



# 73<sup>rd</sup>

## Annual Production Conference Program Booklet

Monday, April 8 - Wednesday April 10, 2019

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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April 8 - 10, 2019

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

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**CONNECT WITH US**

*Please be advised that 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 7

### *PMCA Committee Meetings*

2:00-3:00pm | Chestnut Board Room ..... Education & Learning Committee Meeting

3:00-4:00pm | Chestnut Board Room ..... Research Committee Meeting

4:00-5:00pm | Chestnut Board Room ..... Marketing Committee Meeting

*LEARN | CONNECT | GROW Networking Event – Montgomery House, Freedom Hall Lobby*

5:00-7:00pm ..... Cash bar, appetizers, raffle entry

## Monday, April 8

### *Student Outreach Program Welcome Breakfast – Hickory Room*

7:15-8:00am ..... Students & Mentors

### *Opening Day Technical Session – Heritage Ballroom*

8:15am ..... Opening Remarks

8:30am ..... Student Outreach Program

8:50am-12:20pm ..... Beyond the Basics

### *Supplier Exhibit – Freedom Hall*

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

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

### *Let's Talk TASTE – Hickory Room*

2:00-3:00pm ..... Student Outreach Program Workshop

### *Reception – Freedom Hall Lobby*

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

Attendees to make their own dinner arrangements

## Tuesday, April 9

### *Morning Technical Session – Heritage Ballroom*

8:15am-12:00pm ..... Speaker Presentations

### *Lunch – Commonwealth Ballroom*

12:00-1:30pm ..... Buffet Lunch

12:00-1:30pm ..... Student/Mentor Q&A Luncheon

### *PMCA Annual Member Meeting – Hickory Room*

1:00-1:40pm ..... Coffee, tea and desserts

### *Afternoon Technical Session – Heritage Ballroom*

1:45-5:00pm ..... Speaker Presentations

### *Young Professionals Social – Commonwealth Ballroom Lobby*

5:30-6:00pm ..... Cash bar

### *Reception – Commonwealth Ballroom Lobby*

6:00-6:45pm ..... Hors d'oeuvres/cash bar

### *Annual Production Conference Dinner – Commonwealth Ballroom*

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

## Wednesday, April 10

### *Student Outreach Program Farewell Breakfast – Hickory Room*

7:20-8:20am ..... Students & Mentors

### *Closing Day Session – Heritage Ballroom*

8:30am-12:00pm ..... Speaker Presentations

### *PMCA Committee Meeting – Chestnut Board Room*

12:30-3:00pm ..... Program Committee Meeting

A close-up, macro photograph of sugar crystals. The crystals are irregular in shape and vary in size, with some appearing as small, sharp points and others as larger, more rounded clusters. The colors range from a pale yellow to a dark, almost black, suggesting different stages of crystallization or the presence of impurities. The background is a soft, out-of-focus blur of similar crystals.

**BEYOND THE BASICS SEMINAR**  
***SUGAR CRYSTALLIZATION – TO BE OR NOT TO BE?***

*Monday, April 8 – Heritage Ballroom*

**PROGRAM COORDINATORS & CONTRIBUTORS**

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

Serena Bitzer, *The Hershey Company*

Rich Salotto, *Capol LLC*

**Program & Demonstration Team:**

Cynthia Angelo, *Givaudan Flavors*

Chelsey Castrodale, *Clasen Quality Chocolate*

Judy Cooley, *Global Confection Connections LLC*

Qjaoqiao Dai, *Callisons*

Pam Gesford, *The Hershey Company*

Carly Lucas, *The Hershey Company*

Tessa Porter, *Ferrara Candy Company*

**Audio/Visual Liaisons:**

Cynthia Angelo, *Givaudan Flavors*

Cecelia Erwin, *Virginia Polytechnic Institute & State University*

The Program Committee introduces a **Beyond the Basics** seminar to take attendees on a deeper dive into this important aspect of confectionery. This half-day seminar will feature presentations from experienced industry professionals accompanied by video, live demonstrations and audience tasting samples.

# MONDAY, APRIL 8

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7:00am Registration Heritage Ballroom Lobby

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8:15am Welcome & Opening Remarks Heritage Ballroom  
Ed Wilson, retired, *AAK USA*, PMCA Chair of the Board

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8:30am **PMCA Student Outreach Committee Update**  
1 Carly Meck, R&D Scientist, *Blommer Chocolate Company*  
PMCA's Student Outreach Committee chair will provide an overview of committee activities, including a review of the growth and success of the program and future outlook.

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## Beyond the Basics Seminar: Sugar Crystallization – to Be or Not to Be?

*Presentations may feature audience tasting samples*

A discussion period will follow each speaker. Submit questions in writing to Session Officials: Chelsey Castrodale, *Clasen Quality Chocolate*, Diane Douglas, *Concord Foods* and Rose Potts, *Blommer Chocolate Company*.

8:50am **Welcome & Introduction (Moderator)**  
2 Tessa Porter, Director of R&D, *Ferrara Candy Company*  
The opening remarks will provide a basic overview of the topic and highlights of the program to follow.

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9:05am **Understanding & Controlling Sugar Crystallization**  
3 Michelle Schwenk, Group Director of Carbohydrate & Wellness, *Archer Daniels Midland (ADM)*



Sucrose is an amazing molecule whose characteristics create and govern our confection industry. One of the unique qualities is its crystallization. Sometimes we want crystallization, sometimes it creates headaches.

Understanding the chemistry of crystallization and the unique properties of sucrose crystals will help harness its power for your unique confection.

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10:00am Break

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**10:15am**    **To Grain or Not to Grain: The Phenomena of Sugar Crystallization**

4

Elizabeth Hagerman, Food Technologist, *Warrell Creations*

No matter what the product, everyone eats with their eyes. The color, the smell and the texture all contribute to a preconceived notion prior to even tasting a confection. Certain confections have already established that preconceived notion to the point where even the slightest nuance will lead to an off-note. This is apparent when it comes to texture, and especially texture in confections. When the smooth, stretchy, rich caramel suddenly becomes short and granular, the texture shows the phenomenon of sugar crystallization and how it can be controlled. Demonstrations and caramel samples will help illustrate sugar crystallization at its finest.

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**11:10am**    **Break**

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**11:25am**    **Sucrose Crystallization in the Factory & Beyond**

5

Justin May, Manager of Process Optimization, *The Hershey Company*



The recipes, methods and procedures used to make confectionery products are often well-known and carefully passed down. The reasons behind these methods and procedures are often not. The control of sucrose crystallization is one of the most important parts of confectionery manufacturing. This presentation will review the critical aspects of processing for controlling crystallization. We'll review how the type of process used and how we

interact with the process can be the determining factors between success and failure in the factory. We will also explore some post-production considerations.

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**12:20pm**    **Adjourn**

MONDAY, APRIL 8



**SUPPLIER EXHIBIT**

**12:30-5:00pm – FREEDOM HALL**



**NEW! FREE EXHIBIT HALL PASSES**

Passes may be picked up  
in the Freedom Hall Lobby  
starting at 12:00pm



To register for your free passes, visit our website at:

<https://pmca.com/exhibit-hall-only-pass-registration/>

**SUPPLIER EXHIBITION**

Freedom Hall • 12:30-5:00pm

**PMCA HOSTED LUNCH**

Freedom Hall • 12:30-2:00pm

**LET'S TALK TASTE!**

*Student Outreach Program Workshop*

Hickory Room • 2:00-3:00pm

**RECEPTION**

Freedom Hall Lobby • 5:15-6:15pm



# Join us again next year!

**PMCA 74<sup>th</sup> Annual Production Conference**

**April 20 - 22, 2020**

**Lancaster Marriott at Penn Square &**

**Lancaster County Convention Center**

*For more in-depth information on topics presented at past PMCA production conferences, visit our database at [pmca.com](http://pmca.com) to download the accompanying technical papers. Papers for the current year's conference will be available in late fall.*

**2019 Supplier Exhibits – As of Publication Date  
Monday, 12:30-5:00pm, Freedom Hall**

**AAK**

Aasted North America LLC

ADM/Matsutani LLC

Almond Board of California

American Association of Candy Technologists (AACT)

**American Chocolate Mould Co.**

**ASR - Domino Foods Inc.**

Austin Company

Avatar Corporation

AZO Incorporated

Bainbridge Associates LLC

**Baker Perkins**

**Barry Callebaut**

Bartek Ingredients

**Bell Flavors & Fragrances Inc.**

BENEO Inc.

Berndorf Belt Technology USA

**Blommer Chocolate Company**

Bosch Packaging Technology, Inc.

Brian Shube Consulting, Inc.

**Bühler Inc.**

**Bunge Loders Croklaan**

Callisons

Candy Worx

Capol LLC

**Cargill Cocoa & Chocolate**

**Centerchem, Inc.**

Ciranda, Inc.

Clasen Quality Chocolate, Inc.

**Colorcon**

Comax Flavors

Concord Foods, Inc.

Coperion K-Tron

Crosio & Associates, Inc.

Dairy Farmers of America

Divis Nutraceuticals

Driam USA, Inc.

**DuPont Nutrition & Health**

EBRO Armaturen

Egan Food Technologies

ERIEZ

Eurofins Microbiology Laboratories

Flavorchem Corporation

**Fuji Vegetable Oil, Inc.**

Galloway Company

Gamay Food Ingredients

GEA North America

GNT USA, Inc.

Gold Coast Ingredients

Golden Peanut & Tree Nuts

Goodhart Sons, Inc.

**Grain Processing Corporation (GPC)**

Graybill Machines, Inc.

Guittard Chocolate Company

Hamburg Dresdner Maschinenfabriken USA

Herbstreith & Fox

Herding Filtration LLC

**Hilliard's Chocolate System**

**IFC Solutions**

**25+ Year Exhibitor**

Industrial Food Ingredients

**Ingredion Incorporated**

IPCO US LLC

Jenike & Johanson

K2 Kinetics

**Kargher**

KMC

Knechtel Inc.

**Kocotek**

Landers Group LLC

MANE, Inc.

Mantrose-Haeuser Co. Inc.

**MC/Manufacturing Confectioner**

MILTSAM (Miltenberg & Samton, Inc.)

**Molded Fiber Glass Tray Co.**

Mother Murphy's Flavors

Murnane Companies

NETZSCH Premier Technologies LLC

Nexira

Nutec Group

Nutrigaard LLC

Nutrin Distribution Company

Palmer Holland, Inc.

**Palsgaard Incorporated**

Parker Ingredients LLC

Perfect Choco

Precision Roll Grinders, Inc.

**PROVA**

PTL (Production Techniques Ltd.)

**Readco Kurimoto LLC**

Repurposed Pod

The Retail Confectioners Association of Philadelphia

**Roquette America**

Rousselot Inc.

**Savage Bros. Co.**

Scala-Wisell International, Inc.

Schenck Process

**Sensient Technologies**

Shank's Extracts

Silesia Flavors, Inc.

Skjodt-Barrett Foods Inc.

**Sollich North America, LLC**

Solvay

**Stern Ingredients, Inc.**

**Tate & Lyle**

TCF Sales

Temuss Products Limited

Tomric Systems Inc.

Totus Trade LLC

**Transcontinental Multifilm Inc.**

**TRICOR Systems Inc.**

**Turbo Systems**

**Union Confectionery Machinery Company**

Union Process

**Varick Enterprises, Inc.**

VernDale Products, Inc.

Weaver Nut Company

**Woody Associates, Inc.**

**WRH Industries, Ltd.**

**25+ Year Exhibitor**

# TUESDAY, APRIL 9

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7:30am	Registration	Heritage Ballroom Lobby
8:15am	<b>Welcome &amp; Opening Remarks</b> Rose Potts, <i>Blommer Chocolate Company</i> , PMCA President <b>Moderator</b> Steven Genzoli, VP Quality Assurance/ Research & Development, <i>Ghirardelli</i> <i>Chocolate Company</i>	Heritage Ballroom
8:30am	<b>PMCA Membership &amp; Marketing Committee Update</b> 6 Mark Freeman, Sales, <i>Shank's Extracts</i> PMCA's Membership and Marketing Committee chair will provide an overview of committee activities, including special projects aimed at promoting awareness and enhancing membership value.	

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*Presentations may feature audience tasting samples*

A discussion period will follow each speaker. Submit questions in writing to Session Officials: Qiaoqiao Dai, *Callisons*, Pam Gesford, *The Hershey Company* and Ed Minson, *Tate & Lyle*.

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8:45am	<b>Taking Control of Cocoa Quality Through the Establishment of Cocoa Innovation Centers</b> 7 Dr. Darin Sukha, Research Fellow, <i>Cocoa Research Centre, The University of the West Indies, St. Augustine, Trinidad &amp; Tobago</i>
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Growing consumer awareness places even more demands at origin to deliver cocoa beans that meet higher quality standards. A situational analysis will be presented followed by a holistic industry definition of cocoa quality. The responses from across the cocoa production belt in taking control of cocoa quality through the establishment of cocoa innovation centers and cocoa quality laboratories will follow. Their roles and functions across the cocoa value chain are discussed in the context of treating cocoa more as a food item, optimizing cocoa quality and in training and empowering stakeholders to harness the genetic flavor potential of their cacao varieties towards optimal quality, niche marketing and a more sustainable cocoa economy.

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9:30am  
8

**Changing a Culture: Risk Assessments & Prevention through Design**

Stanley Jules, Director—Health, Safety Environmental, *Spangler Candy Company*



How do we change a safety culture? This is the question many safety professionals and various companies ask each year. This presentation will review the 7 Steps of Safety but, most importantly, focus on the importance of establishing a risk

assessment and Prevention through Design methodology in a facility. We will focus on understanding the basic steps in developing a safety culture, the history of Prevention through Design and its impact. We will also talk about the different levels of risk and how we can mitigate the risk in the future.

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10:15am Break

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10:30am  
9

**Sustainable Mint**

Jeff Johnson, Vice President, *Callisons*



Mint has been cultivated and produced commercially in the United States since the 1700s. The evolution has been affected by many controllable and uncontrollable factors. This discussion outlines the current state of mint production in

North America, including the steps and safeguards to ensure a safe, sustainable supply of mint and the factors affecting them. Additionally, there will be discussion about how a vertically-integrated research organization contributes to the sustainability of North American mint.

*Tablet samples with five types of mint oil from different regions will be incorporated*

# TUESDAY, APRIL 9

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**11:15am**    **Advancements in Gummi Confections**

10

Nina Puch, Senior Food Technologist, *Knechtel Inc.*



At more than \$1.2 billion in annual sales, gummi confections and all its related products demand our attention. But, like all confections, they possess a variety of positive and negative attributes. Many of the factors affecting gummies are also

affecting other products in similar but possibly different ways.

Manufacturing technologies, costs and product stability continue to affect this category's sales, profits and growth. This presentation will review and focus on some of the factors affecting gummi manufacture from the perspective of equipment, quality, consumer acceptance of change and more. We will focus on advancements in technology and opportunities wherever possible.

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**12:00pm**    **Adjourn**

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**BUFFET LUNCH**

Commonwealth Ballroom • 12:00-1:30pm

**STUDENT/MENTOR Q&A LUNCHEON**

Commonwealth Ballroom • 12:00-1:30 pm

**PMCA ANNUAL MEMBER MEETING**

Hickory Room • 1:00-1:40pm

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**1:30pm**    **Afternoon Session Opening Remarks**

**Heritage Ballroom**

Tom Houlihan, Corporate Director of Industrial Sales, *Guittard Chocolate Company*, PMCA Vice President

**Moderator**

Marlene Stauffer, Regulatory Compliance, Regional QA, *Blommer Chocolate Company*

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*Presentations may feature audience tasting samples*

A discussion period will follow each speaker. Submit questions in writing to Session Officials: Cynthia Angelo, *Givaudan Flavors* and Pat Hurley, *Spangler Candy Company* and Bob Huzinec, *The Hershey Company*.

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**2:00pm Predictive & Productive Maintenance**

11

Lawrence S. Bouvier, Vice President, *Fuss & O'Neill*

Total Productive Maintenance (TPM) improves equipment performance. This overview will detail the steps that manufacturers can implement to develop a successful TPM process. Typical manufacturing companies provide equipment care (maintenance, repairs and inspections) through their maintenance departments, but can miss the valuable perspectives and insights that their production employees can bring to the table. TPM takes time to develop as a culture but can quickly deliver results by emphasizing how important equipment care is and explaining how all employees can support this initiative. The presentation examines a four-phase approach, employing simple tools that can deliver those results and build a culture of equipment care that will benefit all.

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**2:45pm Research Committee Update**

12

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

PMCA's Research Committee chair will provide a review of current and recently completed grant-in-aid projects and will report on the committee's plans to enhance the value of this program for the future.

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**3:00pm Break – Featured Research: The Effect of Processing on the Localization of Fat Crystals within Palm-Based Confectionery Models**Ryan West, *Ryerson University*, PMCA Research Grant recipient

Confectionery fillings and coatings are complex materials consisting of multiple interacting ingredients. While it is generally accepted that sugar localizes fat crystals on its surface, there is evidence to suggest that processing could challenge this notion. The relationship between processing condition and fat crystallization was explored using scanning electron microscopy in order to understand where fat crystallization takes place within a sugar dispersion and how this may impact its physical properties. It was found that kinetic processing (e.g., high cooling rate, temperature) coaxed fat crystallization without the aid of sugar, resulting in crystals to reside freely between sugar particles within the matrix and giving the dispersion a solid-like behavior. In contrast, extended processing (e.g., low cooling rate, temperature) enabled crystallization to take place on the surface of sugar particles, resulting in a matrix absent of fat crystals and a dispersion with more liquid-like behavior. The use of scanning electron microscopy has provided a means of exploring fat

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# TUESDAY, APRIL 9

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crystal localization in sugar dispersions and how processing conditions can significantly alter their physical properties, which may provide new insight into controlling production efficiency within industry.

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3:30pm

13

## **Practical Production in the Food & Beverage Industry**

Perry Bevivino, Sales Account Manager, *Rockwell Automation*



Plant operations have always been looking for ways to drive performance, and now with the advent of advanced technologies, manufacturers have the tools necessary to optimize their plants like never before. During this discussion,

we will review current trends and challenges in manufacturing, and demystify terms like "Smart Manufacturing," "the Internet of Things," and "Industry 4.0." To illustrate some of the capabilities of modern technologies, we will review case studies where solutions generated cost savings while delivering real improvements in quality and overall customer satisfaction. We will also cover some of the newest trends in technology designed to help with the workforce challenges all manufacturers share.

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4:15pm

14

## **Passionate About Pigging**

Tod Galloway, Vice President of Engineering, *Galloway Company*

Pigging is a process whereby a projectile, propelled by a liquid or gas, is used to evacuate liquid from a pipe. When processing liquids, each time product is pumped from one place to another, upon completion there will be some material left in the pipe. The value of this product can be considerable. This presentation will explore the advantages and disadvantages of different purging options, requirements and limitations as well as operational considerations.

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5:00pm

**Adjourn**

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## **YOUNG PROFESSIONALS SOCIAL**

**Commonwealth Ballroom Lobby • 5:30-6:00 pm**

We invite attendees 30 and younger to come network during this special reception.



TUESDAY, APRIL 9

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# PMCA 73rd Annual Production Conference Dinner

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

6:00-6:45pm – Cash Bar • 7:00-9:00pm – Dinner

## Toastmaster

Rose Potts, PMCA President  
*Blommer Chocolate Company*

## Awards Program

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### MARIE KELSO MEMORIAL AWARD

Presented to

**Carly Meck**

*Blommer Chocolate Company*

For the 2018 Production Conference Presentation  
*Mysteries of Conching Revealed*

Award Presentation by

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

*Ghirardelli Chocolate Company*

## Dinner Speaker

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### Looking Back in from the Outside: Perspectives on the Confectionery Industry

Bernard Pacyniak, retired, *Candy Industry Magazine*



Ten months after his retirement, Candy Industry's former editor in chief Bernard Pacyniak provides his particular point of view on the confectionery industry. Unfettered from weekly and monthly deadlines, Pacyniak takes time to look at a range of issues, trends and anomalies as only a seasoned and independent observer can. In doing so, he combines wit, whimsy and even a bit of weirdness on what possibly lies ahead for the industry. Warning: This presentation may cause you to smile, chuckle or shake your head in amazement.

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

# WEDNESDAY, APRIL 10

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7:30am	Registration	Heritage Ballroom Lobby
8:00am	<b>Closing Day Session Remarks</b> Rose Potts, <i>Blommer Chocolate Company</i> , PMCA President  <b>Moderator</b> Reg Ohlson, retired, <i>Mars, Inc.</i>	Heritage Ballroom

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*Presentations may feature audience tasting samples*

A discussion period will follow each speaker. Submit questions in writing to Session Official: Rich Salotto, *Capol LLC*.

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8:15am 16	<b>PMCA Education &amp; Learning Committee Update</b> Peter Jamieson, Senior Scientist, Quality, <i>SPI Pharma</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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8:30am 17	<b>Are Cannabis Regulations Up in Smoke?</b> Lois Duquette, Attorney, <i>McNees, Wallace &amp; Nurick LLC</i>
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The changing state of the law regarding industrial hemp, cannabis and CBD frequently has been in the news lately, particularly with the passage of the 2018 Farm Bill. But what does the passage of the 2018 Farm Bill really mean for snack

and candy manufacturers and marketers? Is industrial hemp really "legal"? Is CBD legal too? What is the impact of being located in a state that has legalized recreational marijuana as compared to a state that has not legalized recreational marijuana? Much of the news on this topic has been filled with misinformation and wishful thinking, often written by parties hoping to make the facts fit their agenda. This presentation will separate facts from fiction and provide an unbiased overview of the current state

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**9:00am Regulatory Update 2019**

18

Debra Miller, Senior Vice President of Scientific & Regulatory Affairs,  
*National Confectioners Association*



In the past year, the US federal as well as many state and local governments and Canada have issued regulations or programs that will affect the confectionery industry. In October, the New York Department of Health announced a program to

encourage sugar reductions in packaged foods. The state of California is reviewing food dyes and Canada is finalizing sweeping labeling and nutrition guidance revisions. Meanwhile, FDA has outlined its innovation plan which includes modernizing claims, ingredient labels and standards of identity and will also continue implementation of the revised nutrition facts label and menu/vending labeling. On the food safety side, FDA has issued proposed and final guidance documents on the Food Modernization and Safety Act and plans to improve the timeliness and communication of food recalls. In late December, USDA issued its final rule on the disclosure of bio-engineered (a.k.a. GMO) ingredients. The rule outlines definitions, thresholds, exemptions and provides four mechanisms for disclosure and rules for record-keeping with a final compliance date of for all foods entering commerce of January 1, 2022. This talk will address the latest updates on these topics and more.

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**10:00am Break**

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**10:15am Climate Smart Cocoa: Is There Hope for the Future?**

19

Ray Major, Consultant, *RAMajor LLC*

A well-loved commodity with significant economic importance for both producing and consuming countries, cocoa is grown across the tropical belt by millions of smallholder farmers, mostly in West Africa, who depend on the cash crop. Today, their livelihoods are threatened by the effects of climate change and deforestation. Poor farmers are often caught in a vicious circle of deteriorating productivity and encroachment into the remaining forested areas to maintain cocoa production. How can the

*cont. on next page*

## WEDNESDAY, APRIL 10

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**10:15am**  
19 global cocoa and chocolate supply chain, which is at the same time highly concentrated and complex, with numerous production steps and stakeholders involved, work hand-in-hand with producing countries and farmers to solve these issues? This presentation will describe the most compelling environmental risks for the sector – climate change and deforestation – and why true sustainability can only be achieved through collective action. It will also cover current joint initiatives and the collective commitments that are shaping the global cocoa and chocolate supply chain.

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**11:00am**  
20 **Rising to the Occasion: Specialty Chocolates in Bakery**  
Marie Loewen, Senior Applications Scientist, *Blommer Chocolate Company*



The past few years have seen increasing crossover between confections, snacks and bakery. The prevalence of snacking at all times of day and the demand for new, innovative products to try has blurred the lines between candy and other categories. This trend demands an expanded tool set of product developers, as the chocolate needed for bakery has its own set of requirements that differ somewhat from typical confectionery specifications. This presentation will address how and when chocolate is incorporated into bakery items, discuss noteworthy ingredient interactions and identify the specifications of concern for various bakery applications.

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**11:45am** **Closing Remarks & Adjourn**  
Rose Potts, *Blommer Chocolate Company*



## 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

Carly Meck, *Blommer Chocolate Company*

#### Members:

Heather Arentz, *The Hershey Company*

Judy Cooley, *Global Confection Connections LLC*

Kristina Cross, *Barry Callebaut*

Mark Freeman, *Shank's Extracts*

Barry Glazier, *Mars Chocolate NA*

Bob Huzinec, *The Hershey Company*

Steve Marcanello, *MILTSAM*

Joe Mize, *Beneo*

Patrick Reed, *Clasen Quality Chocolate*

Caroline Ryan, *The Hershey Company*

Angie Sanchez, *Barry Callebaut*

Eric Schmoyer, *Barry Callebaut*

Jenna Schowalter, *FONA*

Ashley Searing, *The Hershey Company*

Nico Tomaselli, *Lindt & Sprüngli USA*

Ed Wilson, retired, *AAK USA*

Student Workshop 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.

*Asher's Chocolates*  
*Barry Callebaut*  
*Blommer Chocolate Company*  
*Bridgetown Bakery*  
*Fascia's Chocolates*  
*Georgia Nut Company*  
*Gertrude Hawk Chocolates*

*The Pennsylvania State University*  
*Readco Kurimoto*  
*Richardson Brands*  
*Savage Bros. Co.*  
*University of Wisconsin-Madison*  
*Warrell Creations*  
*Wolfgang Candy Company*

### Education & Learning Committee Chair:

Peter Jamieson, *SPI Pharma*

### Members:

Emma Afshin, *Barry Callebaut*  
Susie Donnelly, *Mars Chocolate*  
Zachary Freed, *AAK USA*  
Terry Gross, *Warrell Creations*  
Mark Heim, *R. Mark Heim Confectionery Consulting*  
Randy Hofberger, *R&D Candy Consultants*  
Brad McGlaughlin, *Wolfgang Candy Company*  
Rich Milker, *Factory LLC*

Joe Sofia, *Cargill Cocoa & Chocolate*  
Marlene Stauffer, *Blommer Chocolate Company*  
Dongming Tang, *The Hershey Company*  
Nico Tomaselli, *Lindt & Sprüngli USA*  
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 (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 25, 2019 will receive a registration acknowledgement. Registrations received after March 25, 2019 may not be acknowledged. Registration forms, in both a printable and online version, can be found at 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 2019 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 25</u>	<u>After March 25</u>
Personnel—PMCA Member Companies	\$450.00	\$500.00
Personnel—Non-Member Companies	\$675.00	\$750.00
Active Faculty Members and Press	\$350.00	\$375.00
Students	\$145.00	\$165.00
<u>Monday Only Registration</u>	<u>By March 25</u>	<u>After March 25</u>
All Industry Personnel	\$275.00	\$295.00

Cancellations received by Monday, March 25, 2019 will be refunded, less a \$20.00 cancellation fee. After March 25, 2019 no refunds will be made. Non-refunded full registrants will receive access to the proceedings of the 2019 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 \$168.00 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 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 3:00pm-6:00pm	Tuesday 7:30am-5:00pm
Monday 7:00am-5:00pm	Wednesday 8:00am-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 73<sup>rd</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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# Event Sponsors

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# PMCA

Professional Manufacturing Confectioners Association

**LEARN. CONNECT. GROW.**

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