

American Association of Candy Technologists



National Technical Seminar Preview

Register Now!

October 1 – 3, 2018

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

Registration Fees:

| | If Paid on/before Aug. 24 | If Paid After Aug. 24 |
|---|------------------------------|--------------------------|
| Regular registration fee: | \$420 | \$465 |
| National Chapter Member reduced fee: | \$330 | \$375 |
| Student fee (accredited, post secondary): | \$180 | \$220 |
| Spouse (meal functions only): | \$90 | \$90 |
| Supplier Table: | \$195 | \$225 |
| Optional Tour of Revolution Brewing: | \$20 | \$25 |

Optional Tour
Revolution Brewing

Where confectionery professionals get together to learn about topics important to production, industry happenings, and changing regulations. An opportunity to network with other industry friends & experts to discuss various business/production issues and solutions encountered along the way. This year's topics include...

- Allergen Changeovers on Chocolate Equipment
- Enzymes in Confections
- The Structure-Property Relationship of Emulsifiers
- Sugar Reduction and the Use of Bulking Agents in Confections
- Chocolate and Flavor (Panel)
- Working With Suppliers to Ensure Success in Your Projects
- Common Pitfalls of Commercializing New Products & Formulas
- The Bridge Between Science and Business
- Foresight Trends
- Natural Colors: Insights & Strategies for Improved Application in Confectionery
- Regulatory Update
- What is Lean Six Sigma?
- Emerging Confectionery Business-Year 0 to 15 (Panel)
- Sustainability
- Use of Coconut Products in Confectionery

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