

# PMCA RESEARCH COMMITTEE -- *Charter*

**as of November 14, 2005**

## Mission

Facilitate, promote & direct scientific research fundamental to the confectionery manufacturing issues of PMCA members.

- In so doing, liaise with other PMCA committees, other associations and suppliers on research needs, and transfer learnings to the general membership of PMCA.
- Through the promotion of graduate research, encourage academic institutions to maintain a flow of high quality research and talent to benefit the confectionery industry.
- Research topics will reflect the confectionery interests of PMCA members. This includes chocolate, coatings, centers and non-chocolate candies other than chewing gum.

Customers/Fund Source	Key Outputs/Activities	Key Value Drivers
<p>General membership of PMCA, comprising:</p> <ul style="list-style-type: none"> <li>• Large manufacturers of confectionery</li> <li>• Small manufacturers of confectionery</li> <li>• Ingredient suppliers</li> <li>• Equipment suppliers</li> <li>• Consultants</li> </ul>	<ul style="list-style-type: none"> <li>• 1-2 graduate research projects per year, each of 2-3 years duration.</li> <li>• 1 graduate research project each 2-3 years, via Grad. Fellowship at Penn State U.</li> <li>• Project updates and research reports at regular intervals.</li> <li>• Technical review papers on a periodic basis, summarizing science in key topic areas. Target 2 papers every 3 years.</li> <li>• Leading edge seminar of topical interest to PMCA member technical staffs. One seminar each 3 years.</li> </ul> <p><i>To be developed:</i></p> <ul style="list-style-type: none"> <li>• Internet portal for confectionery research information</li> <li>• Ad hoc special publications.</li> </ul>	<ul style="list-style-type: none"> <li>• Relevant, yet non-proprietary fundamental research.</li> <li>• Stream of high quality graduate talent.</li> <li>• Research learnings available and usable to general membership.</li> <li>• Professional image.</li> </ul>
Research Suppliers	Project Selection Criteria	Core Research Areas
<ul style="list-style-type: none"> <li>• Primarily Universities with Food Science departments that specialize in confectionery-related areas.</li> <li>• Can include other outfits for specific topics, if warranted.</li> </ul>	<ul style="list-style-type: none"> <li>• Relevant to PMCA, especially manufacturers' problems and/or industry issues (typically relating to generic product shelf life and/or manufacturing efficiency).</li> <li>• General application potential.</li> <li>• Generic to the industry--Not a topic exclusive to one member's interests.</li> <li>• Fundamental, non-proprietary.</li> <li>• Graduate research (M.S. or Ph.D.).</li> </ul>	<ul style="list-style-type: none"> <li>• Chocolate</li> <li>• Coatings</li> <li>• Centers</li> <li>• Non-Chocolate Candies</li> <li>• Not Chewing Gum</li> </ul>