

AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, SEPTEMBER 20, 2010

1:00 PM **Puratos Chocolate USA tour**
There is only one departure time.
There is a \$15 charge for this optional tour.

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

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

TUESDAY, SEPTEMBER 21, 2010

MORNING SESSION

Moderator: Eric Schmoyer, *Barry Callebaut*

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

Soft Confections Symposium

8:05 AM **Formulating Soft Confections**
Michelle Schwenk, *Tate & Lyle*

A discussion of soft confections, the products in this category, and their similarities and differences. Includes an overview of the market, ingredients and finished-product characteristics.

8:50 AM **Deposited Soft Confections**
Anthony Habib, *Jelly Belly*

The techniques and the state-of-the-art equipment used in the production of deposited soft confections will be presented. Habib will review batch weighing, cooking, incorporating coloring and flavoring agents, depositing, and curing of gummies, jellies, melo-cremes and other soft confections. General guidelines will be offered for in-process control points, as well as suggestions for troubleshooting problems with the formulation or process.

9:35 AM **Break**

9:50 AM **Top Confectionery Products in Emerging Markets** Jorge Bouzas, *The Hershey Co.*

Discover popular products in emerging markets and explore the trends affecting this growth segment of the confectionery industry. In this session attendees will sample key products from areas across the globe.

10:35 AM **Cacao Genetics** Ed Seguire, *Mars*

While early inhabitants of the Americas probably did some of their own selections, the notion of breeding for cacao is new. Interest in breeding spread to a number of cocoa research centers around the world in the early 1900s. Breeding began in earnest in the 1940s. Only modest progress has been made over the years in most areas of concern—disease resistance and productivity in particular—with just a few exceptions. Recent genetic approaches have revealed a totally different understanding of the underlying genome—driving a new opportunity for classical cocoa breeding in the future.

Tuesday, September 21 (*continued*)

11:20 AM **Rheology for the Confectioner**
Greg Kamykowski, *TA Instruments*

Rheology is the study of the flow and deformation of matter. In this talk, the speaker will describe the fundamentals of rheology, including a description of rheological terms, common and specialized geometries, and test procedures that are employed for rheological characterization. The ways that rheological characterization can be specifically applied to the confectionery industry will also be discussed. Most of the talk will deal with rotational rheometry, but other methods that would have relevance to the confectionery industry will also be mentioned briefly.

12:05 PM **Lunch**

AFTERNOON SESSION

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

1:30 PM **FDA and Legislative Update**
Laura Shumow, *National Confectioners Assoc.*

Policies designed to mitigate childhood obesity are top priorities for many government agencies. Get a sneak preview of the 2010 dietary guidelines and find out where FDA is heading in terms of front-of-package labeling. Repercussions from the 2009 peanut recalls will be discussed, as well as the latest draft of the food-safety bill and increasing requests for third-party food-safety audits.

2:15 PM **Polyphenols Analysis for Better Health**
Jeff Hurst, *The Hershey Company*

The class of compounds defined as polyphenols numbers in the thousands with the term polyphenol seen on almost a daily basis in popular and scientific literature. The measurement of these compounds is not straightforward and populated with a myriad of terms like ORAC, FRAP, TEAC and others. This presentation will provide a perspective on the chemistry, methods of analysis, putative health effects and the effect of processing in cocoa-based delivery systems.

3:00 PM **Break**

3:15 PM **Business Preparedness for Pandemics**
Randall J. Moon, *Archer Daniels Midland Co.*

This session looks at how companies need to prepare to address issues related to pandemics. Companies have to proactively think through issues before they arise. Many companies have basic preparedness guidelines but need to be equipped to address a myriad of issues that can arise in a changing pandemic situation. Information will cover the significance of who is on the team that designs your plan, what to consider for

Tuesday, September 21 (*continued*)

your business and the importance of training your teams to provide guidance as issues arise.

4:00 PM **Break**

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

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

WEDNESDAY, SEPTEMBER 22, 2010

MORNING SESSION

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

8:00 AM **Introductory Remarks**

8:05 AM **Global Food-safety Standards**
Bruce H. Becker, *QMI-SAI Global*

The Global Food Safety Initiative (GFSI) is not fully understood. Today, there are five manufacturing standards; additionally, there are Good Agricultural Practices standards that have received GFSI approval. The fact that these standards are benchmarked by GFSI does not mean that they are all equal.

8:50 AM **Coaching Expectations**
Melinda Haag, *Crowe Horwath LLP*

9:35 AM **Break**

9:50 AM **Chocolate Liquor Sensory Analysis**
Stacy Reed, *Cargill Cocoa & Chocolate*

A discussion of the protocol used to taste chocolate liquor. Includes the sensory attributes caused by low fermentation, high fermentation, degrees of roast, and other attributes such as off-notes. Discussion will include which off-notes if present in liquor should be rejected; which sensory flavor attributes can be found in liquors made from different bean origins (i.e. flavor profile of Java vs. Madagascar); and four key sensory attributes to concentrate on when tasting liquor.

10:35 AM **Improving Syrup Functionality in Confections**
Jim Mitchell, *Ciranda, Inc.*

A discussion of the various functions of syrups in food and confections and how to go about maximizing that functionality for individual applications. This will include a description of the various attributes of each syrup type, from agave to glucose syrups. A description of the process of syrup manufacture from vegetative source to syrup will be given in order to understand the various syrup conversions. Suggestions for choosing syrups and for achieving multiple functionalities from the syrups will be included.

Wednesday, September 22 (continued)

11:20 AM **What to Do When Caking Occurs**

Carrie Hartford, *Jenike & Johanson*

Caking problems in a manufacturing environment increase the likelihood of rejected product or ingredients, require operators to manually dislodge solidified material, and increase the opportunity for contamination as a result. There are many potential causes of caking that are highly material dependent. Addressing a caking problem often involves bench scale testing to determine the conditions under which caking will occur, so that these conditions can be prevented in production.

12:05 PM **Lunch**

AFTERNOON SESSION

Moderator: Michelle Frame, Kerry Group

1:30 PM **Omega Oils in Confections**

Eric Shinsato, *Corn Products US*

Recent trends in confections and supplements have opened the door for unique delivery methods for functional ingredients. Omega-3 EPA/DHA ingredients are suitable for inclusion in a wide range of confectionery applications. End-product functionality is widely dependent on a range of factors including ingredient source, form, encapsulation technology used to protect the oil, packaging and shelf life.

2:15 PM **Natural Colors in Confectionery**

Leslie Lynch, *Food Ingredient Solutions, LLC*

Natural colors are increasingly being used throughout the food industry as alternatives to synthetic colors. Concerns over the health and safety of artificial colors is driving this trend along with a desire by consumers for healthier, more natural foods. This presentation will focus on natural colors approved for food use in the United States and EU, new natural color developments for confections, some applications in the confectionery industry and labeling regulations for natural colors.

3:00 PM **Break**

3:15 PM **Shellac – The Natural Polymer**

Stephen A. Santos, *Manrose-Haeuser*

This presentation will review the origin of shellac, grades and forms available, key properties, historical use, labeling in foods, regulatory approvals and the role of shellac as the ultimate confectionery glazing agent. The presentation will also cover new uses for shellac in meeting today's consumer trends.

4:00 PM **Break**

5:00 PM **Reception and Dinner**

Featuring Iron Confectioner Competition

SEMINAR REGISTRATION

Registration Fees

	Aug. 26 or before	After Aug. 26
National Chapter Members:	\$270	\$310
Nonmembers of National Chapter:	\$345	\$385
Spouse:	\$90	\$90
Supplier's Table:	\$125	\$145
Tour of Puratos Chocolate USA	\$15	\$15

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

No refunds will be allowed after August 26, 2010.

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 \$139 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 26, 2010.

Optional tour of Puratos Chocolate USA, a manufacturer of chocolates, compound coatings and specialty bakery fillings located in Kenosha, Wisconsin. The tour will start with refining through conching to final product format. Included in the tour will be the Product Innovation Center where customer product development, evaluation and training take place. The tour will leave the Lincolnshire Marriott at 1:00PM. There is a \$15 charge for this optional event.

Suppliers' Tables are available for \$125 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.

2011 Technical Seminar

September 19–21, 2011

2012 Technical Seminar

October 1–3, 2012

American Association of Candy Technologists

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2010 NATIONAL TECHNICAL SEMINAR

Monday, September 20
through
Wednesday, September 22

Marriott's Lincolnshire Resort
Lincolnshire, Illinois, USA