

# 71st

## Annual Production Conference Program Booklet

Monday, April 3 - Wednesday April, 5, 2017

Lancaster Marriott at Penn Square & Lancaster County Convention Center



# PMCA

Professional Manufacturing Confectioners Association

**LEARN. CONNECT. GROW.**

**Allergen Statement:** *Samples displayed or distributed at the PMCA Annual Production Conference may contain, or may have been processed in, facilities that also process peanuts, tree nuts, soy, wheat, dairy or other allergens.*

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PMCA's 71st Annual Production Conference  
April 3 - April 5, 2017

Lancaster Marriott at Penn Square &  
Lancaster County Convention Center  
Lancaster, Pennsylvania

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*Please be advised that the PMCA employees and contractors will take photographs as well as audio and video recordings in the conference sessions, exhibit hall and other public areas for promotional or commercial purposes.*

*Note: Audio or video recording and photography of the technical sessions is prohibited. Please turn cell phones to silent or vibrate during the technical sessions.*

# Schedule of Events

## Sunday, April 2

*PMCA Committee Meetings – Chestnut Board Room*

2:00-3:30pm ..... Education & Learning Committee Meeting

3:30-5:00pm ..... Research Committee Meeting

**NEW!** LEARN. CONNECT. GROW. Networking Event

Montgomery House, Freedom Hall Lobby

5:00-7:00pm ..... Cash bar and light snacks, raffle entry

## Monday, April 3

*Student Outreach Program Breakfast - Students & Mentors – Hickory Room*

7:30-8:00am

*Opening Day Technical Session – Heritage Ballroom*

8:00am ..... Opening Remarks

8:15am ..... Student Outreach Program

8:35am-12:05pm ..... Basics & Beyond

*Panning: Art & Science in Harmony*

*Supplier Exhibit – Freedom Hall\**

12:30-5:00pm ..... Exhibits Open

\*Lunch will be hosted by PMCA inside Freedom Hall 12:30-2:00pm

*Student Plant Tour*

Departure - 3:00pm/Return - approx. 6:15pm

*Reception - Freedom Hall Lobby\*\**

5:15-6:15pm ..... Hors d'oeuvres/cash bar

\*\*Attendees to make their own dinner arrangements

## Tuesday, April 4 – Focus on Chocolate

*Morning Technical Session – Heritage Ballroom*

8:15-11:55am ..... Speaker Presentations

*Buffet Lunch – Commonwealth Ballroom*

12:00-1:30pm

*Student Lunch – Commonwealth Ballroom*

12:00-1:00pm

*PMCA Annual Member Meeting – Hickory Room*

1:00-1:40pm

*Afternoon Technical Session – Heritage Ballroom*

1:45-4:30pm ..... Speaker Presentations

*Reception – Commonwealth Ballroom Lobby*

6:00-6:50pm ..... Hors d'oeuvres/cash bar

*Annual Production Conference Dinner – Commonwealth Ballroom*

7:00pm ..... Awards Banquet & Dinner Speaker

## Wednesday, April 5 – Hands-On Workshop

*Closing Day Session – Heritage Ballroom*

8:00am-8:35am ..... Starch & Starchless Moulding Workshop Kickoff

8:35am-12:50pm ..... Hands-On Workshop Stations

2:00-3:30pm ..... Program Committee Meeting

*Student Program Farewell Lunch - Students & Mentors – Hickory Room*

1:00-2:00pm





**BASICS AND BEYOND SEMINAR**  
***PANNING: ART & SCIENCE IN HARMONY***

*Monday, April 3, 2017—Heritage Ballroom*

**PROGRAM COORDINATORS AND CONTRIBUTORS**

**Basics & Beyond Sub-Committee Leads:**

*Pam Gesford, The Hershey Company*  
*Rich Salotto, Capol LLC*

**Program and Demonstration Team:**

*Cynthia Angelo, Givaudan Flavors*  
*Judy Cooley, Global Confection Connections LLC*  
*Philip Cartier, retired, The Hershey Company*  
*Amy Hartman, Hummelstown, PA*  
*Bob Huzinec, The Hershey Company*

**Equipment, ingredient and tasting sample donations  
provided by the following companies:**

- *Capol LLC*
- *Centerchem*
- *Dumoulin*
- *Ferrara Candy Company*
- *The Hershey Company*
- *John B. Sanfilippo & Son Inc.*
- *Ocean Spray*

The Basics & Beyond seminar has been a tradition of the production conference program for years. This half-day seminar will provide basic information along with some advanced techniques and new technologies. Presentations from experienced industry professionals will be accompanied by video, live demonstrations and tasting samples.

# MONDAY, APRIL 3

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7:00am	Registration	Heritage Ballroom Lobby
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8:00am	<b>Welcome &amp; Opening Remarks</b> Bob Huzinec, <i>The Hershey Company</i> , PMCA Chair of the Board	Heritage Ballroom
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8:15am 1	<b>PMCA Student Outreach Committee Update</b> Mark Freeman, Vice President of Sales, <i>Shank's Extracts</i> PMCA's Student Outreach Committee Chair will provide an overview of the activities of the committee including a review of the growth and success of the program and future outlook.
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## STUDENT PROGRAM 10<sup>TH</sup> ANNIVERSARY

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### Basics & Beyond Seminar—Panning: Art & Science in Harmony

A discussion period will follow each speaker. Submit questions in writing to Session Officials: Judy Cooley, *Global Confection Connections LLC*, Tessa Porter, *Glanbia Performance Nutrition* and Rose Potts, *Blommer Chocolate Company*

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8:35am 2	<b>Welcome &amp; Introduction (Moderator)</b> Rich Salotto, Eastern Region Sales Manager, <i>Capol LLC</i> The opening remarks will provide a basic overview of the topic and highlights of the program to follow.
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8:50am 3	<b>Panning Equipment – Classic, Belt, Automated and Future State of the Art</b> Jeffrey Bogusz, Senior Director – Food Engineering and Innovation, <i>Ferrara Candy Company</i> Panning has been used to apply layers of sweet coatings to products for at least the last 800 years. This overview will discuss the progression of equipment and automation that has been used for panning. The skills possessed by the experienced panner will be contrasted with the types of process controls available to simulate these skills in automated systems. Automation comes at a cost – both financial and in reduced manufacturing flexibility. The presentation will discuss the situations where conventional pans make the most sense and when the expense of an automated system will make you happy. Throughout the presentation, there will be videos shown to provide visual experiences of the various types of panning equipment.
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9:45am     Break

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10:00am     **Matching Centers with the Proper Panned Coating**

4

François Adele, Mechanical Engineer and General Manager, *Dumoulin*  
Every type of coating brings its own structure, stability and ingredients which results in a good or bad combination with a center. Learn how to create a correct interface between a center having specific structure, size, fat and humidity content with a chocolate coating or sugar coating in order to maintain good shelf life. This presentation will explain how to use different centers and coating ingredients with intermediate pre-coating, pre-gumming, varnishing, etc.

*Panning Demonstration*

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10:55am     Break

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11:10am     **Panning 101: Best Practices for Soft, Hard, Chocolate and Hot Panning**

5

Gloria Brandes-Kuptz, Senior Scientist – Product Development, *John B. Sanfilippo & Son Inc.*

All confectionery panning processes have an extensive background in how and why certain steps are followed. The history over the years has developed into a basic set of standard operating procedures (SOPs) or best demonstrated practices (BDP's). There will always be slight variations because of equipment, environment and/or raw materials used.

Following the BDP's basic outline with individualized variations should let anyone get a start in confectionery panning.

*Panning Demonstration*

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12:05pm     Adjourn

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# MONDAY, APRIL 3

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**SUPPLIER EXHIBITION**  
Freedom Hall • 12:30-5:00pm

**PMCA HOSTED LUNCH**  
Freedom Hall • 12:30-2:00pm

**RECEPTION**  
Freedom Hall Lobby • 5:15-6:15pm

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## **VIVA VANILLA –THE ORCHID!** **Booth #HD1-HD4**

*A unique exhibition hosted by the PMCA Program Committee*



How did the vanilla flavor become so ubiquitous? Did you know the vanilla plant is an orchid?

Highlights of this interactive exhibit will include tasting samples of both vanilla and vanillin, extraction demos, videos and more to provide visitors with an interactive and educational experience.

### **Exhibition Contributor Thanks**

- |  |                           |
|--|---------------------------|
| • <i>Givaudan Flavors</i>              | • <i>Mane</i>             |
| • <i>Connie Holland - Penn State</i>   | • <i>The Salty Road</i>   |
| • <i>Master Gardener, Adams County</i> | • <i>Shank's Extracts</i> |
| • <i>Little Brook Orchids</i>          | • <i>Solvay</i>           |
| • <i>My Green Pets</i>                 | • <i>Vox</i>              |

### **Hosted Display Sub-Committee**

#### **Sub-Committee Lead:**

Serena Bitzer, *The Hershey Company*

#### **Members:**

Cynthia Angelo, *Givaudan Flavors*

Judy Cooley, *Global Confection Connections LLC*

Reg Ohlson, *retired, Mars, Inc.*

**2017 Supplier Exhibits — As of Publication Date  
Monday, 12:30-5:00pm, Freedom Hall**

**AAK**

Aasted-North America LLC

ADM/Matsutani LLC

**American Chocolate Mould Co.**

Austrade Inc.

AVEBE America

Bainbridge Associates LLC

**Baker Perkins**

**Barry Callebaut**

**Bell Flavors & Fragrances Inc.**

BENEO Inc.

Berndorf Belt Technology USA

**Blommer Chocolate Company**

Blue Pacific Flavors

Bosch Packaging Technology, Inc.

Bronkhorst USA

Bühler Inc.

California Natural Products

Capol LLC

**Centerchem, Inc.**

Ciranda Inc.

Clasen Quality Coatings, Inc.

W.A. Cleary Products

**CM-OPM/CMFIMA**

**Colorcon**

Concord Foods, Inc.

Creative Food Ingredients

Crosio & Associates

Dairy Farmers of America

Divis Nutraceuticals

Domino Specialty Ingredients

Driam USA, Inc.

EBRO Armaturen

ERIEZ

EZtemper by the Chocolate Doctors

Farbest Brands

Flavorchem Corporation

FONA International Inc.

Franz Haas Machinery of America Inc.

**Fuji Oil Inc.**

Galloway Company

Global Confection Connections LLC

GNT USA, Inc.

Gold Coast Ingredients

Golden Peanut & Tree Nuts

**Grain Processing Corporation (GPC)**

Graybill Machines, Inc.

Hamburg Dresdner Maschinenfabriken  
USA

**IFC Solutions**

Industrial Food Ingredients

**Ingredion Incorporated**

**25+ Year Exhibitor**

Kalsec Inc.

**Kargher**

**Kocotek**

Landers Group LLC

MANE, Inc.

Mantrose-Haeuser Co. Inc.

**Manufacturing Confectioner/MC**

Micelli Chocolate Mold Co.

Miltenberg & Samton, Inc. (MILTSAM)

**Molded Fiber Glass Tray Co.**

**Multifilm Packaging**

NETZSCH Premier Technologies LLC

NEXIRA

Nitta Gelatin NA

Nutec Group

Nutrin Distribution Company

Palsgaard Incorporated

Precision Roll Grinders, Inc.

**PROVA Inc.**

ProXES, Inc. dba Stephan Machinery

PSG, a Dover Company

PTL (Production Techniques Ltd.)

**Readco Kurimoto LLC**

**Roquette America**

ROVEMA North America

Schenck Process

**Sensient Colors, LLC**

Sensus America, Inc.

Shick Solutions

Silesia Flavors, Inc.

**Sollich North America, LLC**

**Stern Ingredients, Inc.**

Sugarlight (Division of CSC Sugar)

**Symrise**

Temuss Products Limited

Tomric Systems Inc.

Totus Trade LLC

**TRICOR Systems Inc.**

**Turbo Systems**

**Union Confectionery Machinery Company**

United Cocoa Processor

**Varick Enterprises, Inc.**

VernDale Products, Inc.

The Warrell Corporation

WEBBER/SMITH Associates, Inc.

**Woody Associates, Inc.**

**WRH Industries, Ltd.**

**25+ Year Exhibitor**

## Focus on Chocolate | TUESDAY, APRIL 4

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7:30am	Registration	Heritage Ballroom
8:15am	<b>Welcome &amp; Opening Remarks</b> Ed Wilson, <i>retired, AAK USA</i> , PMCA President  <b>Moderator</b> Reg Ohlson, <i>retired, Mars, Inc.</i>	Heritage Ballroom

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A discussion period will follow each speaker. Submit questions in writing to Session Officials: Cynthia Angelo, *Givaudan Flavors*, Ed Minson, *Tate & Lyle* and Ed Wilson, *retired, AAK USA*

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8:30am	<b>Chocolate Flavor Considerations</b>
6	Gary W. Guittard, President and CEO, <i>Guittard Chocolate Company</i> <b><i>Hans Dresel Memorial Award Speaker</i></b>



We can't ignore the historical context of cocoa when we are trying to expand our understanding of flavor. Take a historic journey of cocoa. Discover how the past informs our present understanding of flavor and gain an appreciation for what the future might hold as it

relates to the preservation of heirloom varieties and the important elements of flavor to create a palette that can incite creativity in the confectionery space. A chocolate maker's perspective paired with a pastry chef's approach explain the art of celebrating the inherent notes of cocoa in your confections.

## Focus on Chocolate | TUESDAY, APRIL 4

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### 9:15am 7 **The Maillard Reaction: A Core Process in the Creation of Flavors During Cooking & Chocolate Making**

Abdoulaye Traore, Senior Technical Service Manager, *Cargill Cocoa & Chocolate*



Since the discovery of fire by mankind, food preparation has slowly but surely evolved to use fire and heat treatment in a variety of ways. In almost every society on the planet, food preparation often involves the use of heat. Today, heat treatment is used to produce food that is flavorful, safe and shelf-stable. Heat is also used to create a variety of food ingredients and flavors for a range of applications in the industry. When heat is used for cooking food, the most noticeable

impact on the food is flavor and sensory changes. In many cases, cooked food develops a complex combination of flavors that make it taste good and unique. At the core of that flavor creation is a chemical process that is still being studied 100 years after its discovery by the French scientist Louis-Camille Maillard. This chemical reaction, called “The Maillard Reaction,” has been studied over the years in academia but is often forgotten or undervalued by many food processors. This presentation will take us on a journey of rediscovering the Maillard reaction and how it impacts chocolate making in a more fundamental way than we think.

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### 10:00am Break

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### 10:15am 8 **PMCA Research Committee Update**

Eric Schmoyer, R&D Project Manager, *Barry Callebaut*

PMCA’s Research Committee Chair will provide an overview of the activities of the committee.



## Focus on Chocolate | TUESDAY, APRIL 4

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### 10:35am 9 **Zero to Hero: Concept to Commercialization of a Novel Chocolate Ingredient**

Melissa Tisoncik, R&D Manager – Product Development, *Blommer Chocolate Company*

It is rare in confectionery application research when a developer has no historical data to start with and the research landscape is completely uncharted, only littered with unanswered questions. In this talk, you will rediscover the importance of basic scientific principles, essential project management skills and understand the evolution of a project through the lens of a R&D group researching a new ingredient technology at a chocolate company. Together we will discuss the key elements to consider when learning how to map out the research space, define initiatives, resources and timelines for a confectionery project. Most importantly, we will look at what it takes to keep moving forward in a R&D project through the challenges learned, successes recognized and building a team that must go through constant evolution. Through excitement and disappointments, we will unveil the scope of a new confectionery ingredient coming to life.

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### 11:10am 10 **The Complexity of Controlling the Particle Size in Chocolate**

Mark Adriaenssens, Vice President of R&D, *Barry Callebaut*

When a piece of chocolate is eaten, the continuous fat phase melts, is mixed with saliva and releases the solid particles. This combination of in-mouth events generates the typical sensation, specific for every kind of chocolate. The fineness of the solids influences all steps of chocolate perception and is therefore of outstanding importance for the quality of chocolate. Not only is the sensory perception highly influenced by the fineness of the solids, also more technical aspects, such as rheology, influencing workability and fit with chocolate applications, are largely determined by the fineness of the solids. So, how can we best measure fineness and how can we control fineness of chocolate?

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### 11:55am **Adjourn**

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#### **BUFFET LUNCH**

Commonwealth Ballroom

12:00-1:30pm

#### **STUDENT LUNCH**

Commonwealth Ballroom

12:00-1:00 pm

#### **PMCA ANNUAL MEMBER MEETING**

Hickory Room • 1:00-1:40pm

# Focus on Chocolate | TUESDAY, APRIL 4

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1:45pm	<b>Afternoon Session Opening Remarks</b> Rose Potts, <i>Blommer Chocolate Company</i> , PMCA Vice President  <b>Moderator</b> Shawn Houser-Fedor, Director of Snacks Product Development, <i>The Hershey Company</i>	Heritage Ballroom
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A discussion period will follow each speaker. Submit questions in writing to Session Officials: Serena Bitzer, *The Hershey Company*, Dave Hess, *retired, The Warrell Corporation* and Rich Salotto, *Capol LLC*, and Abdoulaye Traore, *Cargill Cocoa & Chocolate*

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2:00pm	<b>PMCA Education &amp; Learning Committee Update</b> 11 Peter Jamieson, Lead Food Scientist, <i>Atlas Point Technical Services</i> PMCA's Education & Learning Committee Chair will provide a report on the association's short course program including highlights of recent courses and a look at future offerings.
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2:15pm	<b>NCA Regulatory Update 2017</b> 12 Genna Goldner, Director of Legal & Regulatory Affairs, <i>National Confectioners Association</i> This year marks the beginning of a new administration, which will represent a significant shift in policy priorities. Learn about the impact of the Trump administration on food and agricultural regulatory developments relevant to the confectionery sector. The implementation of the Food Safety Modernization Act is almost complete and nutrition labeling is set to go into effect in 2018. By the time nutrition labeling is scheduled to go into effect, USDA is mandated to issue regulations on the disclosure of genetically engineered ingredients. NCA is advocating for harmonization of these labeling deadlines as well as many more policy initiatives intended to alleviate pressure on confectioners.
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## TUESDAY, APRIL 4 | Focus on Chocolate

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**3:15pm**     **Break – *In honor of the Student Outreach Program's 10<sup>th</sup> anniversary, please join us at the Trail Mix Bar outside Heritage Ballroom***

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**3:30pm**     **CocoaAction Program Update**

**13**

Tim McCoy, Senior Director, *World Cocoa Foundation*



The World Cocoa Foundation's CocoaAction strategy brings the world's leading cocoa and chocolate companies together to accelerate sustainability and improve the livelihoods of cocoa farmers. CocoaAction engages producing-country governments, cocoa farmers, and the cocoa

industry to boost productivity and strengthen community development in Côte d'Ivoire and Ghana – the largest cocoa producing countries in the world. This presentation will detail CocoaAction's successes thus far and provide an overview of its key elements, including training in good agricultural practices, delivery of improved planting materials and measurable improvements in cocoa-growing communities through access to quality primary education, child labor monitoring and women's empowerment.

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**4:15pm**     **Long Range Planning Committee Update**

**14**

Adrian Timms, *ATimms Consulting LLC*

The Long Range Planning Committee Chair will report on PMCA's 2020 long range plan, cast in 2014. We shall review plan midpoint progress including the areas of branding, web portal, on-demand content and social media. We shall look ahead to priorities and upcoming initiatives over the next couple of years, continuing the evolution of PMCA as not just an event, but a vital community for professional confectioners looking to learn, connect and grow.

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**4:30pm**     **Adjourn**

TUESDAY, APRIL 4

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# PMCA 71st Annual Production Conference Dinner

**Commonwealth Ballroom, 2<sup>nd</sup> floor**

6:00-6:50pm – Cash Bar • 7:00-9:30pm – Dinner

**Toastmaster**

Ed Wilson, PMCA President  
*Retired, AAK USA*

## Awards Program

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### MARIE KELSO MEMORIAL AWARD

Presented to

**John Ashby**

*California Natural Products*

For the 2016 Production Conference Presentation

*Beyond Corn Syrup*

Award Presentation by

**Steve Genzoli, PMCA Marie Kelso Award Chair**

*Ghirardelli Chocolate Company*

### HANS DRESEL MEMORIAL AWARD

Presented to

**Gary W. Guittard**

*Guittard Chocolate Company*

Award Presentation by

**Judy Cooley, Production Conference Program Committee Chair**

*Global Confection Connections LLC*

**FUTURE CONFECTIONERY LEADER AWARDS**

Presented to

**Erin Fleming**, *Mars Chocolate NA*  
**Caitlin Harvey**, *Blommer Chocolate Company*  
**Hilary Long**, *The Hershey Company*  
**Carly Meck**, *Blommer Chocolate Company*  
**Tessa Porter**, *Glanbia Performance Nutrition*  
**Melissa Tisoncik**, *Blommer Chocolate Company*

Award Presentation by

**Mark Freeman**, **Student Outreach Committee Chair**  
*Shank's Extracts*

## Dinner Speaker

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**Vanilla: From Pod to Product**  
Jay Klosterman, *Givaudan Flavors*



A 12-year veteran of the flavor industry and formally trained as a chemical engineer, with experience in process research, marketing and biotechnology, Jay Klosterman oversees the end-to-end process to source vanilla beans, process into extracts and create flavors. Jay will take us into the jungles of Madagascar to explore the process that transforms a simple *Vanilla planifolia* orchid flower into an extract that is

recognized globally for its rich, decadent profile. Each step of the traditional curing process used to convert a tasteless green pod into the dark, complex vanilla bean will be brought to life through picture and video.

*\* Distribution of the PMCA Candy Bag will immediately follow the program. Please bring your **blue badge ticket** with you to dinner.*

# WEDNESDAY, APRIL 5

7:30am	Registration	Heritage Ballroom
8:00am	<b>Closing Day Session Remarks</b> Ed Wilson, <i>retired</i> , AAK USA, PMCA President <b>Moderator</b> Judy Cooley, <i>Global Confection Connections LLC</i>	Heritage Ballroom

A discussion period will follow the workshop. Session Officials: Phil Cartier, *retired*, *The Hershey Company*, Pam Gesford, *The Hershey Company*, Didem Icoz, *Ingredion* and Marlene Stauffer, *Blommer Chocolate Company*

8:15am 15	<b>Starch &amp; Starchless Moulding Workshop Introduction</b> Judy Cooley, <i>Global Confection Connections LLC</i> Consumption of starch and starchless moulded sugar confections are growing globally. Gummies, jellies, caramels, marshmallows, creams and variations are all made using specifically designed cooking and depositing equipment, moulds and dry rooms or cooling tunnels, and are finished by coating with oil, sugar, chocolate or specialty ingredients. The beauty of this type of process is that limitless product diversity can be achieved using the same equipment by simply changing the moulds, the finish, the formula or the drying parameters. An introduction to these important processes, as well as a Moulding Technologies sample area, will be used to launch this hands-on workshop that will include six stations instructed by world-class confectioners to optimize your individual learning experience.
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WEDNESDAY, APRIL 5

# Starch & Starchless Moulding

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## Hands-On Workshop

8:35am-12:50pm, Heritage Ballroom



Join us for our **2<sup>nd</sup> hands-on workshop** at the PMCA Annual Production Conference. Experienced confectioners, newbies and everyone in between are welcome.

Six hands-on stations will be guided by industry experts in each area of instruction. And of course, count on lots of samples and activities.

*\* The workshop, in its entirety, will be audio and video recorded and portions may be used for promotional and commercial purposes.*

# Stations & Instructors



## MOGULS

Instructors: Anthony Habib, *Habib Global Consulting*, Paul Althof, *Tanis Confectionery* and Scott Yeager, *Just Born*

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

## GELATIN, PECTIN AND STARCH

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

- Formulation, cooking and depositing
- Troubleshooting and active ingredients



## MOULD AND BOARD DESIGN

Instructors: Tessa Porter, *Glanbia Performance Nutrition*, Robert Dono, *Bosch*, John Gecsek, *Just Born* and Tony Prange, *Baker Perkins*

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

## CREAMS, FONDANTS AND MALLOWS

Instructors: Mark Heim, *R. Mark Heim Confectionery Consulting*, Diane Douglas, *Concord Foods* and Chris Lemay, *retired, The Hershey Company*

- Formulation and cooking
- Batch and continuous processing



## DRY ROOMS

Instructors: Cesare Catelli, *Pinco SA* and Steve Marcanello, *MILTSAM*

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





## FINISHING

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

- Sanding
- Oiling

## Don't forget to stop by the CONFECTIONERY MOULDING TECHNOLOGIES DISPLAY

Rich Milker, *Just Born*

Get a closer look at various starch moulded products during the workshop at this tasting sample area.

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### 12:50pm Closing Remarks & Adjourn

Judy Cooley, *Global Confection Connections* and Ed Wilson, *retired, AAK USA*

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## THANK YOU WORKSHOP CONTRIBUTORS

*ADM, Bainbridge Associates, Baker Perkins, Bosch, Bottomline Technologies, Centerchem, Chocolate F/X, Concord Foods, CP Kelco, Fast Track Engineering Pty Ltd., Ferrara Candy Company, Gimbal's Fine Candies, Glanbia Performance Nutrition, Global Confection Connections, Habib Global Consulting, Hansa Mixer, Klöckner Hänsel Processing GmbH, The Hershey Company, Just Born, Liberty Engineering, Long Grove Confectionery Co., MILTSAM, Pinco SA, Queen City Candy, R. Mark Heim Confectionery Consulting, Savage Bros. Co., Silesia, Tanis Confectionery, Victus Ars, Inc.*

# Join us again next year!

PMCA 72<sup>nd</sup> Annual Production Conference

**April 16-April 18, 2018**

Lancaster Marriott at Penn Square &  
Lancaster County Convention Center



## PMCA Student Outreach Program

The Student Outreach Program was created in 2007 in an effort to reach out to prospective and new entrants to the industry in order to attract, develop and retain tomorrow's confectionery leaders. Students will be wearing a special black and gold badge ribbon denoting them as a *Student Honoree*.

### Student Outreach Program Committee Chair

Mark Freeman, *Shank's Extracts*

### Members:

Serena Bitzer, *The Hershey Company*  
 Judy Cooley, *Global Confection Connections LLC*  
 Alan Cotich, *Sconza Candy Company*  
 Kristina Cross, *Barry Callebaut*  
 Lou Felice, *The Hershey Company*  
 Barry Glazier, *Mars Chocolate NA*  
 Bob Huzinec, *The Hershey Company*  
 Steve Marcanello, *MILTSAM*  
 Carly Meck, *Blommer Chocolate Company*  
 Patrick Reed, *Clasen Quality Coatings*  
 Eric Schmoyer, *Barry Callebaut*  
 Jenna Schowalter, *FONA*  
 Nico Tomaselli, *Lindt & Sprüngli USA*  
 Ed Wilson, *retired, AAK USA*

### Student Tour

Graciously Hosted by:





## PMCA Short Course Program

The goal of PMCA's Education & Learning Committee is to develop and deliver high-value learning experiences to the confectionery and related industries. These learning experiences cover the science related to the specific topic and industry and provide practical, hands-on opportunities to experience science in action.

The committee would like to sincerely thank the following companies and universities which, over the past several years, have generously provided facilities for hosting practical work, plant tours and demonstrations.

<i>Asher's Chocolates</i>	<i>Readco Kurimoto</i>
<i>Blommer Chocolate Company</i>	<i>Richardson Brands</i>
<i>Bridgetown Bakery</i>	<i>University of Wisconsin-Madison</i>
<i>Georgia Nut Company</i>	<i>The Warrell Corporation</i>
<i>Gertrude Hawk Chocolates</i>	<i>Wolfgang Candy Company</i>
<i>The Pennsylvania State University</i>	

### **Education & Learning Committee Chair:**

Peter Jamieson, *Atlas Point Technical Services*

### **Members:**

Terry Gross, *The Warrell Corporation*  
 Mark Heim, *R. Mark Heim Confectionery Consulting*  
 Randy Hofberger, *R&D Candy Consultants*  
 Brad McGlaughlin, *Wolfgang Candy Company*  
 Rich Milker, *Just Born*  
 Joe Sofia, *Cargill Cocoa & Chocolate*  
 Marlene Stauffer, *Blommer Chocolate Company*  
 Nico Tomaselli, *Lindt & Sprüngli*  
 Rosemary Trout, *Drexel University*  
 Walt Vink, *Vink Associates, Inc.*  
 Kim Yoder, *Barry Callebaut*

## GENERAL CONFERENCE INFORMATION

### ELIGIBILITY

Production conference registration is open to anyone in the confectionery industry, or in its related industries. The technical program is designed to benefit confectionery industry personnel responsible for production, management, R&D, engineering and quality control.

### REGISTRATION

The registration form should be completed and sent with payment to PMCA, 2980 Linden Street, Suite E3, Bethlehem, PA 18017. Tel. 610-625-4655; Fax 610-625-4657. (Checks to be in U.S. funds drawn on a U.S. bank or on a Canadian bank). MasterCard, Visa and American Express credit cards accepted. Registrations received by March 20, 2017 will receive a registration acknowledgement. Registrations received after March 20, 2017 may not be acknowledged. Registration forms, in both a printable and online version, can be found at [www.pmca.com](http://www.pmca.com). On-site registration is available.

### FEES

Full Registration includes admission to all technical and exhibition events and food and beverage as follows: Sunday networking event, continental breakfast Monday, Tuesday and Wednesday, lunch Monday and Tuesday, reception Monday and Tuesday evening, dinner Tuesday evening and access to the 2017 proceedings of the conference.

Monday-only registration includes admission to Monday's technical and exhibition events, Sunday networking event, Monday's continental breakfast, lunch and reception.

<u>Full Registration (per person)</u>	<u>By March 20</u>	<u>After March 20</u>
Personnel—PMCA Member Companies	\$350.00	\$400.00
Personnel—Non-Member Companies	\$500.00	\$520.00
Active Faculty Members and Press	\$250.00	\$275.00
Students	\$145.00	\$165.00
<u>Monday Only Registration</u>	<u>By March 20</u>	<u>After March 20</u>
All Industry Personnel	\$175.00	\$195.00

Cancellations received by Monday, March 20, 2017 will be refunded, less a \$20.00 cancellation fee. After March 20, 2017 no refunds will be made. Non-refunded full registrants will receive access to the proceedings of the 2017 conference. A substitute may be named at any time.

### HOTEL RESERVATIONS

A block of rooms has been set aside at *Lancaster Marriott at Penn Square* at a rate of \$165.00 per night plus tax. Rooms are available on a first come, first serve basis. Attendees should reference PMCA when making reservations. Please visit [pmca.com](http://pmca.com) for an online reservation link. Reservations can also be made directly with the hotel via telephone at 888-850-6146.

### REGISTRATION DESK

Upon arrival all conference attendees should check in at the conference registration desk located in the Heritage Ballroom Lobby to pick up their registration badge and conference information. The PMCA registration desk will be open as follows:

Sunday 1:00pm-6:00pm	Tuesday 7:30am-5:00pm
Monday 7:00am-5:00pm	Wednesday 7:30am-11:00am

### PMCA PRODUCTION CONFERENCE MEETING POLICIES

1. While respecting the right of organizations and individuals to gather as they wish, PMCA discourages any organized meetings or activities which conflict with the technical presentations or any part of the program of the Production Conference.
2. Attendees **MUST** turn off all cell phones while in the session and meeting rooms.
3. Photography is **NOT** permitted during any PMCA technical session.
4. Audio or Video recording of any PMCA technical session or meeting is strictly prohibited.

## PARKING INFORMATION

Attendees commuting daily to the conference may choose to park in the Penn Square, Prince Street or East King Street parking garages. The rate for attendees of the 71<sup>st</sup> Annual Production Conference will be \$9.00 (regularly \$18.00). Parking passes can be picked up at the PMCA registration desk. Attendees will be charged each time they go in and out of the parking garages. Attendees staying overnight at the Lancaster Marriott will have their parking passes validated upon hotel check-in and will have unlimited in and out access.

For detailed directions and maps, please visit:

[pmca.com/production-conference/directions-and-parking](http://pmca.com/production-conference/directions-and-parking)

For floor plans of the Lancaster County Convention Center, please visit:

[pmca.com/production-conference/conference-exhibit-floor-plans](http://pmca.com/production-conference/conference-exhibit-floor-plans)

### DRIVING DIRECTIONS

#### *Harrisburg & South*

From Highway 283, take the PA 72/Manheim Pike exit. Keep right at the fork and follow signs to Downtown Lancaster. Turn right at Fruitville Pike. Fruitville Pike will become North Prince Street. Proceed south on North Prince Street to King Street and take a left on King Street. Penn Square will be one (1) block on your right at the next traffic signal. Bear right for parking entrance.

#### *Baltimore & South*

From Highway 83, turn right onto Highway 30 East. From 30 East take the PA 72/Manheim Pike exit. Keep right at the fork and follow signs to Downtown Lancaster. Turn right at Fruitville Pike. Follow directions above from Fruitville Pike.

#### *Philadelphia & East*

From the PA Turnpike, take Highway 222 to Highway 30 West. Take the Fruitville Pike exit and turn left onto Fruitville Pike. Follow directions above from Fruitville Pike.

#### *Gettysburg & West*

From Highway 30, take the Fruitville Pike exit and follow signs to Downtown Lancaster. Follow directions above from Fruitville Pike.

### GPS ADDRESSES

*City, state and zip for each address below is Lancaster, PA 17602*

Lancaster County Convention Center Penn Square Parking Garage  
24 South Duke Street

East King Street Parking Garage  
146-52 E. King Street

Prince Street Parking Garage  
111 N. Prince Street

Marriott & Lancaster County Convention Center Valet Parking  
25 South Queen Street

Lancaster County Convention Center Loading Dock (Exhibitors Only)  
3 East Vine Street

# Event Sponsors



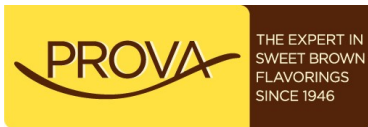
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CHOCOLATE COMPANY



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# PMCA

Professional Manufacturing Confectioners Association

**LEARN. CONNECT. GROW.**

2980 Linden Street Suite E3 | Bethlehem, PA 18017

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