

AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, SEPTEMBER 30, 2013

1:00 PM **Ferrara Candy Company Optional Tour**
(Bus will leave hotel at 1:00 PM.)

5:30 PM **First-timers and Under-30 Reception**

6:00 PM **Wine & Cheese Reception** (until 8:00 PM)

TUESDAY, OCTOBER 1, 2013

MORNING SESSION

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

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

8:05 AM **Creating a Layered Confection**

Peter Greweling, *Culinary Institute of America*

Producing confections using multiple layers of centers presents an opportunity for the artisan confectioner to create unique products and an expanded product line, often while using formulas that are already in an existing repertoire. The keys to success are in understanding compatibility of centers and inclusions with regards to moisture and fat migration, and the processing techniques that are required for the various centers.

8:50 AM **Inclusions – The Inside Story**

Mark Jarrard, *Kerry Ingredients*

Inclusions provide texture, flavor and visual sensations to our products. Having a firm grasp on the potential implications of interactions between the inclusions we choose and the products we use them in is vital. This paper will explore some of the technical hurdles we encounter when using inclusions in various applications and offer some guidelines to better aid you in choosing an inclusion that will deliver the desired expectations.

9:35 AM **Break**

9:50 AM **Social Media Levels the Playing Field**

Michael Kelly, *American Licorice*

As a family-run company competing in a confectionery industry dominated by large global companies, American Licorice has learned how social and mobile marketing can be used to gain brand awareness among consumers and build closer alliances with strategic retail customers. Kelly will share insights into how they have been able to rapidly grow their fan base, create empowered brand advocates and deliver customer-specific marketing programs on a modest budget.

10:35 AM **Sustainability and Cacao Flavor – Putting Farmers First**

Ed Seguire, *Mars Global Chocolate*

In order to keep the intricate flavors of cacao intact, it is necessary to put the farmer first. Flavor also has a role in the new growth

Tuesday, October 1 *(continued)*

origins (such as Vietnam and Philippines) as well as in fine flavor cacao. The focus would not just be on fine flavor but also on quality flavor from all origins—including the West African sources.

11:20 AM **CocoaMAP: Tracking Cocoa Sustainability**

Laura Ostenso, *World Cocoa Foundation*

Cocoa Measurement and Progress (CocoaMAP) is an online platform developed by the World Cocoa Foundation for the collection and posting of sector-wide data. This platform will provide continuous measuring and reporting on cocoa sustainability efforts. Initial insights about the effectiveness of current cocoa sustainability programs are expected from CocoaMAP by mid-2013.

12:05 PM **Lunch**

AFTERNOON SESSION

Moderator: Randy Hofberger, *R&D Candy Consultants*

1:15 PM **Chocolate Tempering Equipment and Techniques**

Joe Sofia, *Cargill Cocoa & Chocolate*

There are various types of equipment and techniques used for tempering chocolate. The advantages and disadvantages of each will be discussed for both large-scale and small-scale confectionery applications. Criteria include ease of changeover, allergen clean-out, efficiency, cost, availability and operational complexity.

2:00 PM **Temper Troubleshooting – Tips and Pitfalls**

Bill Dyer, *Blommer Chocolate*

There are many potential issues that might be encountered during the process of tempering and applying chocolate. Differences between milk, dark and white chocolate will be considered. Processes including piping, pumping, cooling, packaging and storage and applications such as enrobing, molding and inclusions will be discussed.

2:45 PM **Break**

3:00 PM **Operational Excellence**

Lary Coburn, *Spangler Candy Co.*

Operational excellence tools and concepts are methods to help companies find the Least Waste Way of manufacturing product, with the goals of safety, high quality and low cost. Some of the tools are 5s, Gemba, Kanban, Value Stream Mapping (VSM), Kaizen, Standard Work, Total Productive Maintenance (TPM) and Overall Equipment Effectiveness (OEE). These approaches have been proven to work at many companies/industries that are considered best-in-class today. Understanding and using these tools is a must to be considered World Class in manufacturing.

Tuesday, October 1 *(continued)*

3:45 PM **Encapsulated Ingredients – Traditional to Nutritional** Tom Tongue, *IFP, Inc.*

Fluid-bed encapsulated ingredients have evolved, leading to functional ingredients designed specifically for the confectionery industry. These include newly created encapsulated nutrients with improved flavor-masking and stability properties for confectionery applications such as dextrose tablets and gums. The speaker will also discuss overcoming the challenges that the higher process temperatures of gummies and jellies present.

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

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

WEDNESDAY, OCTOBER 2, 2013

MORNING SESSION

Moderator: Judy Cooley, *The Hershey Company*

8:00 AM **Introductory Remarks**

8:05 AM **Labeling for Genetically Modified Organisms**

Amy L. Fratus, *Roquette America*

A review of the current market and regulatory trends of GMO food labeling in the USA, comparing GMO food-labeling initiatives in Canada, Mexico, the EU and China, and discussing the potential impact on U.S. manufacturers. Included will be an overview of the key challenges for the food industry.

8:50 AM **Water Activity and Shelf Life**

Wendy Ortman, *Decagon Devices*

Water activity influences factors that determine shelf life such as microbial growth, chemical reactivity and texture. This seminar will provide an overview of water activity followed by how to use water activity in process control for candy and confectionery products, and its use in product formulation and predictive analysis for shelf-life studies and packaging requirements.

9:35 AM **Break**

9:50 AM **Implementing an Effective Self Auditing Program** Rose Defiel, *Kellogg*

It is important for companies to closely monitor their quality programs. This presentation will outline the implementation of such a program with a practical, hands-on approach. Topics will include frequency, training of personnel, examples of audit forms and corrective actions.

Wednesday, October 2 *(continued)*

10:35 AM **Rules and Regulations 2013**

Zara Khaleeli, *National Confectioners Assoc.*

The Food and Drug Administration's primary focus is currently on the implementation of the Food Safety Modernization Act. With two proposed rules released and others on the way, the future of food safety programs is not yet clear. In addition, confectioners are trying to decide whether front-of-pack calorie labeling is right for their product portfolio. Khaleeli will discuss these changes and what she sees for the future.

11:20 AM **Control of Caramel Texture By Formulation**

Heather Mendenhall, *Swallow Solutions*

The control and manipulation of caramel texture attributes such as cold flow, hardness, stickiness and elasticity remains a source of confusion for many confectioners. This overview will include a discussion of how formulation affects caramel texture, including a discussion of the effects of varied formulations.

12:05 PM **Lunch**

AFTERNOON SESSION

Moderator: Adam Lechter, *ADM Cocoa*.

1:30 PM **Meeting Confectionery Trends With Specialty Filling Fats**

Bjarne Juul, *AAK*

Confectionery fillings play an important role in meeting the market trends of healthy and indulgent products, while satisfying high customer expectations. By using specialty vegetable fats it is possible to change texture, melting properties, cooling sensation, flavor release and health impacts (including fat reduction) to optimize the total sensory experience.

2:15 PM **Vanilla – Fruit of the Orchid**

Mike Fasano, *David Michael*

Vanilla is the only orchid that bears edible fruit. Fasano will present the history of vanilla as we know it from the time of Cortes and the Aztecs. He will then describe the way vanilla is grown, harvested and cured. This talk will also highlight different types of vanilla and their differences in confectionery applications.

3:00 PM **Break**

3:15 PM **Food Safety Modernization Act**

Thomas Mackie, *Quality & Food Safety Consulting*

New regulations require all food manufacturers to implement certain procedures within their food safety programs. Regulatory inspectors will have the authority to access a company's Preventative Control Plans and related records. Key points will be covered for food safety management programs including adjustments that may be needed.

4:30 PM **Iron Confectioner Competition**

6:15 PM **Dinner**

SEMINAR REGISTRATION

Registration Fees

	Aug. 29 or before	After Aug. 29
National Chapter Members	\$300	\$340
Nonmembers of National Chapter	\$375	\$415
Students (accredited, post secondary)	\$150	\$190
Spouse*	\$90	\$90
Supplier Tables	\$165	\$185
Optional Tour of Ferrara Candy Co.	\$15	\$25

*Spouses will be admitted to the meal functions only.

No refunds will be allowed after August 29, 2013.

Seminar registration can be made online: www.aactcandy.org

Hotel reservations must be made directly with Marriott's Lincolnshire Resort, 10 Marriott Dr., Lincolnshire, IL 60069; Phone: +1 (847) 634 0100; Fax: +1 (847) 634 1278. Room rates are \$144 per night (single or double).

Hotel reservations can also be made online after seminar registration is completed at www.aactcandy.org

Hotel rooms will be cancelled if conference registration is not received by August 29, 2013.

Optional tour of the Ferrara Candy Company will be held at their Bellwood, Illinois, facility. Ferrara manufactures Atomic Fireballs, Lemonheads, Red Hots, Bobs Sweet Stripes, Brach's Chuckles and more.

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. All suppliers' personnel must be registered for the conference and pay full registration. Supplier representatives must stand behind their tables, as aisle space is limited. Electricity is available by prior arrangement only.

To Ship supplies for the Suppliers' Tables, use the Marriott address listed above, and include the line "Attn: AACT Suppliers' Table – *your company name*".

American Association of Candy Technologists

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2013 NATIONAL TECHNICAL SEMINAR

Monday, September 30
through
Wednesday, October 2

Marriott's Lincolnshire Resort
Lincolnshire, Illinois, USA