

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

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 (T_g), vary across the stages of sugar cooking. This talk will address the importance of T_g in confection manufacturing and relate the T_g 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 AM **Break**

- 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 AM **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 PM **Break**

- 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 confectionery 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 AM **Break**

- 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 AM **Lunch**

