

AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, SEPTEMBER 22, 2008

NOON **Savage Bros.**

There will only be one departure time: 12:00.
There is a \$15 charge for this optional tour.

5:30PM **First-timers' Reception**

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

TUESDAY, SEPTEMBER 23, 2008

Morning Moderator Bob Huzinec, *The Hershey Co.*

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

Bob Huzinec, *The Hershey Co.*

8:05AM **Confectionery Fortification**

Holly Petty PhD, *Seltzer Nutritional Technologies*

8:50AM **Hard Candy 101 Part 2**

John Kitt

9:35AM Break

9:55AM **Recalls, Ingredients and Traceability**

Charles Deibel, *Deibel Laboratories*

10:40AM **Sustainable Packaging**

Jim George, *The Hershey Co.*

11:20AM **Environmental Sustainability Opportunities**

Richard Young, *Environmental Performance Group*

NOON Lunch

Afternoon Moderator Reg Ohlson

1:30PM **Incoming/Outgoing: Green Disposal**

David Reed, *Perfetti van Melle*

2:15PM **Regulatory Update and Brief on the New Technical Structure of NCA**

Alison Bodor, *National Confectioners Association*

3:00PM Break

3:20PM **Non-English Communications in the Workplace**

Margie Poulos, *Jelly Belly*

4:30PM **Suppliers Exhibits**

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

WEDNESDAY, SEPTEMBER 24, 2008

Morning Moderator Eric Schmoyer, *Barry Callebaut*

8:00AM **Welcome**

Bob Huzinec, *The Hershey Co.*

8:05AM **The Candy Kitchen: Establishing a Benchtop Facility**

Lee Anderson

8:50AM **Conversion from Batch to Continuous Production: Hard Candy & Chews**

Jeroen Koster, *Bosch Confectionery*

9:35AM Break

Chocolate Symposium—

9:55AM **Rheology of Chocolate**

Bill Dyer, *Blommer Chocolate*

10:40AM **Tempering Chocolate**

Adam Lechter, *ADM Cocoa*

11:20AM **Enrobing**

Randy Hofberger, *Nestlé*

NOON Lunch

Afternoon Moderator Michelle Frame, *Kerry Group*

1:30PM **Rancidity in Trans-fat-free and Non-hydrogenated Fats**

Laura DePinto, *AarhusKarlshamn USA*

2:15PM **Raw Material and Ingredient Safety**

Lance Reeve, *American Institute of Baking*

3:00PM Break

3:20PM **Dust Explosion Avoidance and Regulation**

John A. LeBlanc, *FM Global*

5:00PM **Reception and Dinner Featuring Iron Confectioner Competition**

Tom Hinkemeyer, *Knechtel Labs*

Joe Sophia, *Peters Chocolate*

AACT National Chapter

President

Bob Huzinec
The Hershey Company

Secretary

Patrick Hurley
Spangler Candy Co.

First Vice President

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Assistant Secretary

Michael Allured
MC/Manufacturing Confectioner

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Allen Allured
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COUNCILORS AT LARGE

Bill Dyer

Blommer Chocolate Co.

Steve Laning

ADM Cocoa

Pam Gesford

Knechtel, Inc.

Gale Myers

Sensient

Randy Hofberger

Nestlé Foods Corporation

Naren Shah

Wm. Wrigley Jr. Co.

Patrick J. Huffman

The Warrell Corporation

CHAPTER CHAIRS

California Section

Edward Silva
American Licorice Co.

New Jersey/New York Section

Patricia Constance
Cadbury

Chicago Section

Victor Procuik
Jelly Belly Candy Co.

Philadelphia Section

Eric Schmoyer
Barry Callebaut

Milwaukee Section

Richard Hartel, PhD
University of Wisconsin—Madison

Rocky Mountain Section

Gwen Evenstad
Sweet Candy Co.



2009 Technical Seminar

September 21–23, 2009

www.aactcandy.org

SEMINAR REGISTRATION

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

	Aug. 29 or before	After Aug. 29
National Chapter Members:	\$250	\$280
Nonmembers of National Chapter:	\$310	\$340
Spouse:	\$90	\$90
Supplier's Table:	\$115	\$125
Tour of Savage Bros.:	\$15	\$15

(Spouses will be admitted to the meal functions only.)

No refunds will be allowed after August 29, 2008.

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

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 August 29, 2008.

An optional tour of Savage Bros. has been scheduled for Monday afternoon, September 22, 2008. Savage Bros. Co. manufactures gas and electric cookers, tempering machines, depositing systems, cooling tables, kettles and lifters/pourers. The company has manufactured confectionery equipment for 150 years. **There will only be one bus and it is leaving at 12:00 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.

AACT HOSPITALITY POLICY

Because of the valued relationship the American Association of Candy Technologists enjoys with its many supplier members and recognizing the immense support given by its suppliers, we ask that hospitality suites, cocktail parties, sales meetings, etc. not be sponsored by attendees on the premises of the resort, before, during or after any and all technical sessions of the AACT meeting at Lincolnshire Resort.

We respect the right of any and all to gather as they wish, but reserve the right to discourage any activities that may conflict with or detract from the technical presentations.



2008 NATIONAL TECHNICAL SEMINAR

Monday, September 22
through
Wednesday, September 24

AACT

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