avoid issues in development and production. This presentation will give advice on building relationships with suppliers and trust with internal stakeholders.

8:50 AM **Common Pitfalls of Commercializing New Products and Formulas**  
Terry Gross, *The Warrell Corporation*

Most companies utilize some type of stage-gate process to determine project feasibility and to help manage the project from beginning to end. We will explore a project plan from ideation through final commercialization, building a project timeline, and addressing obstacles that may arise along the way. It is how you prepare for and manage those obstacles that will determine the project's success or failure.

9:35 AM **Break**

9:50 AM **The Bridge Between Science and Business**  
Tessa Porter, *Ferrara Candy Company*

R&D teams play a vital role in successful business growth through innovation. Changing business culture and a change in workforce demographics creates many opportunities and challenges associated with the role of R&D within companies. Join in a conversation exploring the variety of ways that R&D teams can support business growth when uniquely paired with corporate culture.

Wednesday, October 3 *(continued)*

10:35 AM **Foresight Trends**

Jenna McFarland, *Barry Callebaut*

This presentation will cover the most relevant consumer trends that will influence the chocolate industry in the years to come. New and emerging trends as well as more established themes all have an impact on the future of chocolate.

11:20 AM **NCA Policy and Regulatory Update 2018**

Ivan Wasserman, *Amin Talati Upadhye LLP*

What is FDA planning next? What regulations are on the horizon? What are the latest litigation and enforcement trends? Learn the latest critical information to ensure your business stays ahead of the policy and regulatory issues impacting the candy industry including GMO labeling, slack-fill, nutrition labeling, claims, FSMA, Prop 65 and more.

12:20 PM **Lunch**

**AFTERNOON SESSION**

Moderator: Brandon Jahner, *Foresight Food Research*

1:30 PM **Emerging Confectionery Business Panel—  
Year 0 to 15**

Katherine Duncan, *Katherine Anne Confections*;  
Jeremy Rushane, *Décor Chocolates*; and  
Marcus Wagstaff, *Desert View Candy Factory*

Starting a new confectionery company or brand is a challenging endeavor. Featuring a group panel format with rising confectionery owners representing three segments within the start-up spectrum, discussion will focus on solving technical hurdles, reaching customers (fine retail, co-manufacturing and wholesale) and overcoming challenges of scaling sweet business from year 0 to 15.

2:45 PM **Break**

Moderator: Megan Rose-Carpenter, *AAK USA*

3:00 PM **Chocolate and Flavor Panel**

Chef Jacquy Pfeiffer, *French Pastry School*;  
Jenna Schowalter, *Bell Flavors & Fragrances*;  
Priscille Pradal, *Barry Callebaut*

A panel of culinary, sensory and R&D experts will explore both the commercial and scientific aspects of flavoring chocolate from liquid flavors and mix-ins to global trends and innovation.

4:30 PM **Iron Confectioner Competition**

6:15 PM **Dinner**

**~ Save the Date ~**

AACT National Technical Seminar  
October 14–16, 2019  
The Hyatt Lodge at McDonald's Campus

## SEMINAR REGISTRATION

Registration Fees	Aug. 24 or before	After Aug. 24
Regular Registration fee	<del>\$420</del>	\$465
<b>National Chapter Member reduced fee</b>	<del>\$330</del>	\$375
Student fee (accredited, post secondary)	<del>\$180</del>	\$220
Spouse	<del>\$90</del>	\$90
Supplier Table	<del>\$195</del>	\$225
Optional Tour	<del>\$20</del>	\$25

**NO REFUNDS will be allowed after September 14, 2018.**

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.

Optional tour of **Revolution Brewing**, a craft brewery that opened in 2010, and produces dozens of different beer styles every year. It is Illinois' largest independently owned brewery, and the 40<sup>th</sup> largest craft brewery in the nation, with eight 800-barrel fermenters on site. They provided the beer for AACT's Candy & Beer Pairing presentation a few years back. Every now and again, it's good to see what's going on in another food sector, and the use of sugar in production is one commonality between confectioners and brewers.

**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 (email request to [aactinfo@gomc.com](mailto:aactinfo@gomc.com) or call 920 295 6959).

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

Optional group fitness classes in the early morning on Tuesday and Wednesday are provided through the Hyatt, for a fee. A casual opportunity to meet and chat with fellow members while getting a bit of exercise.

**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)

### American Association of Candy Technologists

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19 September 2018



# 2018 National Technical Seminar Agenda

Monday, October 1  
through  
Wednesday, October 3

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