

# AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

## MONDAY, OCTOBER 17, 2022

- 1:00 PM **Optional Hard Candy Making Demonstration**  
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, OCTOBER 18, 2022

### MORNING SESSION

- 8:30 AM **Welcome and Opening Remarks**
- 8:35 AM **Supply Chain Best Practices: Planning for Disruption**  
Ryan Miller, *Spangler Candy Company*

In a world where people are accustomed to clicking a single button and getting anything they want delivered to their doorstep the next day, what happens when the system breaks? The last two years have created supply chain challenges for companies, and brought what used to be an afterthought to most people, to the front of headline news, often for the wrong reasons. This talk will present best practices in the three major supply chain functions – purchasing, operations planning and logistics – with a focus on designing a company's supply chain to be resilient in the face of the next disruption.

- 9:20 AM **Remote Troubleshooting, Production Trial Support**  
Jamie Valenti-Jordan, *Catapult Commercialization Services*

Prior to COVID-19, virtual tools in the food industry were often relegated to novelties. That began to change rapidly in 2020. Best practices were developed and reinforced during COVID-19, which allowed some groups not only to continue business, but to thrive. Examples in the discussion will include development houses, manufacturers, and equipment suppliers.

- 10:05 AM **Break**
- 10:20 AM **Sweet Ways to Solve Problems while Building Comraderie**  
Mustafa Mustafa

As you collaborate across teams and generations, how do you find value in the diversity of perspective while reducing the noise? Working on teams with different dynamics is a challenge, therefore it is necessary to eliminate as much misunderstanding, ego, frustration and bias as possible. Beyond effective collaboration, it is important to articulate scientific findings to convey conclusions and recommendations. This session will provide practical guidance to help bridge the gaps in collaboration while delivering effectively.

## Tuesday, October 18 (continued)

- 11:05 AM **Fun with Math! Calculating Dry/Wet/Finished Weight Basis**  
Michelle Frame, *Victus Ars*

Formulating requires calculating a recipe in multiple ways to ensure robust products, correct labeling and adherence to rules around organic compliance. Although manufacturing needs to measure ingredients “as is,” a scientist must understand the value of dry weight basis, finished weight basis, etc. We will go over where to find the data needed, along with perform the calculations by hand so there is clear understanding of the methods.

- 11:50 AM **Lunch**

### AFTERNOON SESSION

- 1:00 PM **NCA Regulatory Update**  
Farida Mohamedshah, *NCA*

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

- 2:00 PM **The Race to Reduce Sugar: Regulatory and Product Development Considerations**  
Gwen Evenstad, *G-Force Food Consulting*

Manufacturers and suppliers have faced challenges in recent years, including the pandemic, definition updates for fiber and added sugar, and trying to understand consumer needs and expectations. Additionally, they are still dealing with supply chain issues that have made developing reduced sugar products even more challenging.

Which regulations impact product development success and available claims for sugar free, keto, reduced sugar launches? Simply pulling out the sugar and replacing it with one or more of the dozens of available ingredients isn't as easy as it sounds. The presentation will cover important considerations and challenges in developing reduced sugar products, involving consumer expectations, shelf life, sensory attributes, product claims, ingredient labeling, sourcing, and process technology.

- 2:45 PM **Break**

- 3:00 PM **Taffy/Nougat, How to Make and Troubleshoot**  
Georgia Pate, *ADM Wild Flavors*

Many of the processes used to make popular confections and snacks are shared across many different areas in the industry. For this discussion on aerated confections the primary focus will be on taffy and nougat, a good example of how similar ingredients and process steps can result in differing but similar types of products. Some problem solving techniques from leading industry experts will be provided.

## Tuesday, October 18 (continued)

- 3:45 PM **Candy Past Is Our Future**  
Beth Kimmerle, *consultant*

In addition to famous World Heritage sites, the United Nations also has a cultural heritage division which recognizes and protects traditions and cultural customs expressed through artistic performances, craftsmanship, festivals and food and beverages. This presentation will review UNESCO (United Nations Educational, Scientific and Cultural Organization) food traditions that are currently registered and review current research to submit the gastronomic tradition of confectionery arts in America to UNESCO. The nomination to add the tradition of candy making to their register of Intangible Heritage of Humanity will be discussed, as well as how the inscription of the tradition of American candy making would contribute to ensuring the visibility and awareness of this significant cultural heritage.

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

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

## WEDNESDAY, OCTOBER 19, 2022

### MORNING SESSION

- 8:30 AM **Opening Remarks**
- 8:35 AM **Can I Call This “Chocolate”?**  
Allyson Martin, *Clasen Quality Chocolate*

Semisweet, milk, white, dark, bittersweet, extra dark, chocolate. What do these terms really mean? Take a dive into the Code of Federal Regulations and learn what is going on when you are looking at chocolate description options or deciding what to call a new chocolate formulation.

- 9:20 AM **Fat Bloom Development—Influence of Tempering, Storage and Oil Migration**  
Silvana Martini, Melissa Marsh, *Utah State University*

This presentation will address the process of chocolate tempering, fat bloom and the influence of a fat's physical properties on oil migration that can induce fat bloom. Tempering is the process of ensuring the correct type of cocoa butter crystals are present and can be done by heating, cooling, and heating chocolate to the appropriate temperatures and is a critical step in achieving the desired shine, snap, and mouth-feel of a finished product. If careful care is not taken during the tempering process, fat bloom, a common quality defect, can occur on the chocolate's surface. The three main reasons fat bloom occurs will be reviewed.

- 10:05 AM **Break**

Wednesday, October 19 *(continued)*

**Round Table Topics** (all topics available each session): Working with Consultants • Diversity and Inclusion • Chocolate Regulations • Supply Chain Issues • Hidden Challenges of Scale Ups • Networking • Upcycled Ingredients • Cannabis in Confections • Alternative Sweeteners Troubleshooting • Functional/Nutraceutical Candymaking

10:20 AM **Round Table Round 1**

10:45 AM **Round Table Round 2**

11:05 AM **Round Table Round 3**

11:30 AM **Lunch**

#### AFTERNOON SESSION

1:00 PM **Exploring Confectionery Attributes Through Starch Functionality**  
Sanjiv Avashia, Mariana Perez, *Tate & Lyle*

Gelling agents are typically used in the confectionery space due to their ability to transform a liquid mixture into a solid through cooling. The structural properties of a gelling agent like starch can be modified or adjusted to obtain different functional properties. It is important to understand the mechanism of how and why a starch can gel, and the factors that affect the gelling properties. Traditionally, amylose-containing starches are utilized in jelly candies to deliver chewy texture. However, exploring other strategies for pairing the ingredient to the process can result in novel textures and sensory attributes of the finished jelly candy.

1:45 PM **Packaging and Sustainability**  
Claire Sand, *Packaging Technology and Research*

Consumers enjoy a surfeit of packaged candy choices at candy stores, grocery stores, supermarkets, drug stores, and on the internet. While shelf life considerations occupy the center stage in the selection of packaging materials, other factors in package design include production efficiencies, convenience, and the drive for brand presence via packaging. The current and future packaging science of confections will be explored in this presentation.

2:30 PM **Break**

2:45 PM **Influencers: Innovative Marketing in the Modern Age**  
Kasey Stewart, *Suckerz*

Marketing is the activity of communicating something of value to an end consumer. To communicate you need to have someone's attention, even if it's for a brief moment. To communicate with consumers in the modern age you need to be where their attention is, which is now on the internet and in social media. Hollywood stars of the past have been replaced with the new age of social media influencers who are now impacting consumers' purchase decisions every day.

3:30 PM **Break**

4:00 PM **Iron Confectioner Competition**

6:00 PM **Dinner**

## SEMINAR REGISTRATION

Registration Fees	Aug. 15 or before	After Aug. 15
Regular Registration fee	<del>\$620</del>	\$670
National Chapter Member <i>reduced</i> fee	<del>\$510</del>	\$560
Student fee (accredited, post secondary)	<del>\$200</del>	\$250
Supplier Table	<del>\$295</del>	\$395
Optional Demo	<del>\$40</del>	\$65

**NO REFUNDS will be allowed after August 15, 2022.** Registrations cancelled prior to August 15th will be refunded the full amount paid, minus a \$50 administrative fee.

Seminar registration can be made online: [www.aactcandy.org](http://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. To receive the reduced group rate, mention AACT/American Association of Candy Technologists when calling, or use the direct link <https://www.hyatt.com/en-US/group-booking/CHILO/G-AC22> for online reservations. Reduced-rate rooms are not guaranteed after September 2nd. Regular rates apply to available rooms booked after that date.

**An optional candy making demonstration** will take place at the hotel on Monday afternoon, beginning at 1:00pm. Experts will demonstrate techniques and best practices, giving participants practical tips to take with them. The session will include time for participant Q&A.

**Supplier Tables** are available (see pricing above). Tables will only be reserved after payment is received. The limited number of tables available are assigned on a first-come, first-served basis. All supplier personnel must be registered for the conference and pay full registration. Electricity is available by prior arrangement (email request to [aactinfo@gomc.com](mailto:aactinfo@gomc.com) or call +1 (920) 295 6959).

Shipping instructions available online

**Grants available** The Allured Fund for Confectionery Education provides \$500 grants to individuals residing in the USA who would like to attend educational events such as this Technical Seminar, but are unable due to financial hardships. For more information on applying for the grants or for contributing to the fund, visit: <https://gomc.com/index.php/allured-fund/>

### 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)



# 2022 National Technical Seminar Agenda

Monday, October 17  
through  
Wednesday, October 19

The Hyatt Lodge  
Oak Brook, Illinois, USA