AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, SEPTEMBER 20, 2021

1:00 PM **Optional Candy Making Demonstrations** must select demo option when registering

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

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

TUESDAY, SEPTEMBER 21, 2021

MORNING SESSION

Moderator: Michelle Schwenk, Bellis Food Solutions

9:00 AM Welcome and Opening Remarks

- 9:05 AM Welcome from National Confectioners Assoc. John Downs, NCA
- 9:20 AM Ready, Set, Sour—The Power of Acids & Buffers Matt Patrick, *Bartek*

Though sometimes overlooked, acids and buffers play a critical role in all things candy. Acid and buffer combinations provide a plethora of tart experiences, brighten flavors, and create shocking sours. However, the functional effects they provide, such as controlling pH and preventing moisture migration are equally important.

10:05 AM Beyond the Candy Thermometer: Importance of Glass Transition to the Stages of Sugar Cooking Frantz-Lairy Obas, University of Illinois

Sugar cooking is used to produce many types of confections. The physical and textural properties of confections, which are related to their glass transition temperature (Tg), vary across the stages of sugar cooking. This talk will address the importance of Tg in confection manufacturing and relate the Tg to the stages of sugar cooking. The effect of sweetener type, form (liquid or solid), and composition on the physical and thermal properties of sugar-based model systems and commercial confections across the stages of sugar cooking will be discussed.

10:50 ам **Вгеак**

11:05 AM Building Your Personal Brand Sandi Santa Ana, Ferrara Candy Co.

Have you thought about your personal brand? Your personal brand is essentially your reputation — representing your individuality and maximizing your strengths. Whether you're looking for a job, wanting to accelerate your career, or determining how you come across to others, building and maintaining a strong personal brand is important to finding success and can give you an extra edge. You have a personal brand, whether you manage it or not. In this presentation, learn how to tell the world your story, and open the door to opportunities.

Tuesday, September 21 (continued)

11:50 ам **Lunch**

AFTERNOON SESSION

Moderator: Melissa Tisoncik, Blommer Chocolate Company

1:15 PM Technical Considerations for Healthier, Clean Label Confections Matthew Park, Ingredion

Clean label and sugar reduction are two growing trends, as consumers want recognizable and healthier ingredients in their food products. This poses a challenge for confectionery manufacturers to meet these consumer demands, while maintaining the indulgent nature of their products. This presentation will address considerations for incorporating alternative syrups with minor processing and formulation adjustments to balance indulgence with better-for-you, label-friendly confections.

2:00 PM Natural Sugar Reduction in Confectionery with Chicory Root Fibers Amie Marie Ibarra, *Beneo*

Chicory root fibers, also known as inulin or oligofructose, are natural prebiotic fibers which are extremely versatile and suitable for use in most confectionery applications. In addition to being an excellent sugar, fat or calorie mitigation ingredient, these fibers are one of the most proven and scientifically backed sources of plant prebiotics available today. This presentation will review the key sensorial, technical and nutritional benefits of using chicory root fibers in several confectionery applications.

2:45 рм **Вгеак**

3:00 pm Medibles

Millie Montana, Guilty Pleasures by Millie

Cannabis is now legalized and regulated as a medicinal-use product in more than 30 states and is recreationally available in more than 10 states in the U.S. While cannabis rules and regulations are constantly changing, and vary from state to state, as well as federally, business owners and corporations are finding ways to adapt and succeed. The main focus of this talk will be on the production, research and legalization of "medibles."

3:45 PM Contemplating Cannabis Confections: Laws/Regulations/Considerations Rachel Kurtz-McAlaine, National Cannabis Industry Association (NCIA)

As the cannabis-infused edible marketplace gets larger, more sophisticated, and more competitive, challenges still exist. Cannabis with THC remains a Schedule I controlled substance at the federal level, and confusion surrounding the legality of

Tuesday, September 21 (continued)

CBD persists. This presentation will provide a broad overview of the current outlook for cannabis-infused confections, why companies may want to consider joining or servicing the market now, and what to be prepared for if they do.

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

6:45 PM Stroud Jordan Award Banquet

WEDNESDAY, SEPTEMBER 22, 2021

MORNING SESSION

Moderator: Lynn Wieland, Spangler Candy Company

9:00 AM **Opening Remarks**

9:05 AM Regulatory Update

TBA, OFW Law on behalf of NCA

In this annual update, in coordination with the NCA, regulatory news, changes and outlook will be addressed.

9:40 AM Emulsifiers in Confectionery: Not Just for Emulsification Margaret Walsh, Corbion

When someone hears the word "emulsifier", they often think about emulsifying oil and water. In confections, emulsifiers can also tune lubricity and stickiness, adjust viscosity, promote fat crystallization, maximize fat dispersion and control oil migration. The presentation will emphasize key in-process benefits and provide an overview on the types of emulsifiers commonly used in several confectionary applications, with a technical (non-regulatory) perspective on sourcing and sustainability. Finally, comparisons between these emulsifier categories will show where these categories overlap and if there might be reasons to use more than one type in an application.

10:25 ам Вгеак

10:40 AM Bringing the Indulgence

Eric Schmoyer, Barry Callebaut

From cookies to cakes, and the variety of confections on the market, upscaling basic products can be a cost effective way to imply indulgence. We'll skim the surface by looking at current trends and attitudes, while considering the variety of options available for confections and baked goods. Join us as we review an array of options to turn products from ordinary to over the top.

11:30 ам **Lunch**

Wednesday, September 22 (continued)

AFTERNOON SESSION

Moderator: Lynn Wieland, Spangler Candy Company

1:00 PM Agile Innovation with Sensory and Consumer

Methods (Panel Discussion) Lisa Saxon Reed, Mars Wrigley Marlee Parra, Ferrara Candy Co. Patti Wojnicz, Peryam & Kroll Karen Graves, Bell Flavors & Fragrances

Join us for a panel discussion on the adaptation of sensory and consumer research methodologies due to the COVID pandemic. From drive-thru CLTs to virtual panel trainings, many creative solutions were implemented. Today, sensory and consumer researchers continue to utilize elements of these nontraditional approaches to increase efficiencies and discover deeper in-home consumer understanding.

1:50 AM Round Table Round 1

2:15 AM Round Table Round 2

2:40 PM Round Table Round 3

Attendees can join round table discussions on the following topics each session:

COVID - Lasting Impacts in Manufacturing Hidden Challenges of Scale-ups Networking Personal Branding/Career Development Cannabis in Confections Troubleshooting Alternative Sweeteners (sugar-based, fat-based) Functional/Nutraceutical Candymaking Upcycled Ingredients

Sustainability

4:30 PM Iron Confectioner Competition

6:15 рм Dinner

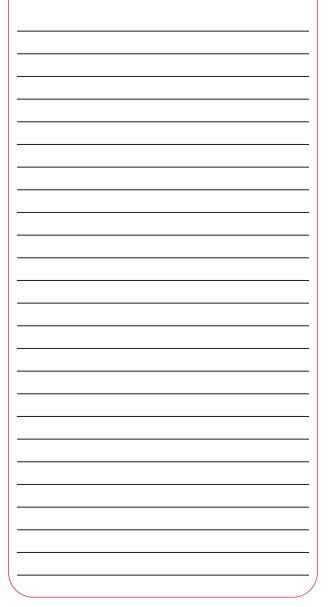
Please note, this schedule is subject to change. See aactcandy.org/national-seminar/schedule/ for any updates.

COVID-19 Safety:

- All attendees are required to wear masks indoors
- Conference rooms and meals will be set up to accommodate social distancing
- Outdoor seating for meals will be available when possible

• Buffet-style meals will be served by hotel staff to reduce the number of people handling utensils

NOTES:



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 • Web: www.aactcandy.org

13 September 2021



2021 National Technical Seminar Agenda

Monday, September 20 through Wednesday, September 22

> The Hyatt Lodge Oak Brook, Illinois, USA