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Milwaukee AACT November Meeting - Art & Science ...

Thu, November 29, 2018, 5:30 PM – 8:30 PM CST

\$0 – \$30



DATE AND TIME

Thu, November 29, 2018

5:30 PM – 8:30 PM CST

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LOCATION

Machine Shed Restaurant Pewaukee

N14W24145 Tower Place

Waukesha, WI 53188

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**DESCRIPTION**

For our November Milwaukee AACT meeting we are excited to have Rich Hartel of UW-Madison and Caroline Lunning, a student at UW-Madison, to discuss the Art & Science of Fudge! Fudge is a soft candy made from sugar, butter, milk or cream and in the presentation, Caroline and Rich will delve into the different types of fudges, how to make fudge, importance of proper crystal structure while making fudge and the significance of packaging and storage on a finished product. With Rich's vast knowledge of confections and Caroline's culinary experience this presentation will not disappoint!

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Milwaukee AACT

Organizer of Milwaukee AACT November Meeting - Art & Science of Fudge

About AACT

AACT is a premier professional group of individual technologists, operations personnel, educators, students, business staff and others dedicated to the advancement of the confectionery industry.

History

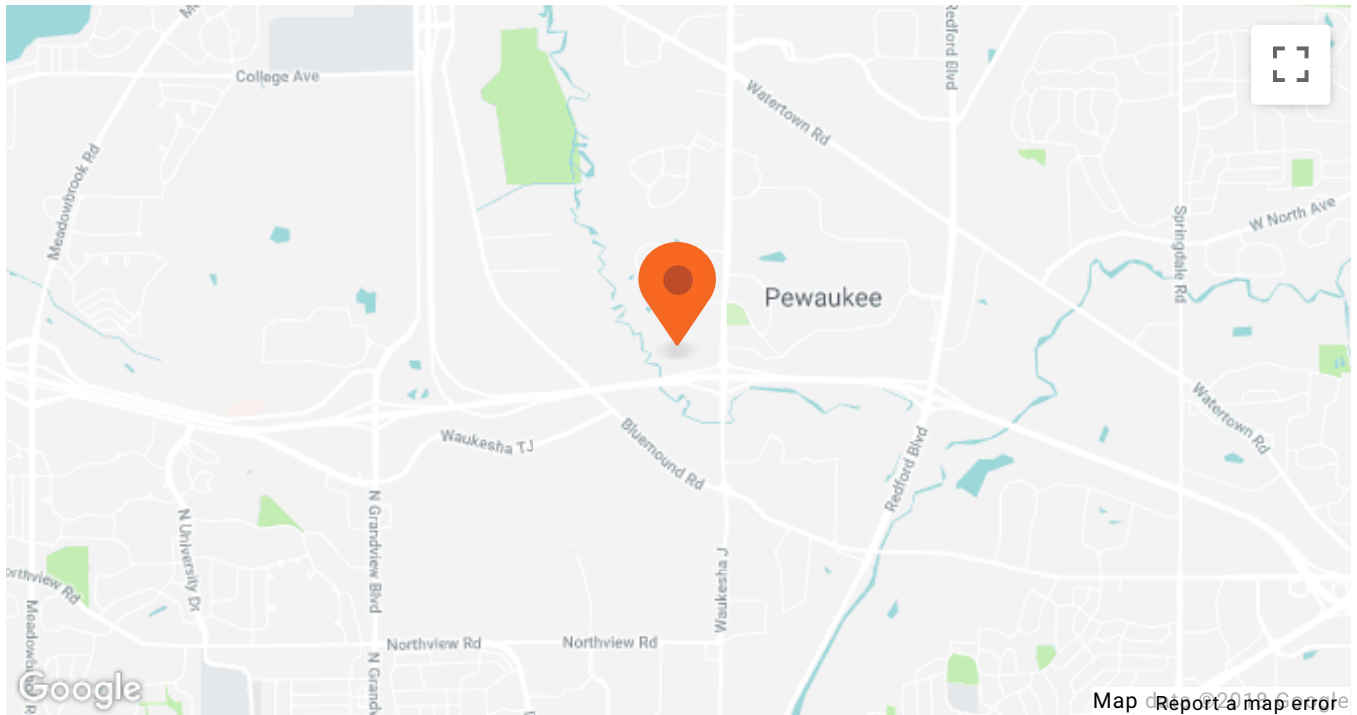
AACT has its origins at the first PMCA Conference that was held in Bethlehem, Pennsylvania at Lehigh University in 1947. At the time, the PMCA was a regional association, based in Pennsylvania, USA. During this conference, candy makers, candy technologists and persons interested in candy making met to discuss the idea of organizing a national technical association. Hans Dresel, the chairman of the PMCA conference was also present at this meeting. As part of this meeting they discussed simple problems encountered in candy making such as the boiling and inversion of sugar, why the candy was sticky, dark candy, dull chocolate and everyday problems that still exists even today. Scientifically, they did not know the reason for a problem or what caused it or how to eliminate it. They did not know what to call this group, but the candy technologists were to continue to meet and exchange ideas on candy making using a more modern approach to benefit candy technologists from all over the country.

Back in the early days, candymaking was virtually all art and very little science. While it is true that a good candy maker knew what various ingredients did for the candy, very little was understood about why things worked. It was felt that the industry as a whole could benefit from a scientific approach to candy making, pooling the efforts across the industry.

For the first few years, the topics centered on sugar, corn syrup, starch and chocolate. From these meetings came the American Association of Candy Technologists (AACT).

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at

Machine Shed Restaurant Pewaukee

N14W24145 Tower Place, Waukesha, WI 53188



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SUN, DEC 9 11:00 AM

Donut Tasting

Radisson Hotel & Suites, Milwaukee

#FoodDrink #Expo

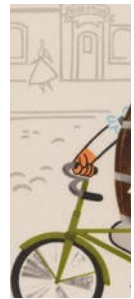


SUN, DEC 2 11:00 AM

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Turkish American Society of Wisconsin, Gr...

#FoodDrink #Party



SUN, N

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1114 N

#FoodD

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