



An International Association of Confectioners

FOR IMMEDIATE RELEASE

FOR MORE INFORMATION CONTACT

Yvette Thomas

Tele: 610-625-4655

Email: Yvette.Thomas@pmca.com

www.pmca.com

STUDENTS COMPLETE PANNED CONFECTIONS WORKSHOP

THE WARRELL CORPORATION HOSTS CLASS OF 2013

May 10, 2013 - Bethlehem, PA — Thirty one students representing a variety of companies participated in the *PMCA Panned Confections Workshop* held March 5-8, 2013 at the *Warrell Corporation* in Camp Hill, PA.

Nine experienced and highly skilled instructors provided a mix of classroom and practical training related to the Science of Panning, Equipment, Soft, Hard, Hot and Chocolate Panning, Finishing and Polishing and the use of Colors and Flavors in Panned Confections. Each student received a comprehensive course book containing all the presentations and practical exercises and was able to take home a variety of sample product they made with their fellow students.

Students earning a certificate of completion for the course

Mark Czerczak

Confectionery Arts

Armon DeMarco

Chocolatisimo

Priscilla Fernandes

Mantrose Haeuser Company

Chef Peter Greweling

Culinary Institute of America

Melanie Hall

The Hershey Company

Kevin Hanak

Bissinger's Handcrafted Chocolatier

Caitlin Harvey

Blommer Chocolate Company

Julie Hickey

The Hershey Company

Eugene Jang

Brooklyn, NY

Jessica Janning

Capol LLC

Rajarajeshwari Kainthaje

Bgirow Agro Tech(P) Ltd.

Lauren Killian

The Hershey Company

Marie Loewen

Blommer Chocolate Company

Elizabeth Luther

Concord Foods, Inc.

Leah Miller

The Hershey Company

Sirisha Muppidi

Barry Callebaut

Adrian Poh

Flora International

April Richter

The Hershey Company

Alex Riesche

Kerry Ingredients & Flavors

Jennifer Russell

World's Finest Chocolate

Matt Schuck

Terri Lynn Inc.

Doug Sterling

Dr. Paulo's Farms

Tiffany Strahan

The Hershey Company

Sokhomari Suon

EMD Chemicals

Mike Thornton

Chocolate Fusions

Melissa Tisoncik

Blommer Chocolate Company

Julio Alberto Torres

Dawn Food Products, Inc.

Dave Weil

Gertrude Hawk Chocolates

Joe Witt

Bissinger's Handcrafted Chocolatier

Kim Yoder

Cargill Cocoa & Chocolate

Greg Zarnoski

Gertrude Hawk Chocolates

PMCA was most grateful to all those individuals and companies who graciously donated instructors, ingredients, products or other items to the success of the course as follows:

Course Instructors

Katherine Clark

Capol, LLC

Cindy Cosmos

Bell Flavors & Fragrances

Michelle Frame

Colony Brands – Swiss Colony

Jim Greenberg

Union Confectionery Machinery Co.

Terry Gross

The Warrell Corporation

Peter Jamieson

Ingredion Incorporated

Gale Myers

Sensient Colors, Inc.

Walter Vink

Vink Associates, Inc.

Dennis Zak

TMResource, LLC

Donations of Ingredients, Equipment, Samples & Supplies

Bell Flavors & Fragrances

Blommer Chocolate Company

Capol, LLC

Domino Specialty Ingredients

EMD Chemicals

Ford Gum

The Hershey Company

Ingredion Incorporated

Jelly Belly Candy Co.

Sensient Colors, Inc.

Union Confectionery Machinery Co.

TRICOR Systems, Inc.

TMResource, LLC

Vink Associates, Inc.

The Warrell Corporation

About PMCA

PMCA is a non-profit international trade association in the confectionery industry whose goals are to provide open forums for the free exchange of technical information through its Annual Production Conference, to promote and direct basic and applied scientific research in the science of chocolate and confectionery through its Research Program at leading universities and to educate and train technical and manufacturing personnel worldwide through its Short Course Program. The organization was originally founded in 1907 as the Pennsylvania Manufacturing Confectioners' Association.

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