

AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, OCTOBER 22, 2007

NOON **John B. Sanfilippo & Son Inc.**

This will be the only departure time.
There is a \$15 charge for this optional tour.

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

TUESDAY, OCTOBER 23, 2007

Morning Moderator Bob Huzinec, *The Hershey Company*

8:00 AM – 8:05 AM

Welcome Bob Huzinec, *The Hershey Company*

8:05 AM – 8:50 AM

Fundamentals of Extrusion

Otto Vongheheur, *Hosokawa Bepex*

A discussion of the merits of extruding non-Newtonian fluids (dough, gums, confectionery products) through the extrusion process. Forming slabs or profiled ropes of one, two, three or even four masses. The value of a continuous process that creates product with very exact weight and size components), including a review of practices for profitable and reliable extrusion operation.

8:50 AM – 9:35 AM

Bar-Type Extrusion

Peter Koch, *Sollich*

The paper will cover the basic concepts for bar forming, concentrating on pressureless forming of multilayer candy bars including nougat and caramel layers; granola and cereal bars; dough type nutritional bars and fruit based bars and ropes like licorice. Pressureless extrusion uses forming drums to create a slab or ropes which can be cut to shape.

Break 9:35 AM – 9:55 AM

9:55 AM – 10:40 AM

Extrusion of Gum, Licorice, Jellies and Caramel

Anne-Sophie Lecorre, *Clextral*

Twin-screw extrusion is a versatile technology that allows manufacturers to produce a wide range of products. This continuous process performs several steps in one single machine and can be used in confectionary for many applications that may require mixing, melting, cooking, cooling and/or shaping. Twin-screw extruders can be used for the production of cooked amorphous sugar, chewing gum and continuous production of gum base, hard and soft licorice, almond paste, jelly sweets, and jelly fruit.

10:40 AM – 11:20 AM

Engineering for Dummies

Rich Hartel, *UW Madison*

It is important for confectionery manufacturers to understand how an engineer thinks. Engineers make decisions and design things knowing only half of what they need to know. There is often no right answer, only the optimal one for a given situation. The ways that engineers think will be related to solving confectionery problems.

Tuesday (continued)

Afternoon Moderator Eric Schmoyer, *Barry Callebaut*

11:20 AM – NOON

Nanotechnology

Rodger Jonas, *P.L. Thomas*

Improved bioavailability is greatly impacted by solubility supported by protection from oxidation and, to some degree, light. Nano-encapsulation or entrapment forms a protective barrier while improving solubility. Our focus will center on how this technology can be used, its limitations and the type of ingredients best suited for this application.

Lunch NOON – 1:30 PM

1:30 PM – 2:15 PM

Fiber & Confections

Steve Young, *Steven Young Worldwide*

Consumers ingest only half of the dietary fiber they need. Reviewed will be an array of dietary fiber ingredients available and which can be used successfully in confectionary products. Issues related to ingredient selection, color, flavor, texture, formulation specifics and economics will be discussed. Novel concepts will be offered as ways to understand balancing fortification with acceptable sensory attributes in a cost effective way.

2:15 PM – 3:00 PM

Almond Processing and Pasteurization

G.W. Barth AG

With the mandatory pasteurization regulations recently mandated by the FDA, it is important to understand verified methods of almond processing.

Break 3:00 PM – 3:20 PM

3:20 PM – 4:05 PM

Halal in Confectionery

Muhammed Chaudry, PhD, *IFANCA*

The United States is home to 8 – 11 million Muslims of diverse back grounds, with one thing in common: they all eat halal food. General food products can conform to halal requirements by eliminating porcine materials, alcohol and certain other materials. Halal certification is a cost-effective quality assurance program that increases the acceptability of certified products for a large group of consumers. This paper is designed to address halal markets, halal production requirements, halal certification procedures and other aspects of halal for the candy industry.

4:30 PM – 6:30 PM

Suppliers Exhibits

6:45 PM

Stroud Jordan Award Banquet

WEDNESDAY, OCTOBER 24, 2007

Morning Moderator

Reg Ohlson

8:00 AM – 8:05 AM

Welcome Bob Huzinec, *The Hershey Company*

8:05 AM – 8:50 AM

U.S. Regulatory Update: Food Safety Priority

Alison Bodor, *National Confectioners Association*

The FDA and the U.S. Congress have been increasingly concerned with the safety and oversight of food imports. Efforts to assure the safety of imported foods from China and elsewhere will be shared. Other regulatory and policy developments will also be discussed, including recent activity in California on flavor handling. Highlights from a meeting with FDA and industry concerning the standards of identity for chocolate will be discussed.

8:50 AM – 9:35 AM

Great Candy—Behind the Scenes in the Lab

Carolyn Schonewetter, *The Hershey Company*

Analytical testing is critical to the production of any confectionery product. Moisture, water activity, fat, viscosity, and particle size are just a few of the many quality tests done in the lab. Choosing the test parameters, the best technologies, and the right testing location are important considerations in confectionery production. When these all come together, analytical testing helps consumers enjoy great candy.

Break 9:35 AM – 9:55 AM

9:55 AM – 10:40 AM

Hard Candy 101

John Kitt

An explanation of the fundamental principals of hard candy manufacturing with special emphasis on the formula, its composition and the effects of the various raw materials and processing methods.

10:40 AM – 11:20 AM

Chocolate: Mexico's Living Legacy

Elaine Gonzalez, *Chocolate Artistry*

Chocolate's earliest history is written in mythological tales that have been handed down from one generation to another in Mexico for over 3,000 years. Fortunately, history dies slowly in Mexico, so it is still possible to catch glimpses of its past by observing current chocolate customs and traditions practiced by the villagers in southern Mexico today. This talk will focus on the contributions of those past generations, whose primitive methods and passion for chocolate have transcended time and geographic boundaries to create the chocolate legacy that we all know and love.

Wednesday (continued)

11:20AM–NOON

Working with Chinese Companies Donald Mu, *Cadbury Adams*

China has become the second largest confectionery producer after the U.S. China's annual output in sugar confectionery, chocolate and chewing gum products has reached 2.3 billion pounds a year. In addition, China is playing an ever more important role in supplying a wide range of products ranging from the packaging materials to sweeteners to the confectionery industry. Currently no multinational marketers or manufacturers own a large share of the overall Chinese market. What is the current landscape of confectionery industry in China? What are the confectionery products on the market? What are the potential opportunities?

Lunch NOON–1:30PM

Afternoon Moderator *Michelle Frame, QA Products*

1:30PM–2:15PM

The U.S. Milk Supply Tim Galloway, *The Galloway Co.*
A review of the various elements that affect dairy pricing and availability, including the global supply, domestic supply, federal milk market orders and the classified pricing system. A glimpse into the future of physical and financial hedges and the affect of imported goods.

2:15PM–3:00PM

Liquid Bulk Transportation Security

Keith Uhlenbrauck, *LCL Bulk Transport*

Guidelines for safety, security, loading and unloading promote confidence in receiving quality product. Key areas to consider in safe food transportation include: clean tank for loading, procedures for loading and unloading, security seals and documentation. Guidelines are also important for transit of load and delivering load to receiver.

Break 3:00PM–3:20PM

3:20PM–4:05PM

Taste Perceptions 2007: An Overview with Lessons for Product Development

Steve Leusner, *Ottens Flavors*

The scientific understanding of how we perceive flavor is continuing to emerge, aided by advances in genetics and the understanding of protein structures. There are myths and misconceptions surrounding taste perception. The reality is no one completely understands the molecular basis of how taste perception occurs, but this is a humble attempt to collate the available information and provide practical lessons for product development, especially as they relate to product flavor optimization.

5:00PM

Reception and Dinner

SEMINAR REGISTRATION

Online seminar and hotel reservations can be completed online at www.aactcandy.org.

Fees include reception on Monday, lunch and awards banquet on Tuesday, lunch and dinner on Wednesday.

	Sept. 28 or before	After Sept. 28
National Chapter Members:	\$240	\$270
Nonmembers of National Chapter:	\$300	\$330
Spouse:	\$90	\$90
Supplier's Table:	\$115	\$125
Tour of John B. Sanfilippo & Son, Inc.:	\$15	\$15
(Spouses will be admitted to the meal functions only.)		

No refunds will be allowed after September 28, 2007.

Hotel reservations must be made directly with Marriott's Lincolnshire Resort, 10 Marriott Drive, Lincolnshire, Illinois 60069; telephone: +1 (847) 634 0100; fax: +1 (847) 634 1278. Room rates are \$139.00 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 September 28, 2007.

You must specify **AACT** when making your reservations.

An optional tour of John B. Sanfilippo & Son has been scheduled for Monday afternoon, October 22, 2007. John B. Sanfilippo & Son, Inc. is an in-house sheller, processor, packager, marketer and distributor of shelled and in-shell nuts sold under a variety of private labels and under the company's Fisher, Evon's, Flavor Tree, Sunshine Country and Texas Pride brand names. The company also markets and distributes a diverse product line of items including peanut butter, candy, natural snacks, trail mixes, extruded corn snacks and sesame sticks. **There will only be one bus and it is leaving at noon.** If you are planning to attend this tour, please indicate on the registration form. There is a \$15 charge for the tour.

Suppliers' Tables are available for \$115 each. 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.



2007 NATIONAL TECHNICAL SEMINAR

Monday, October 22
through
Wednesday, October 24

Marriott's Lincolnshire Resort
Lincolnshire, Illinois, USA