

PMCA Hands-on Workshop: Starch & Starchless Moulding

Wednesday, April 5, 2017

Join us for our second hands-on workshop at the PMCA Annual Production Conference. Experienced confectioners, newbies and everyone in between are welcome.

This event will be guided by knowledgeable industry leaders. And of course, count on lots of samples and hands-on activities.



GELATIN, PECTIN AND STARCH

Led by: Michelle Frame, *Victus Ars, Inc.* and Michelle Schwenk, *ADM*

- Formulation, cooking and depositing
- Troubleshooting and active ingredients

CREAMS, FONDANTS AND MALLOWS

Led by: Mark Heim, *R. Mark Heim Confectionery Consulting*

- Formulation and cooking
- Batch and continuous processing

MOULD AND BOARD DESIGN

Led by: Tessa Porter, *Ferrara Candy Company*

- Starch mould and starch board design
- Starchless moulding design and manufacture

MOGULS

Led by: Anthony Habib, *Habib Global Consulting Confectionery*

- Design and types of moguls
- Mogul operation and troubleshooting for maximum quality and efficiency

DRY ROOMS

Led by: Cesare Catelli, *Pompeo Catelli* and Steve Marcanello, *MILTSAM*

- Design, air flow, optimize efficiency for various product types
- Starch care, conditioning and troubleshooting

FINISHING

Led by: Dave Jordan, *Centerchem* and Radka Kacena, *Long Grove Confectionery Co.*

- Sanding, oiling, chocolate coating
- Coating with active ingredients



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