

AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS

MONDAY, OCTOBER 13, 2025

- 1:00 PM **Optional Tour of Savage Bros.**
(must select tour option when registering)
- 5:30 PM **First-timers and Under-30 Reception**
- 6:00 PM **Opening Reception** (until 8:00 PM)

TUESDAY, OCTOBER 14, 2025

- 8:30 AM — **Presentations**
- 4:30 PM **Supplier Exhibits & Reception** (until 6:30 PM)
- 6:45 PM **Stroud Jordan Award Banquet**

WEDNESDAY, OCTOBER 15, 2025

- 8:30 AM — **Presentations and Roundtable Discussions**
- 4:30 PM **Iron Confectioner Competition**
- 6:15 PM **Dinner**

PRESENTATION ABSTRACTS

Sustainability for Confections

Marissa Damman & Phuong Le, *Ferrara*

Sustainability is becoming an essential part of the consumer goods industry, driven by both consumer demand and environmental regulations. This presentation will focus on how to begin forming a practical and impactful sustainability strategy, with a spotlight on two major areas: packaging and climate change. Discussed will be current challenges and innovations in sustainable packaging, as well as key considerations for reducing greenhouse gas emissions, both in direct production and across the broader value chain.

Beyond Decoration: Challenges and Considerations of Confectionery Inclusions for Baking Applications

Leslie Mora, *Paulaur Toppings*

Confectionery products are used to enhance the visual appeal, texture, and flavor of baked goods. However, incorporating confectionery products as inclusions into baked applications presents unique formulation and process challenges. This presentation will explore how baking environments and preparation methods affect different types of confectionery inclusions, with a focus on color performance and product stability throughout the baking process. It also will highlight key considerations in the development of bake-stable inclusions.

Flavor Modulation: From Genetics to Gummies

Russell Brigham & Alex Wingard, *Silesia, Inc.*

Taste is a primary reason that people buy confectionery products. However, it is becoming increasingly difficult to achieve desirable sensory profiles. For example, better-for-you trends are contributing to reductions in key tastants like sugar, fat and salt while increasing the use of functional ingredients, which can have undesirable taste profiles. At the same time, cutting-edge technologies are being introduced which can significantly improve our ability to enhance, mask and modify flavor properties. This presentation will provide a brief overview of various approaches that can be taken to improve the overall sensory experience. Also shared will be a case study on sugarfree gummi improvement with modifying and masking flavors.

Fat Crystallization 101: Basic Concepts to Tailor Fat Physical Properties for Various Applications

Silvana Martini, *University of Nebraska-Lincoln*

This presentation will discuss the basic principles of fat crystallization. From the formation of a nuclei to the characterization of physical properties, thermodynamic factors are covered that affect fat crystallization and how physical properties can be tailored by changing chemical composition and processing conditions used during the crystallization process. The presentation will also explain how fats with differing physical properties can be used for various applications. Overall, by the end of the presentation the audience will be able to tailor physical properties and chemical composition of fats to specific needs based on various food applications.

NCA Regulatory Update

Farida Mohamedshah, *NCA*

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

Quality/Recalls

Lorraine Oberholtzer, *OWS Foods*

Avoiding costly food recalls requires meticulous attention to detail throughout the entire commercialization process. From the R&D phase and sourcing high-quality raw materials to implementing preventive controls in production facilities, to ensuring accurate package labeling, safe transport, and optimal storage temperatures, each step must adhere to stringent regulatory standards. Robust quality control measures and continuous monitoring can significantly reduce the risk of contamination and mislabeling, thereby safeguarding consumer health and maintaining brand integrity.

Cannabis Confections and Regulatory Update

Jake Dean, *Marimed*

The goal of this presentation is to first give a general regulatory and market update in the cannabis space. Differentiating between state-regulated cannabis markets and the delta-9, hemp derived market that is under the FDA. After defining these differences, covered is various cannabis extraction. The different methods and outputs, benefits and uses of those outputs. Finally, this will lead into what cannabis extracts are best used for edibles and how confections are formulated incorporating cannabis extracts, dosing, and different minor cannabinoids with their expected effects.

Moulding like a Master: Troubleshooting Chocolate Manufacturing

Emily Blake, *Feastables*

The gap between being a developer and an expert developer on the factory floor can often be attributed to years of experience and learning through (literal) trial after trial. A developer might find the source of an issue, but be uncertain of where the line lies between correction and overcorrection. To help short-cut the learning curve, we've plotted out the process map of chocolate moulding, highlighting common trouble points and polling the chocolate experts for their opinions on best operational ranges. Whether you are new to the industry, new to chocolate, or working on a new line, this "Chocolate Moulding Checklist" should help get you up and running towards becoming your own expert.

From Kitchen Craft to Commercial Confection — The Formulation and Scalable Production of Toffee

Mike Gordon, *Arway/Long Grove Confections*

This presentation explores the journey of toffee production from traditional home kitchen methods to fully scaled industrial manufacturing. We begin by examining the core ingredients—sugar and butter—and the fundamental cooking processes that create toffee's signature texture and flavor, including caramelization and emulsification. We will discuss challenges and solutions in scaling up: maintaining consistent batch quality and ensuring food safety and shelf stability. Special focus is given to formulation, equipment selection, and scaling for industrial manufacturing. Whether you are a small-batch artisan or a commercial producer, this talk offers practical insights into preserving product integrity while achieving efficiency and scalability in toffee manufacturing.

Beyond Pectin and Gelatin Gummies, Hydrocolloids in Confectionery

Wanda Jurlina, *IMCD*

While gelatin and pectin remain the two most common hydrocolloids in confectionery applications, there are a range of other ingredients in this category offering a wide range of functionalities. Gum acacia, both Senegal and Seyal grades, offer a range of functionalities for hard candies, starch moulded confectionery, tablets and panning. Carrageenan offers elastic gelling options beyond gelatin for vegan products and we'll cover the use of non-GM sugar beet pectin in panning applications for eliminating the need for titanium dioxide. We'll address the basics of each of these ingredients as well as their use in specific applications, challenges in processing and how to successfully formulate with these ingredients.

Using Mini Enrobing Machines as Test Platforms for Industrial Chocolate Production

Sebastian Schultz, *Sollich KG*

Mini enrobing machines are designed for flexibility, precision and ease of use. Despite their compact and mobile format, their technical architecture incorporates many of the same core components found in large-scale enrobing systems. This makes them an efficient and practical solution for product testing and process refinement prior to full-scale production.

Equilibrium Lost: A Kinetic and Structural Approach to Starch Retrogradation in Candy

Ben Averill, *Grain Processing Corporation*

Retrogradation is beneficial in confections, as the process leads to the formation of starch gels. However, discussions of starch retrogradation often focus on its negative effects, such as bread staling. The conditions required for beneficial starch gelatinization in candies will be discussed in terms of starch structure and ingredient interactions, alongside examples of different starch behavior in jellies. Understanding retrogradation can help formulators choose the appropriate starch for their desired texture and limit production issues by reducing the risk of accidentally triggering retrogradation.

Texture Analysis

Marc Johnson, *Texture Technologies*

The candy and confectionery industry quantifies textural attributes at every stage of production. Raw ingredients suppliers and purchasers use SMS texture analyzers to start with ingredients that have the correct textural attributes for success. Candy manufacturers then use texture analyzers to make operating decisions which optimize manufacturability and product quality. Finished goods are tested to ensure they deliver the textural attributes that consumers demand.

ROUNDTABLE TOPICS

CHOCOLATE REGULATORY
NETWORKING
WORKPLACE SUSTAINABILITY
CORPORATE DEI
TECH TO TALK, CONVEYING SCIENCE TO NORMIES
ENTREPRENEURSHIP, STARTING A COMPANY
HOW PEOPLE ARE OR ARE NOT USING AI
SCALE UP CHALLENGES
CANNABIS

ADDITIONAL INFORMATION

Registration Fees:

	Aug. 22 or before	After Aug. 22
Registration Fee (<i>non-member</i>)	\$690	\$740
National Chapter Member (<i>reduced fee</i>)	\$580	\$630
Students (accredited, post secondary)	\$200	\$250
Supplier Tables	\$315	\$415
<i>Optional Tour of Savage Bros.</i>	\$50	\$75

Optional Tour of Savage Bros. Co.:

An optional tour of Savage Bros. Co. will take place on Monday afternoon, beginning at 1:00 P.M. There will be a bus departing the hotel at approximately 12:15 P.M. Experts will provide a guided tour of the facility and best practices, giving participants practical tips to take with them. The tour will include time for participant Q&A. An extra fee is required.

Hotel:

Reservations must be made directly with the Hyatt Lodge—2815 Jorie Blvd., Oak Brook, IL 60523

Web: www.hyatt.com/en-US/group-booking/CHILO/G-10AA

Phone: +1 (630) 568 1234

Rates: \$169 per night (single or double). Ask for AACT group rate.

Grants Available:

The Allured Fund for Confectionery Education provides grants to those who would like to attend but are unable due to financial hardships. Grants are open to any individual residing in the United States. For information on applying for the grants or for contributing to the fund: www.gomc.com/AlluredFund

Seminar registration is available at: www.aactcandy.org

American Association of Candy Technologists

Email: aactinfo@gomc.com • Web: www.aactcandy.org



2025 National Technical Seminar Agenda

Monday, October 13
through
Wednesday, October 15

The Hyatt Lodge
Oak Brook, Illinois, USA