



FOR IMMEDIATE RELEASE

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STUDENTS COMPLETE PMCA “CHOCOLATE AND COMPOUND MANUFACTURE AND USE” COURSE

June 20, 2013 - Bethlehem, PA —Twenty seven students recently completed PMCA’s short course, “*Chocolate and Compound Manufacture and Use*”. The course was held in York, PA from Tuesday, June 4 through Friday, June 7th.

Experienced industry professionals led the class through a series of presentations on topics ranging from the use of raw materials through processing finished product. On the schedule was a trip to the *Blommer Chocolate Company* in East Greenville, PA. Here the theory came alive as students were able to see the process in operation from raw cocoa beans to bulk chocolate and its use in molded blocks and chocolate drops as well as the production of cocoa powder of many colors by state of the art methods. While at Blommer Chocolate, Rose Potts, Corporate Manager of Sensory and Product Guidance led a sensory session whereby students had the opportunity to experience various flavor differences based on bean types and process variables.

Wolfgang Candy Company, York, PA generously hosted the hands on portion of the course. Students had the opportunity to hand temper chocolate and use it to make products such as clusters, molded items and hand dipped centers. They also experimented with several different variables on a commercial enrober to gauge the effect each had on the resulting quality of the product. Students also produced hollow bunnies, turkeys and other items on a commercial moulding line.

On the final day of the course students evaluated their finished product from the hands on experience and discussed quality control issues. They filled bags and boxes with their creations and said so long to all the friends they made, or met again, during the course.

2013 Chocolate & Compound Course Student Commentary:

“This was a very worthwhile course. I would highly recommend it to others. I much appreciate the time, energy and resources of the instructors, and Blommer and Wolfgang facilities.”

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PMCA Chocolate & Compound Course (page 2 of 3)

“Excellent and very well organized course. Extremely informative with a good balance of theory and practical work.”

“All instructors were very open for discussion and demonstrated a high knowledge base on topics.”

The success of a course of this type involves many months of planning along with participation and contributions from a variety of PMCA member companies.

Instructors for the course and their corresponding companies were as follows:

Peter Jamieson, *Ingredion*

Rose Potts, *Blommer Chocolate Company*

Stacy Reed – *Cargill Cocoa & Chocolate*

Eric Schmoyer – *Barry Callebaut*

Marlene Stauffer, *Blommer Chocolate Company*

Ed Wilson – *AAK USA*

Dennis Zak, *TMResource, LLC*

The following companies made a variety of contributions to the course:

For Donations of Product, Supplies & Equipment

AAK USA

Barry Callebaut

Blommer Chocolate Company

Cargill Cocoa & Chocolate

Ingredion

Hans Brunner GmbH

TMResource LLC

The Warrell Corporation

Wolfgang Candy Company

The following students received a certificate of completion for the course:

Suzanne Agro

Lindt & Sprungli

Patricia Buldo

Takasago International Corp.

Oliver Capel

Kerry Ingredients and Flavors

Amanda Cox

Nothing But Chocolate

Adam Demchak

The Hershey Company

Elyse Engelhardt

AAK USA

Sabrina Fisher

Wolfgang Candy Company

Richard Foley

GEM Gourmet Foods

PMCA Chocolate & Compound Course (page 3 of 3)

Supriyo Ghosh

Brucker Corp.

Jodi Grace

The Warrell Corporation

Didem Icoz

Ingredion

Andrew Iskander

Snyder's - Lance

Ramakanth Jonnala

The Hershey Company

Angelica Kaina

Hawaiian Host Company

Steve Levi

Barry Callebaut

Hector Martinez

Cortes Hermanos & Co.

Emily Obyle

The Hershey Company

Wiwid Paramita

Kerry Ingredients and Flavors

Jonathan Perez

Wolfgang Candy Company

Bertram Pischke

Herding Filtration

Michelle Rober

Blommer Chocolate Company

David Rowe

Kerry Ingredients and Flavors

Jared Sutara

Chris Candies, Inc.

Sarah Teichert

AAK USA

Sandra Thomas

The Hershey Company

Adam Turner

Bissinger's Handcrafted Chocolatier

Yahaira Jaime Valentin

Cortes Hermanos & Co.

Scott Wasilak

Blommer Chocolate Company

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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