

Nuts: From Farm to Formulation & Everything in Between

Unlock the gateway to high-protein, texture-forward confections with customer appeal. We'll give you the tools to formulate products that are **nutworthy** and **nutritious**!

Date: October 14-16, 2026

Hosted by: Northwest Hazelnut Company | Hubbard, OR

REGISTRATION FEES:

PMCA Member Price: \$1,495

Members will enjoy priority registration until August 2, 2026.

Non-Member Price: \$1,950

PMCA will open up registration to the industry August 3, 2026.

What separates an average nut-based product from a superior one?

It isn't just a good recipe. It's knowing exactly how your ingredients behave from the moment they're harvested to the moment they become the star of a crave-worthy treat.

At this brand new course, you'll gain both classroom and practical training on:

- Raw materials
- Processing
- Safety and allergens
- Shelf life and storage
- Applications
- Formulation
- Troubleshooting
- Sensory activities
- Market data and trends



Hands-on highlights include:

- **Hazelnut Orchard Visit:** A unique experience heading straight to the source during harvest season!
- **Delicious yet Resilient Recipes:** Gain insight on formulating tasty, shelf-stable items like toffees, brittles, meltaways and nut clusters.
- **Food Safety Made Simple:** Learn to correctly use an allergen test kit, how roaster validation reduces harmful pathogens without compromising product quality and much more.
- **The Science of Sensory:** What impact do different roasting levels and methods have on flavor? What type of chocolate pairs best with your chosen nut? How can you tell if your nuts are – gasp – rancid?



PMCA

Professional Manufacturing Confectioners Association
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