



Annual Production Conference Program Booklet

Monday, April 11 - Wednesday, April 13, 2022

Lancaster Marriott at Penn Square &
Lancaster County Convention Center



PMCA

Professional Manufacturing Confectioners Association

LEARN. CONNECT. GROW.

PMCA will follow any CDC and local health department guidelines that may be in place at the time of the conference. It is the responsibility of individual attendees to review and follow these guidelines. Please call the Lancaster Marriott at Penn Square to learn specifics at 717-239-1600. The safety of attendees, speakers and staff is our top priority.

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.

PLEASE NOTE: Audio or video recording and photography of the technical sessions by attendees is prohibited. Please turn cell phones to silent or vibrate during the technical sessions.



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 11-13, 2022

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

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CONNECT WITH US

Schedule of Events

The PMCA Annual Production Conference is an international technical conference for the confectionery and snack industries. This year's program includes speakers from five different countries.

Sunday, April 10

Western Regional Networking Reception – Commons on Vine, Lower Level

4:00-5:00pm Cash bar/light snacks

Learn | Connect | Grow Networking Reception – Commons on Vine, Lower Level

All registered attendees welcome!

5:00-7:00pm Cash bar/appetizers

Monday, April 11

Student Outreach Program Welcome Breakfast – Hickory Room

7:00-8:00am Students & Mentors

Beyond the Basics Technical Session – Heritage Ballroom

8:15am Opening Remarks

8:25am Student Outreach Program Update

8:35am-12:25pm 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

New Confectioners Networking Reception – Freedom Hall Lobby

4:30-5:00pm Trail mix bar/cash bar

Reception – Freedom Hall Lobby

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

(Attendees to make their own dinner arrangements)

Tuesday, April 12

Morning Technical Session – Heritage Ballroom

8:15am-11:55am Speaker Presentations

Lunch – Commonwealth Ballroom

12:00-1:30pm PMCA Hosted Lunch

PMCA Annual Meeting of Members – Hickory Room

1:00-1:30pm Coffee, tea and desserts

Afternoon Breakout Sessions – see pg. 16 for locations, schedule and descriptions

1:45-4:30pm Breakout Rotations

Reception – Commonwealth Ballroom Lobby

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

Annual Production Conference Dinner – Commonwealth Ballroom

7:00pm Awards Banquet & 75th Anniversary Celebration

Wednesday, April 13

Student Outreach Program Farewell Breakfast – Hickory Room

8:00-9:00am Students & Mentors

Closing Day Session – Heritage Ballroom

9:00am-12:05pm Panel & Roundtables



BEYOND THE BASICS SEMINAR
***GO WITH THE FLOW: PRACTICAL RHEOLOGY IN
CONFECTIONERY PRODUCTION***

Monday, April 11 – Heritage Ballroom

PROGRAM COORDINATORS & CONTRIBUTORS

Beyond the Basics Sub-Committee Lead:

Eric Schmoyer, Barry Callebaut

Beyond the Basics Team

Judy Cooley, Global Confection Connections LLC

Neil Cunningham, Centre for Industrial Rheology

Colleen Funkhouser, The Hershey Company

Pam Gesford, The Hershey Company

Sarah Houle, Ghirardelli Chocolate Company

Rebecca Kuehn, Guittard Chocolate Company

Erin Kuhn, Centre for Industrial Rheology

Matt Schweizer, Jerome & Horner

Audio/Visual Liaison:

Colleen Funkhouser, The Hershey Company

The **Beyond the Basics** program takes attendees on a deeper dive into important aspects of confectionery. This half-day seminar will feature presentations from experienced industry professionals accompanied by live demonstrations and audience tasting samples.

MONDAY, APRIL 11

7:00am	Registration	Heritage Ballroom Lobby
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8:15am	Welcome & Opening Remarks Rose Potts, <i>Blommer Chocolate Company</i> , PMCA Chair of the Board	Heritage Ballroom
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8:25am	PMCA Student Outreach Committee Update 1 Carly Meck, R&D Manager—Product Development, <i>Blommer Chocolate Company</i> The 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 – Go with the Flow:
Practical Rheology in Confectionery Production**
Some presentations will feature audience tasting samples

A Q&A panel will conclude the session. Submit questions in writing to session officials.

8:35am	Moderator Welcome & Introduction 2 Kumar Padmanabhan, Director, Head of Ingredients, <i>Equinom Ltd.</i> The opening remarks will provide a basic overview of the topic and highlights of the program to follow.	
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8:45am	Basic Rheology: A Practical Approach 3 Neil Cunningham, Founder/CEO & Erin Kuhn, Technical Sales Executive, <i>Centre for Industrial Rheology, UK</i> The science of confectionery is a sticky business, and if you've been tasked to identify why a product won't hold its shape, pump, gel, wobble, stick, snap, melt or even feel creamy, looking for answers can feel overwhelming. This presentation will outline typical observations of confectionery behavior in terms of their handling, processing and stability that can be described or best understood using rheological characterization methods. Presenters will cover how to quantify creeping flow behavior common in materials like fudge, benchmarking starch and pectin gels and comparing melt behavior. This includes viscosity profiling, oscillatory profiling, yield stress measurements and temperature dependent changes in rheology. We'll break down some key concepts regarding viscous and elastic behavior – how to identify which is which, where and how their numerical values come from and what they mean in practice. G' , G'' and G^* will be explained, with real-world examples of how rheology can quantify differences in physical behavior, followed by how to use that data in a practical application.	
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9:20am Rheology of Ingredients & WIP

4

Matt Schweizer, Project Manager, *Jerome & Horner*

Liquid handling, storage, pumping, measuring and dosing are critical for repeatable and predictable production as well as can impact food safety. By comparison, handling, pumping and storing low-viscosity fluids such as water, wine and other beverages is quite easy relative to the high viscosity non-Newtonian fluids we find in the confectionery industry. This presentation will explore the decision tree and method used to guide clients to develop processes that match their needs, scale and budgets. We will also explore dos and don'ts and provide some tricks of the trade.

10:00am Break

10:15am Rheology of Chocolate

5

Rebecca Kuehn, R&D Manager, *Guittard Chocolate Company*



Melted chocolate is often thought of as silky, velvety smooth in its texture and the nature of its flow. The rheological properties are a defining characteristic of chocolate and can make or break the eating experience through mouth-feel and flavor release, and quality

perceptions based on appearance. It is the chocolate formulation and processing equipment and conditions that drive the rheology of the finished chocolate. Confectioners, bakers, and food technologists working with chocolate to create unique finished chocolate snacks rely on certain flow properties of chocolate depending on their product and processing equipment. Applying basic chocolate rheology principles to chocolate formulation and manufacture and use, creates a more involved understanding of chocolate rheology, and leads to benefits in the development and manufacture of consistently high-quality chocolate confections and snacks.

11:00am Break

MONDAY, APRIL 11

11:15am Rheology of Sweets

6

Pam Gesford, Staff Scientist, S&R Research, Sweets & Refreshment Product Development, *The Hershey Company*



The rheology of sweets not only dictates the texture and eating quality of the final product but also dictates every aspect of processing, handling and beyond. Focusing mainly on hard candy and gummies, major influences on rheology will be discussed from formulation consid-

erations to processing. Demos will include comparison of hard candy of two compositions and aeration of gummies. Factors influencing rheology that are specific to hard candy like flow, relaxation and glass transition point will be discussed and case studies will be presented for stamping/cut-and-wrap as well as for depositing. Similarly, those factors influencing gummy rheology using the most common gelling agents will be discussed and a case study will be presented on the influences of minor additives.

12:00pm Q&A Panel

Speakers will address audience questions about the morning's presentations.

12:25pm Adjourn

MONDAY, APRIL 11



SUPPLIER EXHIBIT

12:30-5:00pm – FREEDOM HALL



FREE EXHIBIT HALL PASSES

All exhibit-related passes may be picked up in the Freedom Hall Lobby starting at 12:00pm



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

pmca.com/production-conference

SUPPLIER EXHIBIT

Freedom Hall • 12:30-5:00pm

PMCA HOSTED LUNCH

Freedom Hall • 12:30-2:00pm

NEW CONFECTIONERS NETWORKING RECEPTION

Freedom Hall Lobby • 4:30-5:00pm

Are you a confectioner in business less than 10 years, a new PMCA member or an individual returning to the industry after being away for a while? If so, join us!

RECEPTION

Freedom Hall Lobby • 5:15-6:15pm

**2022 Supplier Exhibitors – As of Publication Date
Monday, 12:30-5:00pm, Freedom Hall**

AAK USA	Concord Foods
Aasted North America LLC	Coperion K-Tron
ADM/Matsutani LLC	Crosio & Associates, Inc.
Almond Board of California	D. Madison Solutions
AME Nutritional Ingredients	Domino Foods Inc.
Bainbridge Associates LLC	Driam USA, Inc.
Baker Perkins, a Schenk Process Group Company	Egan Food Technologies
Barry Callebaut	Epogee LLC
Bartek Ingredients	ERIEZ
Bell Flavors & Fragrances Inc.	Eurofins Microbiology Labs
BENEO, Inc.	Fismer Lecithin GmbH
Blommer Chocolate Company	Flavorchem
Bunge Loders Croklaan	Florida Food Products (formerly known as Comax Flavors)
Burns & McDonnell	Fuji Vegetable Oil Inc.
Candy Worx	Galloway Company
Capol LLC	GNT USA, Inc.
Cargill Cocoa & Chocolate	Gold Coast Ingredients
Cargill Inc.	Golden Peanut & Tree Nuts
Centerchem, Inc.	Goodhart Sons, Inc.
The Centre for Industrial Rheology	Goodway Technologies
Ciranda, Inc.	Grain Processing Corporation (GPC)
Clasen Quality Chocolate	Graybill Machines, Inc.
Colorcon	

25+ Year Exhibitor

Guittard Chocolate Company

HDM USA

Herbstreith & Fox

Hilliard's Chocolate System

IFC Solutions

Industrial Food Ingredients

Ingredient Incorporated

Internatl. Flavors & Fragrances (IFF)

IPCO US LLC

Jenike & Johanson

J. Horrocks Design, LLC

Kargher

Kerry

Kocotek

Malt Products Corporation

MANE, Inc.

Manna Foods

Mantrose-Haeuser Co., Inc.

MC/Manufacturing Confectioner

Master Martini USA

Molded Fiber Glass Tray Co.

Mother Murphy's Flavors

NETZSCH Premier Technologies

Nutrin

ofi

Palmer Holland

Parker Ingredients

Precision Roll Grinders, Inc.

Prova

Pypure Brands LLC

Readco Kurimoto

Roquette

Savage Bros. Co.

Scala-Wisell International, Inc.

Shick Esteve

Skjodt-Barrett Foods Inc.

Sollich North America, LLC

Sweegen

Tate & Lyle

TCF Sales

Temuss Products Limited

Tomric Systems, Inc.

Transcontinental Multifilm Inc.

TRICOR Systems Inc.

Union Process Inc.

Varick Enterprises, Inc.

VernDale Products, Inc.

Viking Pump, Inc.

Woody Associates, Inc.

WRH Industries, Ltd.

Exhibit info cont. next page.

25+ Year Exhibitor

PMCA HOSTED BOOTHS

Featuring: Committees



Volunteer committees are a driving force of many PMCA activities. Learn more about what some of our key groups do and their projects, events and initiatives.

Booths will featuring live demos with tasting samples and a chance to win a PMCA prize with Plinko!

Education & Learning

Chair: Peter Jamieson, *SPI Pharma*

Marketing

Chair: Angie Sanchez, *Perkins Coie LLP*

Membership

Chair: Mark Freeman, *Domino Foods Inc.*

Research

Chair: Eric Schmoyer, *Barry Callebaut*

Western Region

Chair: Rebecca Kuehn, *Guittard Chocolate Company*

LEARN. CONNECT. GROW.

PMCA is

an **international** association that enhances the **companies and careers** of confectionery and snack professionals through **inspired learning** and the building of long-term **personal connections**, which **empowers** our members to **create products** that bring people

JOY.



TUESDAY, APRIL 12

7:30am	Registration	Heritage Ballroom Lobby
8:15am	Welcome & Opening Remarks Tom Houlihan, <i>Guittard Chocolate Company</i> , PMCA President Moderator Tracey Duffey, External Funding–Washington, DC, <i>ofi</i>	Heritage Ballroom

Presentations may feature audience tasting samples

A discussion period will follow each speaker. Submit questions in writing to session officials.

8:25am	Regulatory Update for the Confectionery Industry 2022
7	Farida Mohamedshah, Sr. Vice President of Scientific & Regulatory Affairs, <i>NCA</i>



In the past year, every level of government, federal, state/local and foreign governments, have issued regulations or programs that will affect the confectionery industry. The FDA carried out many activities related to its nutrition and food safety priorities.

The agency continues to work on improving the overall safety and traceability of the supply chain and response to foodborne outbreaks through its New Era of Smarter Food Safety Initiative and the implementation of the Food Safety Modernization Act (FSMA). The agency released the final rule for Laboratory Accreditation and Analyses of Foods as required by FSMA and plans to release the Traceability final rule in 2022. Allergen management and controls are a major focus of the agency and an industry priority. With the passage of the FASTER Act, HHS will be working to put together a report to Congress and calls on the agency to provide recommendations on a regulatory process and framework to facilitate the inclusion of additional food allergens as major food allergens. The FDA has increased its work on heavy metals, in particular, heavy metals in foods for babies and young children through the development of its Closer to Zero action plan. Contaminants in food packaging such as PFAS and PFOS have gained national attention at the state and federal level, and the agency continues to sample the food supply for PFAS as part of its Total Diet Study.

Cont. next page

The FDA continues to work on finalizing key elements under its Nutrition Innovation Strategy, one of which is the “Nutrient Content Claims, Definition of Term: Healthy” final rule. The implementation date for compliance with the Gluten-Free Labeling of Fermented and Hydrolyzed Foods passed in August 2021, which has the potential to affect chocolate suppliers and downstream manufacturers. In California, OEHHA finalized its lead in Mexican style candy rulemaking, and released a proposed rulemaking on acrylamide warning language. Cannabis and Cannabidiol (CBD) state and federal legislation and regulatory activities continue to gain traction, with pressure on the FDA to regulate their use in foods. At the global level, there has been an uptick in activities related to nutrition labeling including the implementation of Front-of-Pack Nutrition Labeling (FOPNL) schemes in various countries, and adoption of FOPNL principles at the Codex Committee on Food Labeling. Work also continues at the Codex level on issues such as allergen labeling, e-commerce, maximum levels for contaminants in foods, and the General Standards for Food Additives (GFSAs). Outcomes from the UN Food Systems Summit held in September 2021 could also have far reaching impacts on future global health and nutrition policy recommendations. This talk will address the latest updates on these topics and more.

9:10am
8

Including Upcycled Ingredients to Prevent Food Waste

Dr. Jonathan Deutsch, Vice President, *Drexel University*

Including upcycled ingredients in product formulation is one of the easiest ways to improve the sustainability of a given product. But what are upcycled ingredients? How are they used? This presentation will give an overview of the booming upcycled product industry and demonstrate why it is in the best interest of food scientists to become acquainted with upcycling.

9:45am **Break**

TUESDAY, APRIL 12

9:55am **Emulsifiers & Their Degree of Fatty Acid Saturation in Confectionery**
9
Carlos Fajardo Centeno, Technical Business Development Manager, *Palsgaard Mexico*, with Q&A contributor Orlando Ramírez-Gómez, Technical Manager, Confectionery Applications, *Palsgaard Mexico*
Saturated, unsaturated or a combination of both? The use of emulsifiers has been extensively recognized and documented for chocolate-based and sugar-based confections. Due to their composition, emulsifiers can provide different functionalities depending on the additional ingredients in the formula, processing conditions and shelf life requirements. Saturation level and fatty acid composition can give different characteristics to finished products. Testing results will be presented so the right saturation level can be determined for different applications.

10:30am **Women in Cocoa—Deeper Dive into VSLAs**
10
Danièle Kouassi, GM, Head of Cocoa Sustainability, Côte d'Ivoire, *ofi*
Join us as we take a deeper dive into Women in Cocoa – the Hidden Jewels of Chocolate. This presentation will highlight the opportunities and challenges facing women in cocoa across different cocoa origins from Papua New Guinea to Ecuador, Nigeria, Côte d'Ivoire and Ghana. We'll delve into the Village Saving & Loan Associations in Côte d'Ivoire and Ghana as we focus on how these alliances are formed by women cocoa farmers to use their increasing learnings and monetary opportunities to affect the lives of their children, families, villages, nutrition and sustainability of cocoa. These jewels of chocolate are slowly but surely leaving their mark not only on their villages, but also on the path towards sustainability in the cocoa sector.

11:05am **Break**

11:15am **Cocoa Fruit Equals New Business for Cocoa Communities**

11

Linda Klunder, Co-Founder, *Kumasi BV*, The Netherlands



In the cocoa industry, cocoa fruit is often considered a waste material after fermentation. This presentation will explore the processing of cocoa fruit into a marketable cocoa juice product, and how this reduces food waste and poverty in cocoa-growing

communities. The Kumasi Connects program in Ghana and The Cocoa Fruit Lab project in Ivory Coast are two examples that will be shared, and we will also hear from COVIMA, a women-led cocoa coop which participates in the project. Finally, the projects' outlooks for 2022 and 2023 will also be shared.

11:55am **Closing Remarks & Adjourn**

PMCA HOSTED LUNCH

Commonwealth Ballroom • 12:00-1:30pm

PMCA ANNUAL MEETING OF MEMBERS

Hickory Room • 1:00-1:30pm

Coffee and desserts

NEW THIS YEAR!

Customize your Tuesday afternoon experience by choosing from seven different topics led by experienced industry professionals. Pre-registration is not required.

To facilitate open communication, breakouts will **NOT** be video or audio recorded.

BREAKOUT SESSIONS SCHEDULE

	Session 1 1:45-2:30pm	Session 2 2:45-3:30pm	Session 3 3:45-4:30pm
A	Chocolate Tempering – Methods & Principles Heritage Ballroom (3rd Floor)	The Unstoppable Proteins Movement Heritage Ballroom (3rd Floor)	The Unstoppable Proteins Movement Heritage Ballroom (3rd Floor)
B	Regulatory Roundtable 2022 Federal Room (2nd Floor)	Cannabis – US Regulatory Update Federal Room (2nd Floor)	Strategies for Successful Scale-Ups Federal Room (2nd Floor)
C	Trends Influencing Confectionery Product Development Independence Room (2nd Floor)	Trends Influencing Confectionery Product Development Independence Room (2nd Floor)	Women in STEM Panel Independence Room (2nd Floor)

Each session will last 45 minutes. 15 minutes are allotted to switch to the next session.

SESSION DESCRIPTIONS

Session 1A: Chocolate Tempering – Methods & Principles

Ann Brinkerhoff, Principal Scientist – Chocolate Front-End Innovation, *The Hershey Company*



Some consider chocolate tempering an art while others consider it a science. Throughout the history of chocolate, tempering methods have evolved, and the tempering methods used today are often determined based on the final application. One may choose to table or hand temper chocolate, use a small batch size tempering unit or a large-scale continuous tempering unit based on the size of their operation. Regardless of the method, the principles of tempering chocolate remain the same. In this breakout session, we will demonstrate three methods of tempering chocolate, discuss the principles of tempering and evaluate chocolate temper.

Session 1B: Regulatory Roundtable 2022

Farida Mohamedshah, Sr. Vice President of Scientific & Regulatory Affairs, *NCA*



If you found this year's Regulatory Update interesting, please join this discussion and Q&A session. Topics will include food labeling, bio-engineered standards (GMO labeling), cannabis and CBD, Prop 65 and allergen issues as well as key international regulations. Come with your questions (and answers) on these or other topics.

Session 1C/2C: Trends Influencing Confectionery Product Development

Ed Koza, Sr. Director of Marketing, Insights, Design & Sensory, *Firmenich*



Today's multicultural and diverse consumers are expecting and demanding more from their favorite brands. Taste, price and convenience are no longer the sole purchase decision factors. Consumers place increasing value on products that will deliver purposeful results. Brands that show how results are possible through intuitive, uncomplicated changes will

connect with consumers. Join us as we explore mega trends and key consumer insights that are impacting new product innovation.

Session 2A/3A: The Unstoppable Proteins Movement

Julie Mann, Chief Innovation Officer, *Puris Holdings*



The desire for protein-enriched foods has grown 51 percent over the past 11 years, and application breadth continues to expand into confections, snacks and snack bars. In food and beverages, protein replacement and fortification are the overarching trends linking two very different segments – dairy- and plant-based.

Consumer demand for protein-enriched products now extends beyond sports nutrition to include senior nutrition, weight management, overall health and wellness and permissive indulgences. This innovative and informative session will provide discussion and samples to define the challenges to overcome, including choosing the right protein, understanding functional properties, optimizing organoleptic properties (flavor and texture) and delivering nutritional contribution. In addition, this session will highlight the increasing interest by consumers to contribute positively to planetary wellness and sustainability. Lastly, consumers want to be provided with enjoyable, convenient and healthy snack options for their busy lives.

Session 2B: Cannabis – US Regulatory Update

Judith Cassel, Attorney, *Cannabis Law PA*



This session will begin with an overview of the current federal status of cannabis, moving into a group discussion on current enforcement activity, future regulatory status and how we can be prepared for future changes in status. We will also discuss risk mitigation strategies and lessons learned from similar industries. Attendees are encouraged to come ready

with questions to discuss with the group. This session will include discussion of 1) litigation between traditional candy products and the attempt, by some in the cannabis industry, to mimic these products, 2) testing of ingredients in order to ensure quality, potency, and safety and 3) how employers can handle medical marijuana in the workplace.

Session 3B: Strategies for Successful Scale-Ups

Gwen Evenstad, Owner, *G-Force Food Consulting*



Finally getting to that scale-up phase in the development of a confectionery product is both exciting and terrifying. You never really know what will happen, no matter how many years of experience you have. Usually, incidents occur that are out of your control – however, many can be predicted and mediated. Fortunately, careful planning can be utilized

to help increase the chance for success. For each process stage, benchtop development, pilot batch production and mass manufacturing scale-up, risk assessments with solutions should be added into the process. The same risk assessments can be applied to situations in very small start-up operations up to mass manufacturing processes that can challenge us with closed systems, fully automated processes and complicated displays. We will explore elements of both scale-up environments. Together, we'll discuss processing, ingredient, formula and equipment-driven differences that can produce unanticipated changes in product characteristics. We'll look at examples of defects that can result from these variables for many different confectionery systems. We'll discuss how to manage the scale-up process with minimum impact on manufacturing and producing sell-able product. We'll share stories, discuss mediation strategies and talk about administrative steps that can maximize success.

Session 3C: Women in Science, Technology, Engineering & Mathematics (STEM) Panel

Moderator: Tessa Porter, President & Founder, *Sprinkk*

Panelists

Shawn Houser-Fedor, Sr. Director, Chocolate & Packaging R&D, *The Hershey Company*

Marlene Stauffer, Director of Regulatory Compliance, *Blommer Chocolate Company*

Dr. Maya Warren, Ice Cream Scientist, *SMiZe Cream*



Historically, women are under-represented in STEM (science, technology, engineering, mathematics) careers and often face unique challenges in navigating the corporate ladder. This inclusive session seeks to define and challenge barriers that may contribute to this under-representation, as well as to highlight the personal stories of successful women in our industry. In this open forum,

panelists will discuss a number of topics including career milestones, overcoming obstacles such as “Imposter Syndrome,” as well as strategies on how to advocate for ourselves and other women. Please note, people of all genders are welcome and encouraged to attend this session.



It's Our Diamond Anniversary!

Experience PMCA conference history in our **Through the Years** display, starting back in 1947 with the first production conference initiated by Hans Dresel.

Join us this evening for an awards ceremony, dinner and **ANNIVERSARY CELEBRATION!**

TUESDAY, APRIL 12



Annual Production Conference Dinner

Commonwealth Ballroom, 2nd Floor

6:00-6:45pm – Reception, cash bar

7:00-11:00pm – Dinner & Anniversary Celebration

Toastmaster

Tom Houlihan, PMCA President, *Guittard Chocolate Company*

Awards Program

- **Distinguished Service Award** ●

Awarded posthumously to Kervin Martin,
devoted PMCA volunteer, retired from *Cargill*

Award Presentation by

Rose Potts, PMCA Chair of the Board, *Blommer Chocolate Company*

- **Marie Kelso Memorial Award** ●

Presented to Nina Puch, *Knechtel Inc.*

for the 2019 Conference Presentation *Advancements in Gummies*

Presented to Sarah Houle, *Ghirardelli Chocolate Company*

for the 2021 Conference Presentation *Nuts, Almonds, Chocolate–
Functionality, Shelf Life & Liking*

Award Presentation by

Steve Genzoli, Award Chair, *Ghirardelli Chocolate Company*

- **Future Confectionery Leader Award** ●

Presented to Amy DeJong, *Mars Wrigley Confectionery*

Elizabeth Hagerman, *The Hershey Company*

Ashley Searing, *The Hershey Company*

Music and dancing to follow—let's party!

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

8:30am	Registration	Heritage Ballroom Lobby
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9:00am	Closing Day Session Remarks	Heritage Ballroom
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Tom Houlihan, *Guittard Chocolate Company*,
PMCA President

Thriving in Today's World: Cross-Functional Panel & Roundtables

Panelists will share their perspectives and learnings of various confectionery businesses which steadfastly and successfully navigated their businesses during recent challenges of global Covid, natural disasters and other challenges. They will discuss dealing with Covid restrictions from the manufacturing perspective, ways R&D efforts were curtailed or perhaps expanded, speak to the woes and new procedures transport/logistics companies were experiencing and compare a family-owned company's experience of Hurricane Sandy with enduring this current pandemic.

**To facilitate open communication, roundtable discussions
will NOT be video or audio recorded.**

9:10am	Moderator Intro & Overview
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Mark Kline, Director, Sr. Manager Nut & Energy Sourcing, *The Hershey Company*

The opening remarks will provide an overview of the topic and highlights of the program to follow.

9:30am	Panelists:
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13

Manufacturing

Andrew Hartman, Sr. Director of Engineering, *Wolfgang Confectioners*

Holistic Small Business

Jorge Farber, President, *The Madelaine Chocolate Company*

Supply Chain Logistics

Thomas Readinger, Business Development Executive, Dedicated Contract Services, *J.B. Hunt Transport Services, Inc.*

R&D

Monica Caparosa, Senior Product Development Scientist, *Ferrero*

10:30am	Break
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10:40am	Roundtable Discussion: 1st Rotation
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11:00am	Roundtable Discussion: 2nd Rotation
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11:20am	Roundtable Discussion: 3rd Rotation
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11:40am	Roundtable Discussion: 4th Rotation
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12:05pm	Adjourn
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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 ribbon denoting them as a *Student Honoree*.



PMCA Research Program

PMCA is committed to providing quality, applicable research to its membership. It aims to facilitate, promote and direct scientific research fundamental to the confectionery manufacturing issues of PMCA members.

2019 PMCA/Penn State Graduate Fellowship Award Recipient

Terianne Hamada has completed her research on *Sensory Properties of Chocolate*, which is now available for PMCA members. Please contact the PMCA office if you are interested in accessing this research.

Cannabis in Confections & Snacks Symposium

June 7-8, 2022 | Hyatt Regency Buffalo, Buffalo, NY

More details to come—check pmca.com for updates



PMCA Short Course Program

PMCA develops and delivers valuable learning experiences to the confectionery and related industries. These experiences cover the science and art of confectionery as well as provide practical, hands-on opportunities.

Upcoming Short Courses



Ag Immersion Experience: Fruits & Nuts for Confections & Snacks Manufacturing

Fall 2022 | Modesto, CA

To learn more, visit:

pmca.com/short-courses/ag-immersion

Join us in a celebration of California agriculture! This immersive experience will take a cohesive, well-rounded approach to nuts and fruits as ingredients in confections and snacks, including a firsthand look at farming and processing as well as applications.

Activities & Presentations by



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 online registration form can be completed at pmca.com. Mastercard, Visa and American Express credit cards accepted. Registrations received by March 28, 2022 will receive a registration acknowledgement. Registrations received after March 28, 2022 may not be acknowledged. Onsite 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 2022 conference proceedings.

<u>Full Registration (per person)</u>	<u>By March 28</u>	<u>After March 28</u>
Personnel—PMCA Member Companies	\$495.00	\$550.00
Personnel—Non-Member Companies	\$750.00	\$825.00
Active Faculty Members and Press	\$375.00	\$400.00
Students	\$150.00	\$150.00

Cancellations received by March 28, 2022 will be refunded, less a \$50.00 cancellation fee. After March 28, 2022 no refunds will be made. Non-refunded full registrants will receive access to the conference proceedings in an electronic format. 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 \$174.00 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 717-239-1600.

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-5:00pm	Tuesday 7:30am-5:00pm
Monday 7:00am-5:00pm	Wednesday 8:30am-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 or set to silent 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 & DRIVING ADDRESSES

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 75th Annual Production Conference will be \$10.00. 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.

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

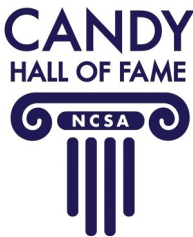
Marriott & Lancaster County Convention Center Valet Parking
25 South Queen Street

Lancaster County Convention Center Loading Dock (Exhibitors Only)
3 East Vine Street

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