

AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, SEPTEMBER 19, 2011

1:00 PM **Georgia Nut Company 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 20, 2011

MORNING SESSION

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

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

8:05 AM **Developing Natural Confections**

Michael Gordon, *Georgia Nut Company*

Learn about the hurdles and pitfalls to avoid in formulating natural confections. At present the FDA has no clear definition of natural. We will discuss commonly used industry standards, how best to work with your customers, GMO's and controversial ingredients.

8:50 AM **Non-English Food-Safety Training**

Margie Poulos, *Jelly Belly Candy Company*

9:35 AM **Break**

9:50 AM **Technologies for Heat-Rugged Chocolate**

Steven Hess, *The Hershey Co.*

This talk will review technologies which have been used in the past to produce chocolate that is heat rugged, as well as discuss recent and current technical approaches, highlighting both benefits and limitations of each technology.

10:35 AM **Green Productivity**

Eric Battino, *PepsiCo*

The presentation will include an overview of the development of PepsiCo's Resource Conservation Program, a green productivity program focusing on the critical building blocks: people, processes and technology.

11:20 AM **Effective Product Specifications that Satisfy Customers**

Richard Gordon, *Chocolate Potpourri*

A case study in how a small manufacturing company dealt with a customer who made what seemed to be impossible changes to product specifications of an existing product line. The plant used a formal process-improvement methodology to access capability, define small process improvement projects and implement an effective monitoring process. The result was a satisfied customer; the unexpected benefits were a more competitive plant and a highly engaged production team.

Tuesday, September 20 (continued)

12:05 PM **Lunch**

AFTERNOON SESSION

Moderator: Michelle Frame, *Colony Brands, Inc.*

1:30 PM **Validation of Effective Line Changeovers**

Christina Kelley-Astorga, *Food Safety & Quality Systems*

The objectives of the validation process are to determine the intervals between the scheduled cleaning periods, the effectiveness of hand scrubbing versus chemical clean, and sampling procedures, including the rationale for the sampling method. By focusing on how to improve cleaning effectiveness we can potentially improve our production cycle times while improving our cleaning compliance.

2:15 PM **Quick Changeover for Confectionery Processes**

Michael A. Bernot, *The Hershey Company*

The purpose of this presentation is to discuss why quick changeovers are important in confectionery manufacturing, and how to improve them. We will cover the tools, techniques and benefits of quick changeover, and provide insight into minimizing changeover through product and process design considerations.

3:00 PM **Break**

3:15 PM **Rework: What to Do?** Brian M. Reifsteck,

Kerry Sweet Systems & Flavors

Dealing with "out of spec" product due to processing or quality issues has been a dilemma for confectionery manufacturers since the first candy product was developed. This presentation will give insight on the handling, processing and formulation of confectionery products using rework. The discussion will focus on the definition of rework, sources and causes of rework, processing and formula considerations when utilizing rework, examples of how rework can be used and the economic impact of using, or not using, rework.

4:00 PM **Break**

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

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

WEDNESDAY, SEPTEMBER 21, 2011

MORNING SESSION

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

8:00 AM **Introductory Remarks**

8:05 AM **A Review of Artificial and Natural High-Potency Sweetener Technology**

Stacey Walton, PhD, *Dr Pepper Snapple Group*

In this session we will review artificial and natural high-potency sweeteners with emphasis on the advantages and disadvantages for each technology. Taste is the most important criteria for consumers. This emphasizes the importance of understanding sweetener technology to get to an optimized taste profile.

8:50 AM **Consumer Perceptions and Attitudes Toward Sweeteners**

Dave Tuchler, *Tate & Lyle*

This presentation will summarize key learnings abstracted from several years of quantitative research covering both nutritive and non-nutritive sweeteners, natural and otherwise. Topics covered will be consumer awareness of and attitudes towards various sweeteners, perceived appropriateness for children and appeal across different categories.

9:35 AM **Break**

9:50 AM **Sugar Reduction and Elimination**

Philippe Levrresse, *Roquette America*

The benefits of sugar reduction, depending on specific ingredients, may include the reduction of glycemic load and calories and an increase in dietary fiber content, which enhances the nutritional balance of finished products. Fiber enrichment may also result in improvements in digestive and heart health.

10:35 AM **Hard Candy Cooking Sugar Phase Diagram**

Shelly Schmidt, PhD, *University of Illinois*

Understanding the physical states of sucrose, as well as its interaction with water, is critical to producing novel, high-quality and extended-shelf-life confectionery products. The purpose of this presentation is to illustrate the usefulness of the sucrose water phase diagram as a map for understanding and predicting the behavior of sucrose. We will journey around the phase diagram exploring processes, such as hard candy cooking, stopping at specific points of interest, such as the melting temperature of sucrose, and examining differences in water-solid interactions between crystalline and amorphous states. Application to other small-molecular-weight sugars and sugar alcohols will be included, where possible.

Wednesday, September 21 (continued)

11:20 AM **Regulatory Update with a Focus on Allergens**
Laura Shumow, *National Confectioners Association*

As the FDA Food Safety Modernization Act of 2010 is implemented, the confectionery industry is facing new food-safety regulations, guidance and policies. This talk will provide an overview of the impact of these new regulations on confectionery businesses. An update on regulations pertaining to allergens will be included. Additionally, the talk will address the latest regulations and policies related to health and nutrition.

12:05 PM **Lunch**

AFTERNOON SESSION

Moderator: Judy Cooley, *The Hershey Company*

1:30 PM **Designing Flexible Packaging: Basics and Beyond** Paul Sheridan, *Bemis*

This session will reveal some of the current solutions to address form and function, barrier and shelf life, while prompting thoughts of possibilities for flexible packaging. As consumer preferences change, the market answers by developing strategies with taste, flavors, texture and color, all of which can be affected by packaging. Flexible packaging offers lightweight, cost-effective methods for brand enhancement and recognition throughout the range.

2:15 PM **Microbiological Stability in Confections**
Tim DonLevy, *DonLevy Laboratories*

Regulatory agencies and food industry professionals have recognized confectionery items as presenting minimal microbiological risk. Over recent decades, however, microbiological issues have been experienced in several confectionery product lines as a result of manufacturing and sanitation practices, formulations, ingredients and in-plant processes, as well as transit and storage conditions. While not as prevalent as spoilage or nuisance bacteria, pathogen issues have been experienced in the confectionery industry.

3:00 PM **Break**

3:15 PM **Acids in Confections: Common Ingredients with Diversified Functionality**
Tammy Jarrett, *Univar*

Food-grade acids are multifunctional common ingredients used in the food industry. They are used to modify taste, and to preserve, define and extend flavors and sweeteners. They also help balance the overall taste profile within the confectionery system. Achieving balance of flavor, sweetness and sourness begins with the profile of the acid.

4:00 PM **Break**

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

SEMINAR REGISTRATION

Registration Fees

	Aug. 25 or before	After Aug. 25
National Chapter Members	\$300	\$340
Nonmembers of National Chapter	\$375	\$415
Students (accredited, post secondary)	\$150	\$190
Spouse*	\$90	\$90
Supplier's Table	\$150	\$170
Tour of Georgia Nut Company	\$15	\$15

*Spouses will be admitted to the meal functions only.

No refunds will be allowed after August 25, 2011.

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 25, 2011.

Optional tour: Georgia Nut Company was founded in 1945 by Rose Musso. By the late 1970s, the third generation of the family became actively involved in the business, adding new ideas and continuing the entrepreneurial spirit inherited from their grandmother. Georgia Nut Company is now located in a 130,000 square foot manufacturing facility, which employs a combination of modern manufacturing lines and traditional candy making techniques. Featured processes will include nut roasting, enrobing, chocolate panning and hard panning.

Suppliers' 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.

2012 Technical Seminar
October 1–3, 2012

2013 Technical Seminar
September 30–October 2, 2013

American Association of Candy Technologists

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2011 NATIONAL TECHNICAL SEMINAR

Monday, September 19
through
Wednesday, September 21

Marriott's Lincolnshire Resort
Lincolnshire, Illinois, USA