

AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, OCTOBER 9, 2023

- 1:00 PM **Gummi Candy Making Demonstration (Optional)**
5:30 PM **First-timers and Under-30 Reception**
6:00 PM **Opening Reception** (until 8:00 PM)

TUESDAY, OCTOBER 10, 2023

MORNING SESSION

- 8:30 AM **Welcome and Opening Remarks**
8:35 AM **Classifying Candy**
Andi Trubiano, *Ferrara*, and Haley Saucedo, *Tree-House*

You may be asking yourself, what is the lineage of gummies, taffy and hard candy in the grand scheme of the confectionery industry? We are so glad you asked! We're here to tell you how we have classified the many treats in the U.S. confectionery industry, and what differentiates one product type from another.

- 9:20 AM **Unjelling the Mystery: Conquering Pectin Pains in Sweets**
Cristina de Silva

This discussion explores the vital role of pectin in confectionery production, delving into its functional properties, chemistry, ideal usage parameters, and the challenges it poses during manufacturing. We'll uncover how pectin enhances confection textures and its versatile applications in creating gels and improving textures. Additionally, we'll address the hurdles faced in incorporating pectin into confections and bring insights into overcoming these challenges, offering valuable guidance for confectionery professionals seeking to harness pectin's potential in their products.

- 10:05 AM **Break**
10:20 AM **Fruit in Confections: Where Do I Start?**
Kevin Holland, *Tree Top*

When a project comes to you and the customer is looking for a fruit component, which fruit should you start with? Should you use puree, juice, powders, or something else? How will the fruit affect your formulation? Will the fruit shorten your shelf life? How much fruit can you add? This presentation explores these questions and shares knowledge to successfully formulate with fruit in any application.

- 11:05 AM **Let's Take a Deep Dive into Gelatin**
Ginger Waller, *Gelita*

From a confectionery perspective, gelatin is primarily a gelling, texturizing or foaming agent. But, did you know gelatin is also

Tuesday, October 10 (continued)

used as a fining agent to remove turbidity from fruit juice, wine and beer? Why and how does it work? We will cover pork, beef, and marine gelatin, the similarities, the differences, the facts and the myths, addressing the organoleptic profiles for each. Allergens, fat content, cholesterol, carbohydrates, vegan, Kosher, Halal and more will be covered.

- 11:50 AM **Lunch**

AFTERNOON SESSION

- 12:50 PM **Opening Remarks and Candy School Update**
1:00 PM **Building Diversity and Inclusion in Your Workforce**
Bilinda Pringle, *Victus Ars*

There are many benefits to having diversity and inclusion within a workplace, though it is often not clear how to achieve diversity and inclusion. This presentation will cover why diversity and inclusion are important within an organization and how to attract diverse candidates. This will include a review of different types of diversity, investigation of unconscious bias and how to build diversity and inclusion into the hiring process.

- 1:45 PM **NCA Regulatory Update**
Farida Mohamedshah, *NCA*

This annual update from NCA will address regulatory news, changes and outlook across the confectionery industry.

- 2:45 PM **Break**
3:00 PM **Controlling Crystallization in Sugar Confections**
Richard Hartel, PhD, *University of Wisconsin -Madison*

A wise candy maker many years ago said that if you knew how to control sugars, you could be a good candy maker. In this presentation, the general principles of controlling crystallization will be covered. Examples of how crystals can influence product texture/quality will be provided.

- 3:45 PM **DoE: A More Efficient Product Development Strategy**
Curtis Park, *HP Hood*

What most students learn in their introductory statistics classes tend to lack application to product development. When food scientists move into product development roles in the food industry, they are asked to solve many complicated problems by developing new formulations and processes. Typical experimentation methods involve changing one factor at a time to observe its effect. This talk will focus on an alternative: design of experiments (DoE). Outcomes of successful implementation of DoE

Tuesday, October 10 (continued)

include gains in efficiency and confidence in the results. It will focus on the who, what, when, why and how of implementing DoE in product development with the goal of encouraging participants to rethink how they perform their product development experimentation strategies.

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

WEDNESDAY, OCTOBER 11, 2023

MORNING SESSION

- 8:30 AM **Opening Remarks**
8:35 AM **Lemons! Tangerines! Blueberries! – Oh My! The Power of Flavors for Your Confections Projects**
Jennifer Fox, *Mars Wrigley*

Whether you are using natural or artificial, added or naturally occurring, flavor plays a critical role in the perception of food and drinks determined by both volatile and non-volatile compounds that interact with our taste buds resulting in that deliciously mouth-watering confection you just enjoyed. This presentation will cover flavor anatomy, selection, balance, sensory and application.

- 9:20 AM **Titanium Dioxide Alternatives**
Sandy Golden-Dukes, *IFC*

Titanium dioxide has been recognized as the "gold standard" for adding brightness and opacity to food and beverage products as an FDA approved food colorant. Over the past 5 years, concerns have been raised that have caused regulatory changes to be put in place limiting its use. This limitation has produced a need for alternative solutions. This presentation will be an overview of the recent regulatory changes for titanium dioxide as well as provide an overview of the pros and cons of many of the current alternatives that are on the market and how well they may work in different confectionery applications.

- 10:05 AM **Break**
10:20 AM **Round Table Session 1**
10:45 AM **Round Table Session 2**
11:05 AM **Round Table Session 3**
11:30 AM **Lunch**

Round Table Topics (all topics available each session): Diversity and Inclusion • Working with Consultants • What to Expect When Working with Co-Packers • How to Grow Your Business • Getting to Know the Professional Candy Landscape • Troubleshooting Chocolate Bloom • Flavor Tasting • Gummi/Jelly Troubleshooting • Chocolate Regulatory • Networking • Developing Keto Confections

Wednesday, October 12 (continued)

AFTERNOON SESSION

1:00 PM **Acids and Buffers: Under-leveraged Tools in the Product Developer's Toolbox**
Matt Patrick, *Bartek*

Developers understand that organic food acids are used to lower pH. However, the extent that organic acids and their associated buffer salts can be used to control pH in interesting ways, modulate flavor profile, and boost sourness in confections is underappreciated. Using these tools individually or in combination opens up a wide landscape for developers to create products with unique signature sensory profiles.

1:45 PM **Advanced Aerated Candy**
Jacqueline Finegan, *Kerry*

The presentation will explore key ingredients and processes in the production of aerated candies. This will include marshmallows, chews, nougat and gummies. These candies can be aerated to achieve unique textures and functional properties for increased market acceptance and product stability.

2:30 PM **Break**

2:45 PM **An SOP for Writing Standard Operating Procedures**
Jeremy Rushane, *Jaspen's LLC*

Writing standard operating procedures (SOPs) is not always a straight forward task and involves input from various individuals throughout the process flow. SOPs can quickly get clunky, wordy and ineffective if created by a pool of too many individuals or not written with an overall goal and plan. Understanding 'what' and 'how' of plant document creation and keeping to a standard practice when creating plant documents is key to creating effective SOPs your team can follow.

3:30 PM **Proteins in Confections: Considerations and Challenges**
Stephanie Lee, *Glanbia*

The use of proteins in confections is on the rise as consumers seek to incorporate more better-for-you indulgences. However, protein fortification at any significant level can be easier said than done. This presentation will briefly revisit the basics of proteins, discuss both plant and dairy protein options and highlight key considerations when formulating various confections. Troubleshooting protein challenges will also be addressed.

4:30 PM **Iron Confectioner Competition**

6:15 PM **Dinner**

Any schedule changes can be found at
<https://www.aactcandy.org/national-seminar/schedule/>

NOTES:

~ Save the Date ~

AACT National Technical Seminar
October 7-9, 2024
The Hyatt Lodge, Oak Brook, IL

American Association of Candy Technologists

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4 October 2023



**2023
National
Technical
Seminar
Agenda**

**Monday, October 9
through
Wednesday, October 11**

The Hyatt Lodge
Oak Brook, Illinois, USA