

# AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

## MONDAY, SEPTEMBER 22, 2014

- 12:30 PM **Vosges Haut-Chocolat Optional Tour**  
(Bus will leave hotel at 12:30 PM sharp)
- 5:30 PM **First-timers and Under-30 Reception**
- 6:00 PM **Wine & Cheese Reception** (until 8:00 PM)

## TUESDAY, SEPTEMBER 23, 2014

### MORNING SESSION

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

- 8:00 AM **Welcome and Introductory Remarks**
- 8:05 AM **Sensory Ingredients Use in Confectionery**  
Isabella Campbell, *Renessenz*

This presentation will discuss ingredients that stimulate the trigeminal nerve. Application of these products in various confections such as chewing gums, gummies and mints will be reviewed. This session will also discuss the impact that sensory ingredients may have on bitterness and other flavor notes.

- 8:50 AM **Coloring Confections Naturally**  
Elijah Church, *Roha Colors*

A discussion of the nuances of utilizing natural colors in hard panned, soft deposited, and hard boiled confections, including which colors work best for each application based on processing parameters and shelf life stability.

- 9:35 AM **Break**
- 9:50 AM **Pros & Cons of Sugar and Sweeteners**  
Stefanie Ringo, *Cargill Corn Milling*

The correct choice of sweeteners can have a positive impact on formulating confections. Having a well-equipped sweetener toolbox is essential to a successful formulation that will meet a company's innovation and profitability goals. This presentation will review nutritive and nonnutritive sweetener options. It concludes with considerations for selecting the best sweetener for the formulation.

- 10:35 AM **Global Food Safety**  
Liliana Casal-Wardle, *The Hershey Company*

Food safety challenges are similar for products throughout the supply chain. What changes is the understanding of the risks, plus the adequate tools for this purpose. The umbrella of food safety makes the food safety process sustainable. This discussion will take us through food safety cultures for different geographies.

- 11:20 AM **Regulatory Roundup**  
Zara Khaleeli, *National Confectioners Association*  
The Food and Drug Administration has proposed seven rules

## Tuesday, September 23 *(continued)*

regarding food safety. FDA's main focus continues to be the implementation of the Food Safety Modernization Act. However, the agency has also been busy in other areas, including the Nutrition Facts Panel update, GE labeling, menu and vending labeling and ingredient safety. Aside from FDA regulating industry, there are also private lawsuits that are occurring with increased frequency. This presentation will sum up the regulatory situation of this year and what may be happening in the future.

12:05 PM **Lunch**

### AFTERNOON SESSION

Moderator: Mike Gordon, *Capol LLC*

- 1:15 PM **Assuring Supply and the Challenges to Cocoa Farming**  
Kip Walk, *Blommer Chocolate*

The expected growth of chocolate consumption in Asia, coupled with the increasing challenge for land by alternative crops, creates a concern that the next generation of farmers will not look to cocoa for their livelihoods. The result may be long term shortages. This presentation will discuss these challenges and what is being done to improve the business model of cocoa farming.

- 2:00 PM **Oils Sustainability, RSPO Methods**  
Bob Norman, *Book & Claim Ltd*

The Roundtable on Sustainable Palm Oil (RSPO) has developed a comprehensive standard to certify the sustainable production of palm oil around the globe. This presentation will detail four supply chain options that have been developed and explain how end users of palm and palm kernel oil based ingredients can contribute to sustainable production.

2:45 PM **Break**

- 3:00 PM **Cocoa Economics: A Dynamic Environment**  
Brandon Witte, *ADM Cocoa*

In addition to volatility in bean prices, the economics of cocoa butter and powder have become much more dynamic. Cocoa processing capacity has shifted among regions. Also, processors are dealing with multiple factors when converting beans into marketable products. Understanding the economics of bean processing is helpful as we all strive to market a quality product at competitive prices.

- 3:45 PM **Water-Solid Interactions**  
Lisa Mauer, PhD, *Purdue University*

Understanding mechanisms by which water can interact with crystalline and amorphous solids can overcome some formulation challenges. As foods increase in complexity beyond sin-

## Tuesday, September 23 *(continued)*

gle crystalline or amorphous ingredients, the moisture transfer between ingredients and resulting physical and chemical changes become important.

- 4:30 PM **Suppliers Exhibits & Reception** (until 6:30 PM)
- 6:45 PM **Stroud Jordan Award Banquet**

## WEDNESDAY, SEPTEMBER 24, 2014

### MORNING SESSION

Moderator: Judy Cooley, *The Hershey Company*

- 8:00 AM **Introductory Remarks**
- 8:05 AM **Internship & Mentoring Programs**  
Justin Kukura, *The Hershey Company*

Mentoring can deliver several benefits to an organization's employee engagement and business results. Through a mentoring program an organization can more efficiently develop new talent and leverage those with years of experience. The knowledge transfer and skill development generated from mentoring can be a powerful tool for an organization.

- 8:50 AM **Technology-Enabled Collaboration**  
George Bustelo, *Tate & Lyle*

Collaboration and speed are two keys to success in today's fast paced world. Sharing ideas, problems, questions, results and discoveries with colleagues is important. The faster you can do it the sooner you'll achieve results. Technology can be a tool to enable this collaboration.

- 9:35 AM **Break**
- 9:50 AM **Environmental Monitoring**  
Jeff Lucas, *Silliker, Inc.*

Environmental monitoring programs (EMPs) are critical for measuring the effectiveness of microbiological controls in food plants. Despite the most concerted cleaning and sanitation efforts, positive sample results are an unfortunate fact of life. This presentation will address a number of useful strategies for improving and fortifying EMPs.

- 10:35 AM **Microbiologic Hazards**  
Virginia Deibel PhD, *Covance*

Changes in regulations, litigation, customer requirements and microbiology require new strategies for managing food safety risks. Risk assessment offers a framework for predicting the impact of these bacteria on the safety of a food and provides an objective scientific foundation for determining the amount of risk involved. Once risk is determined, interventions can be implemented.

Wednesday, September 24 *(continued)*

11:20 AM **Leveraging the Performance of Salt**  
Janice Johnson, *Cargill, Inc.*

Recent interest in sodium reduction has prompted many manufacturers to take a closer look at sodium-containing ingredients. Understanding the basics of salt will enable developers to optimize salt's performance and sodium level, while creating confectionery products that meet the sensory expectations of the consumer.

12:05 PM **Lunch**

#### AFTERNOON SESSION

Moderator: Adam Lechter, *ADM Cocoa*

1:30 PM **Zero Waste to Landfill**  
Anthony Habib, Jr, *Habib Global Consulting*

Zero waste is not just about landfills, but also about reducing or eliminating waste in other ways. This presentation will explore some activities to reduce the waste stream and outline programs within your company that help achieve zero waste goals.

2:15 PM **7 Pitfalls Every Project Should Avoid**  
Brian Bernard, *Spec Engineering*

Bringing new products to market can have an impact on the success of every organization. Elements and practices that can increase a successful launch and operation include: defining the project, block flow and process flow diagram, building your project team, defining your "why," budget schedule, design phases, stakeholder review meetings, risk analysis, procurement, performance approval tests, scale-up risk, regulation concerns, construction management, commissioning and centerlining.

3:00 PM **Break**

3:15 PM **Fine Wines and Heavenly Chocolate:  
Sense the Perfection**  
Ann Brinkerhoff, *The Hershey Company*

Wine and chocolate share pivotal notes. If we begin to experience the subtle nuances, aromas and flavors of our fare, the mind and palate start to recognize and enjoy the essence of the flavor. When we embrace the experience and unleash the freedom to explore the pairing of fine wines and heavenly chocolates, a sense of perfection is revealed.

4:30 PM **Iron Confectioner Competition**

6:15 PM **Dinner**

## SEMINAR REGISTRATION

Registration Fees	Aug. 14 or before	After Aug. 14
National Chapter Members	\$300	\$345
Nonmembers of National Chapter	\$390	\$435
Students (accredited, post secondary)	\$150	\$190
Spouse*	\$90	\$90
Supplier Tables	\$165	\$185
Optional Tour of Vosges Haut-Chocolat	\$15	\$25

\*Spouses will be admitted to the meal functions only.

**No refunds will be allowed after August 14, 2014.**

**Seminar registration** can be made online: [www.aactcandy.org](http://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 \$149 per night (single or double). Hotel rooms will be cancelled if conference registration is not received by August 14, 2014.

Hotel reservations can also be made online after seminar registration is completed at [www.aactcandy.org](http://www.aactcandy.org).

**Optional tour of Vosges Haut-Chocolat**, a Chicago-based luxury chocolate maker that offers exotic varieties flavored with spices, bacon and other ingredients. *Please note that we encourage taking the bus from the Marriott. There is very limited street parking by the factory.*

**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. 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.

**To ship supplies** for the Suppliers' Tables, use the Marriott address listed above, and include the line "Attn: AACT Suppliers' Table – your company name."

**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 \$250 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](http://www.gomc.com/AlluredFund)

### American Association of Candy Technologists

711 W. Water St., PO Box 266, Princeton, WI 54968

Phone: +1 (920) 295 6959 • Fax: +1 (920) 295 6843

Email: [aactinfo@gomc.com](mailto:aactinfo@gomc.com) • Web: [www.aactcandy.org](http://www.aactcandy.org)

31 July 2014



# 2014 NATIONAL TECHNICAL SEMINAR

Monday, September 22  
through  
Wednesday, September 24

Marriott's Lincolnshire Resort  
Lincolnshire, Illinois, USA