



JOIN US!

79th ANNUAL PRODUCTION CONFERENCE

APRIL 14-15, 2026
LANCASTER, PA

TUESDAY, APRIL 14

MORNING: TECHNOLOGY TUESDAY NATURAL COLORS ACROSS APPLICATIONS

- Gummies
- Panning
- Fat-Based
- Troubleshooting

Attendees will be treated to
demos and tasting samples!

AFTERNOON: LEARN | CONNECT | GROW EXPO WITH SPONSORED LUNCH

- Dynamic exhibit floor layout
- Advertising options for exhibitors
- Regular and expanded booth space options
- \$50 exhibit hall-only passes available — includes admission to supplier show and post-show reception



WEDNESDAY, APRIL 15

MORNING: PRESENTATIONS

- Creating Different Textures Using a Hard-Boiled Candy Line & Soft Panning
- May the Cocoa Be with You: Preserving the Essence of Chocolate Amidst Rising Costs
- Flavor Innovation in the Age of AI: Predicting the Next Candy Craze
- Protein Incorporation into Confections & Snacks

AFTERNOON BREAKOUTS: CHOOSE YOUR OWN ADVENTURE

HOSTED LUNCH

Catch up with fellow attendees and recharge to gear up for the rest of the day.

BREAKOUT SESSIONS

Customize your afternoon experience by choosing from six different topics led by experienced industry professionals.

- Beyond Salted Caramel: Savory Trends in Candy
- FUN-ctional Confections: Delivering Benefits Through Sweet Treats
- How Do Fats & Oils Influence Confectionery Filling Textures?
- Replacement of Titanium Dioxide in Confections
- State of the Nut Industry Panel
- Regulatory Update for the Confectionery Industry

EVENING: AWARDS RECEPTION

NEW THIS YEAR! Join us for an engaging evening reception designed to spark conversation, celebrate achievement and bring our community together. Guests will enjoy an abundant selection of food, an open bar and several awards recognizing excellence within PMCA.

- Marie Kelso Memorial Award
- Distinguished Service Award
- Dennis L. Zak Education Award

Distribution of the renowned PMCA Candy Bag, filled by our generous donors, will close out the reception.