AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, SEPTEMBER 19, 2016

1:00 PM **Optional Tour of John B. Sanfilippo & Son** (Bus will leave hotel at 1:00 PM sharp)

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

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

TUESDAY, SEPTEMBER 20, 2016

MORNING SESSION

6:00 AM Optional NetWalking Activity

8:00 AM Welcome and Introductory Remarks

8:05 AM Development and Production of Chocolate Spreads

Kelsy Lindsay, Barry Callebaut

Chocolate spreads and fillings have steadily grown in the market over the last five years. Ideal spreads and fillings have the right texture at a large temperature range without oiling out or becoming too hard to spread. The secrets to developing the ideal filling structure through correct ingredient selection, production methods and storage conditions will be discussed.

8:50 AM Fondants and Creams Basics

Randy Hofberger, R&D Candy Consultants

Fondants and creams are used as the backbone for many candies and processes in the confectionery industry. We will cover the various types of fondants and creams and how to use them successfully.

9:35 AM **Break**

9:50 AM Manufacturing of Licorice

Giri Veeramuthu, American Licorice

Licorice production varies with a variety of recipes suited to the desired eating texture. Though most licorice has wholly or partially gelatinized starch, various other ingredients and processing conditions affect its quality. This presentation will cover various situations that may result in: soft or tough licorice, a lack of gloss, unsatisfactory flavor or faults in the process.

10:35 AM Chocolate Interaction with Other Ingredients Joergen Holdgaard, *Palsgaard*

The addition of nuts, crispies and other inclusions affects the physical properties and workability of a chocolate matrix, increasing the chocolate viscosity. We will examine composition of the chocolate matrix and what happens in the chocolate matrix when we add emulsifiers. Viscosity measurements will be used to show how the more challenging chocolate properties such as texture can be handled.

Tuesday, September 20 (continued)

11:20 AM California Proposition 65 Warnings—Basic Requirements & Challenges

Jim Dufour, Dufour Law Office

Candy makers face a unique and increasingly challenging regulatory problem in California due to Proposition 65's clear and reasonable warning law. Ingredients may contain trace amounts of chemicals known by the state to cause harm. Companies are obligated to label or prove that any exposure is naturally-occurring or insignificant. Warnings for candy are infeasible from a consumer's point of view, so the citizen suit enforcers of this law have forced the industry to be on the defensive. Developments and strategies to address Proposition 65's changes will be presented.

12:05 PM **Lunch**

AFTERNOON SESSION

1:15 PM California Proposition 65—Advanced Jim Dufour, *Dufour Law Office*

Jill Dulour, Dulour Law Office

A question and answer open forum will be presented to address issues raised by California's Proposition 65 law, as introduced during the Morning Session.

2:00 PM **Contract Manufacturing – Bane or Boon**Mike Bartikoski, *Summit 5S Consulting*

We will examine producer and customer perspectives of what factors contribute to success in the area of contract manufacturing, including core requirements of safety, quality, food safety and GMPs. There will be a review of the business side of contract manufacturing including efficiency, effectiveness, pricing, maintenance and supply chain alignment.

2:45 PM Break

3:00 PM **Contract Manufacturing: Keys to Success**Joe Golembeski. *Nestlé Purina*

From large corporations to small companies to startups, many companies utilize contract manufacturing to produce at least some products. There are common keys to success, yet many differences in how we manage this process of contract manufacturing. We will explore the why, what and how of contract manufacturing, as well as how to get the most out of your contract manufacturing relationship.

3:45 PM **Protein Aggregation in High Protein Caramel**Annaliese Eberle, *UW – Madison*

Milk proteins play a large role in texture and quality of caramel, particularly as the protein level is increased. Controlled aggregation of protein provides a network structure that improves cold flow, but excessive aggregation causes protein graining.

Tuesday, September 20 (continued)

Increasing protein content exacerbates the likelihood of protein graining. Recent studies on effects of processing conditions and salt addition on caramel properties will be reviewed.

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

6:45 PM Stroud Jordan Award Banquet

WEDNESDAY, SEPTEMBER 21, 2016

MORNING SESSION

6:00 AM Optional NetWalking Activity

8:00 AM Introductory Remarks

Production and Formulation Challenges

8:05 AM Challenges with Hard Candy

Bob Boutin, Knechtel/Bentley Specialties

Hard candy is one of the oldest confections, but we still seem to always have troubles. Here we will establish hard candy's general ingredients, formulations, equipment and ideal conditions. Once defined, we will review the most common problems seen in its production, ranging from glass transition temperatures to use of scrap.

8:50 AM Challenges with Panning Mike Gordon, Capol LLC

Formulating panned confections is not an easy task, especially when we have to scale them up or transfer production to different equipment or facilities. We will take an in-depth look at the various facets of the panning process and formulation for chocolate panning, hard panning, soft panning and hot panning.

9:35 AM Break

9:50 AM Challenges with Chocolate Thalia Hohenthal, Guittard Chocolate

Discovering how chocolate works helps to avoid common pitfalls, brings artistic satisfaction and commercial success. These discoveries are based upon the material science of chocolate and its subcomponents. Topics to be covered include crystallization, emulsions, and thermodynamics.

10:35 AM Organics/GMO Formulating and Certifying Rick Martinez, Organic Concepts LLC

The pressure to enter the organic market is great but the complexity of confectionery processes and recipes can pose a daunting regulatory challenge. Understanding the USDA National Organic Program regulations is the first step in ensuring a smooth certification process and on-time launch of your new organic products.

Wednesday, September 21 (continued)

11:20 AM Implementation and Innovation in FSMAbased Food Safety

Dr. Brian Nummer, USU Extension Food Safety

This talk will address FSMA with a focus on sanitation (environmental) control and supplier control as newer food safety concepts. The industry, has had over a year to consider new preventative controls programs including process, allergen, sanitation (hygiene) and supply.

12:05 PM **Lunch**

AFTERNOON SESSION

1:15 PM **2016 U.S. Regulatory Update** Laura Shumow. *NCA*

Final rules updating nutrition labels have been released by FDA with a deadline of 2018 for most food businesses. The requirements to disclose added sugars, along with the %DV, represents a policy focus on limiting the consumption of sweetened foods. All major final rules under the Food Safety Modernization Act have been released and compliance deadlines are starting to go into effect. Labeling of genetically engineered foods and ingredients continues to be a focus of state and federal legislation.

2:15 PM Understanding the Regulatory Landscape of Exports

Eric Rosenberg, Bryant Christie

This presentation will cover the U.S. confectionery trade and how regulatory differences in world markets create a risk of trade disruption. Tariffs, food additives, labeling and other standards will be covered along with resources that food manufacturers can use to monitor and address issues going forward.

3:00 PM **Break**

3:15 PM **Trend Inspiration for Product Innovation**Ana-Maria Muncaciu, *Firmenich*

Consumers are intrigued by new and unexpected flavor combinations. Trend walks and other forecasting tools offer opportunities for the creative community. Using global trend forecasting tools and consumer insights, we can stimulate creative, crossfunctional teams to think in innovative dimensions while stimulating new flavor and product creation through innovative platforms aimed at discovery of exceptional product concepts.

4:30 PM Iron Confectioner Competition

6:15 PM Dinner

SEMINAR REGISTRATION

Registration Fees	Aug. 11 or before	After Aug. 11
National Chapter Members	\$330	\$375
Nonmembers of National Chapter	\$420	\$465
Students (accredited, post secondary)	\$180	\$220
Spouse	\$90	\$90
Supplier Tables	\$195	\$225
Optional Tour of JBSS	\$15	\$25

No refunds will be allowed after August 11, 2016.

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

Hotel reservations must be made directly with the Hyatt Lodge, 2815 Jorie Blvd, Oak Brook, IL 60523; Phone: +1 (630) 568 1234. Room rates are \$159 per night (single or double).

Optional tour of John B. Sanfilippo & Son, the parent company of Fisher brand. Founded in 1922 by Gaspare Sanfilippo and his son, John, JBSS operates multiple shelling and processing facilities across the United States, with their 1,060,000 square foot Elgin, Illinois, facility as their corporate headquarters, main processing and distribution facility.

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. Supplier personnel must all be registered for the conference and pay full registration. Electricity is available by prior arrangement only.

Shipping instructions online: www.aactcandy.org/shipping.pdf

NetWalking on Tuesday and Wednesday morning at 6:00 AM. Meet, chat and network with your fellow members. We will meet each morning for a 30 minute stroll along the beautiful trails.

Grants available The Allured Fund for Confectionery Education provides grants to those people who would like to attend but are unable due to financial hardships. Grants of \$500 will be awarded to help defray the costs of attending educational events such as the AACT Technical Seminar. Grants are open to any individual residing in the USA. For more information on applying for the grants or for contributing to the fund, visit: www.gomc.com/AlluredFund

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2016 National Technical Seminar Agenda

Monday, September 19 through Wednesday, September 21

New Venue

The Hyatt Lodge at McDonald's Campus Oak Brook, Illinois, USA