

# News UPDATE

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Winter 2005

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**2005 Calendar of Events**

- **Research Cmte. Mtg. & Annual Dinner**—February 7, PMCA office
- **Education Cmte. Mtg.**—February 10, Conference Call
- **Board of Directors Mtg.**—March 15, Hershey PA
- **Annual Golf Tournament**—April 10, Hershey, PA
- **59th Annual Production Conference** - April 11-13, Hershey, PA
- **Short Course in Functional Confectionery** May 2005, University Park, PA



**DON'T MISS THE 59TH ANNUAL PRODUCTION CONFERENCE!**

The PMCA Production Conference Committee is set to deliver another high quality, educational, and fun program for the 59<sup>th</sup> Annual Production Conference being held April 11-13, 2005 at the Hershey Lodge and Convention Center in Hershey, PA.

The sixth installment of the **Back to Basics** “training series” will feature the topic of **“Chocolate Moulding”**. Coordinated by sub-committee chairs **Ralph Lee** of *Masterfoods* and **Steve Marcanello** of *Asher’s Chocolates*, this session will provide interesting and educational information for all levels of industry personnel.

*Additionally, a wide range of important topics will be presented including:*

- ♦ **Regulatory and Dietary Guideline Updates**
- ♦ **Implementation & Management of the Bioterrorism Requirements Systems Process**
- ♦ **Models for Predicting Sugar Crystallizations in Confections**
- ♦ **A Unique, Live, Light Microscopy Demonstration**
- ♦ **The Evolution of Equipment & Technology in the Hard Candy Industry**
- ♦ **The Principles of Lean Manufacturing**
- ♦ **Polyol Usage**
- ♦ **Functional Confectionery**
- ♦ **A Latin American Cocoa Outlook**
- ♦ **The Evolution of Origin Chocolate**
- ♦ **The Implications and Solutions Surrounding the Trans Fat Regulation**
- ♦ **Troubleshooting Chocolate and Coating Issues**
- ♦ **PMCA Committee Updates (Education & Learning, Research)**

The conference will also feature the very popular **Supplier Exhibition** on Monday afternoon (*see exhibitor listing as of late December 2004 on pages 8 & 9*) as well as networking receptions, dinners, the Annual Meeting of Members and various committee meetings.

Official program booklets, containing the complete Schedule of Events, speakers, topics and registration information, will be mailed to all members in late January and can also be found at [www.pmca.com](http://www.pmca.com) or by contacting the PMCA office.

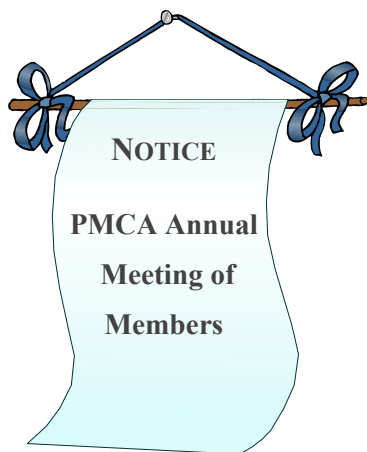
## EXPERIENCE A JOURNEY THROUGH TIME

In addition to providing one of the great culinary pleasures, *Chocolate*, is also one of the world's greatest passions and has had many uses throughout history.

At the traditional Tuesday evening dinner banquet, during PMCA's 59<sup>th</sup> Annual Production conference, **Dr. Howard-Yana Shapiro**, *Mars, Incorporated*, will take the audience on a journey through time to experience the many medicinal, cultural & culinary uses of chocolate dating back as far as 450 years. Dr. Shapiro will present a review of his exciting research, completed in collaboration with Professor Louis Grivetti of UC Davis, which has included field work, library and archive studies, interviews and photography.

The dinner, open to all full conference attendees, will begin with a cocktail reception at 6:00pm in the Chocolate Lobby. The banquet agenda, beginning promptly at 7:00pm, will include a brief ceremony at which **Greg Ziegler**, *Pennsylvania State University*, will be presented with the eighth Marie Kelso Memorial award.

*"Dr. Howard—Yana Shapiro"*



This year's *PMCA Annual Meeting of Members* will again be held during the 59<sup>th</sup> Annual Production Conference. The meeting is scheduled for Tuesday, April 12, 2005 from 1:00-1:40pm in Empire Room A&B (Confection Hall) at the Hershey Lodge and Convention Center.

The agenda will include Officer Reports as well as the election of new officers and directors. Notification to all official representatives will be mailed separately in mid February. As a quorum of **Active (voting)** companies is required to conduct the annual business of the members, company representative attendance is greatly encouraged and appreciated.

Individuals who are their company's official representative are designated in the PMCA Membership Directory. If you are planning to attend this meeting please contact the PMCA office at Tel. (610) 625-4655, Fax (610) 625-4657 or email [Yvette.Thomas@pmca.com](mailto:Yvette.Thomas@pmca.com) to register.

*Note: Those individuals representing Associate member companies are cordially invited to attend. Coffee and dessert will be served during the meeting.*

### PMCA BEGINS PLANNING FOR CENTENNIAL CELEBRATION

Plans are underway for the celebration honoring the **100<sup>th</sup> year** anniversary of PMCA. The association was founded in 1907 by a small group of Pennsylvania confectionery manufacturers and since that time has consistently extended membership both nationally and internationally as well as to associated suppliers to the industry.

A sub-committee of the Board of Directors has been established and will meet in person, as a committee, during the 59<sup>th</sup> Annual Production conference.

The meeting will be held on **Tuesday, April 12, 2005**, 7:30am at the Hershey Lodge and Convention Center. A continental breakfast will be available for all participants.

The sub-committee Chairman, **Alan Cotich**, *NutriCore Northeast, Inc.* would like to invite other PMCA members to participate on the committee. Interested parties should contact Alan directly at: (717) 846-8879 Ext. 3030 or [hoodflyer@aol.com](mailto:hoodflyer@aol.com)



## LET THE GOLF BEGIN!

As tradition has it, the PMCA Annual Member Golf Tournament will once again provide a fun, informal opening to the 59<sup>th</sup> Annual Production Conference. Tournament Director, Bill Fawley, *Atlantic Coast Commodities*, in collaboration with golf committee members George Shapiro, *Del-Val Food Ingredients* and John Iams, *Silliker, Inc.* are working hard to organize another fine day of festivities. This year's tournament will again include a continental breakfast, reception and a robust barbeque supper immediately following the conclusion of play where a selection of exciting prizes will be awarded!

All those who wish to play in the tournament should complete the golf registration form which has been included with this newsletter and can be downloaded at [www.pmca.com](http://www.pmca.com). Also enclosed with this newsletter is the Tournament Sponsorship Form. All companies are invited to participate as sponsors, even if no one from the company plans to play. A percentage of the proceeds from golf sponsorships help to sustain the growth and success of PMCA's research grant in aid programs for students of confectionery science, industry short course programs and educational services for members.

*Golfers head out to play during the 2004 Tournament*

Early registration and sponsorship is encouraged in order for the committee to make adequate arrangements for all participants.

### *Tournament Information:*

**Date:** Sunday, April 10, 2005

**Time:** 10:00 am (Shot-gun) – Modified Scramble

**Location:** The Country Club of Hershey (East Course)

Don't miss this opportunity to network with industry peers while enjoying a relaxing day on a beautiful golf course!



## PENNSYLVANIA MANUFACTURERS CONTRIBUTE TO THE STATE'S FARM SHOW EVENT

PMCA Board Director, David Deck, *Simon Candy Co.* has once again coordinated the contribution of confectionery items for the 89th Pennsylvania Farm Show held January 8-15, 2005 in Harrisburg, PA.

The Pennsylvania Farm Show is the largest indoor agricultural event in America with nearly 500,000 visitors each year. The event showcases everything from livestock to eggs, fruit, and Christmas trees, apiary products, maple products, nuts, horticultural products, mushrooms, wine, and vegetable products. One of the growing attractions is the Culinary Connection Market which features a variety of Pennsylvania companies promoting their own snack foods, candy, spices processed meats, condiments and beverages through sales and sampling. The Pennsylvania Food Pantry showcases country storefront window displays and refrigerated display cases filled with eye-catching Pennsylvania Products\*.

### **This year's PMCA member contributors:**

*Asher's Chocolates*

*Blommer Chocolate Company*

*Costas Candies, Division of Costas Foods, Inc.*

*Hershey Foods Corporation*

*Just Born, Inc.*

*Linette Quality Chocolates*

*Masterfoods, USA*

*Simon Candy Co.*

\*Farm show facts found at: <http://www.agriculture.state.pa.us/farmshow/site/default.asp>

**PMCA'S 59<sup>TH</sup> ANNUAL PRODUCTION CONFERENCE SUPPLIER EXHIBITION**  
**Monday, April 11, 2005 – (12:30 – 5:30pm)**

(Booths listed are those which were received as of January 10, 2005. A few booths are still available- contact the PMCA office)

<b>Booth #</b>	<b>Company Name</b>	<b>Booth #</b>	<b>Company Name</b>
17	Aarhus United USA Inc.	137	Concord Foods Inc.
125	Aasted-Mikroverk Ltd.	27	C-P Flexible Packaging
56	ABERCO Inc.	42	Creative Food Ingredients, Inc.
79	ADI Systems Inc.	65	Cremer North America
10	ADM Cocoa	4	d.d.& d. Machinery, Inc.
63	Ajinomoto Food Ingredients LLC.	13	Danisco Sweeteners
83	ALEDco Inc.	133	Debelis Corp.
30	American Chocolate Mould Co., Inc.	116	Degussa Food Ingredients
57	Ammeraal Beltech Inc.	7	Delfi Cocoa USA, Inc.
39	AMP Rose	31	Diamond of California
15	APV Baker	90	Diehl, Inc.
9	Archer Daniels Midland	45	Domino Specialty Ingredients
98	Arla Foods Ingredients, Inc.	55	Driam USA, Inc.
96	Austin Company, The	134	DSM Nutritional Products, Inc.
100	AZO Incorporated	20	ECOM Cocoa - Atlantic U.S.A.
111	Bainbridge Associates	11	Emkay Confectionery Machinery
23	BEDEMCO INC.	52	Farbest Brands
16	Bell Flavors & Fragrances, Inc.	113	Flavors of North America
84	Birchwood Consulting, LLC	135	Fuji Vegetable Oil, Inc.
36	Blommer Chocolate Company	112	Galloway Company
61	Blue Diamond Growers	22	Grain Processing Corporation
81	Bosch Packaging Technology, Inc.	88	Hampton Farms
82	Bosch Sigpack Systems and Bosch Sapal	115	Hazelnut Council
21	Buhler, Inc.	18	Hilliards Chocolate System
106	Butter Buds Food Ingredients	3	J Holland Corporation
70	Candy Industry	109	International Flavors & Fragrances, Inc.
71	Cargill Sweeteners North America	6	International Foodcraft Corporation
32	Carle - Montanari, U.S.A. Inc.	50	Kargher
35	Centerchem Inc.	154	KDM Foodsales/Kraft Ingredients
118	Chefmaster	25	Kellogg/Keebler Food Ingredient Group
74	Clasen Quality Coatings, Inc.	117	E. Klein Associates
12	Colorcon	92	Koco, Inc.

**PMCA'S 59<sup>TH</sup> ANNUAL PRODUCTION CONFERENCE SUPPLIER EXHIBITION (CONT.)**  
 (A floor plan can be found at [www.pmca.com](http://www.pmca.com), then click *Production Conference*, then *Exhibitor Floor Plan*)

<b>Booth #</b>	<b>Company Name</b>	<b>Booth #</b>	<b>Company Name</b>
102	Latini-Hohberger Dhimantec	78	Savage Bros Co.
86	Level Valley Creamery	114	Schebler Co., The
67	Littleford Day Inc.	64	WM A. Schmidt & Sons
24	Loar & Young, Inc.	80	Seltzer Nutritional Technologies
66	Lock Inspection Systems	7	Sensient Food Colors
14	Loders Croklaan	119	Silesia Flavors
95	Lödige Process Technology	33	Silliker, Inc.
68	MANE, Inc.	44	Simplex Paper Box Corp.
48	Mantrose-Haeuser Co., Inc.	105	W.C. Smith Mfg., Inc.
41	MC Manufacturing Confectioner	54	SPI Polyols, Inc.
69	MCI Machine Concepts	104	Spray Dynamics Ltd.
73	Micelli Chocolate Mold Co.	47	Stepan Company
155	Milprint Incorporated	136	Stern Ingredients, Inc.
28	Molded Fiber Glass Tray Company	87	Symrise, Inc.
51	Multifilm Packaging Corp.	34	Tate & Lyle
101	Murnane Specialties, Incorporated	107	Temuss Products
76	NETZSCH Fine Particle Technology, LLC	38	Texture Technologies Corp.
85	NutriCore Northeast, Inc.	43	TIC Gums
46	Ottens Flavors	108	TNA North America
75	Palatinit of America	8	TRICOR Systems, Inc.
62	Palsgaard A/S	91	Turbo Systems, Inc.
58	PB Leiner	5	Union Confectionery Machinery Company
94	Penn Quip, Inc.	26	Union Process, Inc.
53	Peter's Chocolate	97	Unique Solutions
110	Petzholdt-Heidenauer, GmbH Dresden	72	Varick Enterprises, Inc.
59	Precision Roll Grinders, Inc.	131	Virginia Dare
89	Printpack Inc.	77	WEBBER/Smith Assoc., Inc.
40	PROVA Inc.	1	Wilbur Chocolate Company
49	Quadro Engineering	60	WILD Flavors
37	Readco Manufacturing Inc.	29	Woody Associates
19	Roquette America, Inc.	2	WRH Industries
93	Rousselot, Inc.		

## PMCA/NCA JOINT COURSE A SUCCESS

Twenty nine students representing a variety of companies, both large and small from six different countries, participated in the *Chewing & Bubble Gum Confections Workshop* held in November of 2004 at the beautiful University of Wisconsin – Madison campus.

This was the first course jointly sponsored by both PMCA and NCA in an effort to work together to meet the educational needs of the industry.

The course provided a mix of theory as well as “hands on” instruction on topics ranging from Gum Ingredients, Pan Coating and Polishing, Gum Evaluation Techniques, Mixing and Formulation, Forming and Wrapping, New Gum Productions, Physical Testing of Gum Products and Functional Gums. Each student received a comprehensive course book containing all the presentations and lab exercises and was able to take home a variety of sample product they made with their fellow students.

*Some overall comments about the course, from the student evaluation forms included:*

*“lots of good information”, “very useful and practical”, “Instructors were knowledgeable and approachable”, “I learned quite a lot and know where to go now when I have questions” “thank you for a very worthwhile course”, “labs bring the presentations to life”, “everything was organized and ran smoothly”, “Fantastic!”*



*Instructor Douglas Fritz, shares his expertise with students in the University of Wisconsin-Madison pilot plant laboratory*

Both PMCA and NCA would like to sincerely thank all those individuals and companies who so graciously donated instructors, ingredients, products or other items to the success of the course:

### **Instructors:**

**Douglas Fritz**

*DP Fritz Consultants*

**Pamela Gesford**

*Colorcon*

**Rich Hartel**

*University of Wisconsin*

**Peter Jamieson**

*SPI Polyols, Inc.*

**Tammy Jarrett**

*Silesia Flavors, Inc.*

**Ben Moser**

*Roquette America, Inc.*

**Marc Pera**

*Cafosa Gum, SA*

### **Lab Ingredients and Product Samples**

*ADM Corn Processing*

*CAFOSA*

*Colorcon*

*Corn Products International*

*Ford Gum & Machine Co.*

*Holland Sweetener Co.*

*Joyco*

*Palatinit of America, Inc.*

*Roquette America, Inc.*

*Silesia Flavors, Inc.*

*SPI Polyols, Inc.*

*Tate & Lyle North America*

*Univar USA, Inc.*

*Wrigley Company*

### **Sponsorship of the dinner banquet**

*CAFOSA*

### **Food Network Video**

*Cadbury Adams*

## STUDENTS EARNING A CERTIFICATE OF COMPLETION FOR THE COURSE

**Cristina Hellmuth Aroca***Vidal Golosinas, S.A.***Russ Baker***FONA, International***Navroz Boghani***Cadbury Schweppes***Marcelo Carrasco***Confiteca***Gaylene Engelbrecht***Mastertaste***John Fenstermacher***Purac America***Larry Gardner***Masterfoods, USA***Jim Gordon***Farley's & Sathers Candy Co.***Emma Gorsline***UniTrak Corp. Ltd.***Dr. Marie-Kateri Goulet***Health Gum***Brian Hallacker***Kraft Foods, Inc.***Kelly K. Harman***Wm. Wrigley Jr. Company***Cherné Johnson***USST MLP***Kathleen Johnston***USST MLP***Christiaan R. Kirk***FONA, International***Andrew Laka***Ford Gum & Machine Co., Inc.***Laurie Lichko***Ford Gum & Machine Co., Inc.***James Mathews***Masterfoods, USA***Javier Nieto Meca***Vidal Golosinas, S.A.***Arcadio Cortes Miranda***Noel, S.A.***Anthony Moliterno***Masterfoods, USA***Sandra Newman***Confiteca***Michael Pratz***C. Howard Co., Inc.***Dana Sanza***FONA, International***Aditi Shetty***Cadbury Schweppes***John Smith***Masterfoods, USA***Menzie Tabora***FONA, International***Christina Wowchuk***Wm. Wrigley Jr. Company***(Simon) Chun Ming Yue***Kimberli Limited*

A special Thank You also goes out from both associations to **Rich Hartel**, *University of Wisconsin* for acting as the managing liaison for the course and **Lee Jensen**, *University of Wisconsin*, for his coordination of the student labs.

Association coordinators for the course were **Eileen Scherzinger** (*NCA*) and **Yvette Thomas** (*PMCA*).

*See more photos on the next page.....*

*More Gum Course Photos.....*



*Instructors **Peter Jamieson**, SPI Polyols and instructor **Ben Moser**, Roquette America, share their expertise for the Mixing Lab portion of the course.*



*Marc Pera of CAFOSA instructs students in the lab.*

*Instructors **Tammy Jarrett**, Silesia Flavors and **Pam Gesford**, Colorcon prepare syrups for the Panning Lab.*



*Students “show off” their pan of bubble gum.*



*Students score various characteristics of both chewing and bubble gum during the Gum Evaluation portion of the course.*

## Welcome New Members!

### Active

#### FERRARA PAN CANDY CO., INC.

*General Line Candy Manufacturer*

7301 Harrison  
Forest Park, IL 60130  
Tel: (708) 405-3027  
Contact: L.J. Buffardi  
Email: [L.J.Buffardi@ferrarapan.com](mailto:L.J.Buffardi@ferrarapan.com)  
Website: [www.ferrarapan.com](http://www.ferrarapan.com)

### Associate

#### BIRCHWOOD CONSULTING, LLC

3960 Birchwood Lane  
Columbia, PA 17512  
Tel: (717) 681-0149  
Contact: Bob Pozesky  
Email: [rpozesky@birchwoodconsulting.net](mailto:rpozesky@birchwoodconsulting.net)  
Website: [www.birchwoodconsulting.net](http://www.birchwoodconsulting.net)

#### HAMPTON FARMS

*Peanut butter and peanut products to the candy, confectionery, dairy and baking industry*

Main Street @ Vircar Street  
P.O. Box 149  
Severn, NC 27877  
Tel: (252) 585-0916  
Contact: Daniel L. Hutton  
Email: [dhutton@hamptonfarms.com](mailto:dhutton@hamptonfarms.com)  
Website: [www.hamptonfarms.com](http://www.hamptonfarms.com)

#### HAZELNUT COUNCIL

*Represents the world's leading hazelnut producers, importers and distributors and works to increase the use of hazelnuts in the US by updating members of the food industry on nut trends, consumption statistics and hazelnut uses*

424 Second Avenue West  
Seattle, WA 98119  
Tel: (206) 270-4599  
Contact: Jennifer Hawton  
Email: [Jennifer.hawton@publicis-usa.com](mailto:Jennifer.hawton@publicis-usa.com)  
Website: [www.hazelnutcouncil.org](http://www.hazelnutcouncil.org)

#### PENN QUIP, INC.

*Provide bulk materials handling component equipment items and complete systems*

P.O. Box 297  
113 S. Main Street  
Muncy, PA 17756  
Tel: (570) 546-8094  
Contact: H. Thomas Brittain  
Email: [pqoffice@alltel.net](mailto:pqoffice@alltel.net)  
Website: [www.pennquip.com](http://www.pennquip.com)

#### SPRAY DYNAMICS, LTD.

*A full range of liquid and dry coating application systems. Engineered solutions providing uniform coating of snacks, cereals, baked goods, pastas, petfoods, vegetables and more*

108 Bole Lane  
St. Clair, MO 63077  
Tel: (636) 629-7366  
Contact: Dave Homeyer  
Email: [dchomeyer@spraydynamics.com](mailto:dchomeyer@spraydynamics.com)  
Website: [www.spraydynamics.com](http://www.spraydynamics.com)

***Please note*** a correction to the website address for Associate Member Company, **GlobalReact** listed in the 2005 PMCA Membership directory:

#### GLOBALREACT

Contact: Russ Pierce ([russpierce@globalreact.com](mailto:russpierce@globalreact.com))  
Website: [www.globalreact.com](http://www.globalreact.com)

### PMCA'S 2004 KEYNOTE SPEAKER RECEIVES "TOP TEN" RECOGNITION

*Jacques Torres Chocolate* in Brooklyn, NY has recently been awarded the #1 spot on *America's Best and Top Ten* list of places to eat chocolate in America for this past holiday season. Jacques Torres delighted the PMCA audience last year with his entertaining keynote address presentation entitled "*Creations in Chocolate*" during PMCA's 58<sup>th</sup> Annual Production Conference banquet dinner.

# PMCA COMMITTEE

## Education & Learning

Chairperson: **Dennis Zak**, *TMResource*

### COMMITTEE NAME CHANGE ANNOUNCED

The PMCA *Education & Training* committee announces a change in name to PMCA *Education & Learning* committee. The change was made to reflect the committee's on-going commitment to providing high quality "experiential" learning opportunities for all students participating in upcoming short courses.

### FUNCTIONAL CONFECTIONERY COURSE CONFIRMED

The Education & Learning committee has confirmed that the 2005 Short Course in **Functional Confectionery Technology** will be held in early May of 2005 at the *Pennsylvania State University*, University Park, PA. Among other topics, this four day, "hands on" practical course will cover those products which contain an ingredient or ingredients with specific nutritional or medicinal benefits and products designed for balanced meal replacement as well as those with concentrated energy nutrients. The course will also include an update on human nutritional requirements and the role of certain nutrients, including plant extracts as well as exploring the theory and practice of a range of functional confections containing these specific ingredients, a range of bar products meeting the Federal guidelines for balanced diet, consumer expectations of delicious taste and a range of bars that provide concentrated energy. Additional information about the course, as well as registration materials, will be mailed to all member companies in late February, 2005.

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## Research

Chairperson: **Adrian Timms**, *Hershey Foods Corporation*

### RESEARCH COMMITTEE DONATES GRANT IN AID FOR TECHNICAL PROJECTS

The PMCA Research committee has recently awarded two Grant in Aid donations for Technical Review project proposals submitted from various universities and research organizations.

**Dr. Richard Hartel**, Professor of Food Engineering at the *University of Wisconsin-Madison*, will lead the review of research related to "Moisture and Shelf Life in Sugar Confections". **Gary Day** of the *Kellogg Company* will act as Dr. Hartel's Research committee liaison for this review.

**Paige Luck**, Research Specialist at *North Carolina State University* will be working on research surrounding "Rheological Science - Understanding and Controlling Textural Properties of Confectionery Products." **Marlene Stauffer** of the *Blommer Chocolate Company* will act as Ms. Luck's Research committee liaison for this review.

The Technical Review projects consist of a comprehensive literature review of technology relevant to the confectionery industry and include a "state of the art" review of the most current, practical issues that would benefit PMCA membership. Technical reviews can help to identify target topic areas for focus in subsequent PMCA sponsored graduate level research projects.

Results of the reviews will be made available to members in the course of 2005 and 2006.

## JOINT SCIENCE SYMPOSIUM SET FOR MAY 2005

The PMCA Research committee, in collaboration with Keystone IFT, the Penn State Food Industry Group, the Penn State Food Science Department and the Penn State Cocoa, Chocolate and Confectionery Research Group, will host a joint science symposium on Monday, May 16, 2005 at the Holiday Inn and Conference Center in New Cumberland, PA.

Speakers from industry, academia and the military will present on the topic of “*Shelf Life of Foods and Confections: Understanding the Basics*”. Specific topics include fat migration, moisture migration, flavors, the relevance and importance of shelf life in operational, peacekeeping and humanitarian aid efforts as well as modes of failure. This half day event will be topped off with a banquet dinner and keynote address presentation. In addition, a networking reception including sponsoring company table top displays and a poster session will be included.

Symposium brochures and registration information will be mailed to all PMCA member companies around the end of February 2005. If any company is interested in participating in the poster session or the table top display sponsorship program, they should contact the PMCA office as soon as possible.

### Communications and Website

Chairperson: **Mike Allured**, *MC/Manufacturing Confectioner*

### COMMUNICATIONS COMMITTEE SET TO LAUNCH NEW WEBSITE

The PMCA Communications committee has been working for several months on the redesign and development of the [www.pmca.com](http://www.pmca.com) website. The first phase launch of the site is expected in the spring of 2005 and will include many new features including the start of an on-line, keyword search research library, more comprehensive information about PMCA educational and research programs, a more intuitive and user friendly navigational system and additional, more sophisticated on-line event and membership registration capabilities.

### PMCA REPRESENTED AT NUTRICORE'S ANNUAL MEETING

**Jeffrey Fine**, *Aarhus United USA* and incoming PMCA Research Committee Chairman, attended the Second Annual Meeting for this National Center of Excellence in Foods and Nutrition Research on December 9, 2004 in York, PA.

An agenda that featured presentations on Funding opportunities for businesses within The Ben Franklin Technology Partnership, a review of nutritional research projects underway at PSU's University Park campus, and a briefing from Capitol Hill, which included a \$50,000 grant to *NutriCore* from the USDA, generated a level of attendance more than doubling the 16 stakeholders who participated in the initial meeting a year ago.

A successful public relations effort was reviewed as 9 articles, including a featured cover story in *Candy Business*, a national industry trade publication, were published about funding and research activities at the Center of Excellence.

The next meeting of the Advisory Committee is scheduled for January 20, 2005 at 3:00pm at the Hershey Foods Technical Center. Among the agenda items will be an update in person from Dr. Roberts, *Pennsylvania State University*, manager of the initiative's first sponsored project, welcoming of new advisory committee members and review of the federal funding programs just announce for the Center of Excellence. For additional information contact **Alan Cotich**, Project Coordinator, *NutriCore NorthEast, Inc.* at [acotich@ycedc.org](mailto:acotich@ycedc.org) or (717) 371-5413

*The Vision of PMCA is to be the world leader in bringing research, education and information to the confectionery and related industries.*

Visit us on the web  
at [www.pmca.com](http://www.pmca.com)

**The PMCA News Update is published four times each year. Information for future issues may be submitted to:**

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Fax: (610) 625-4657  
Email: [news@pmca.com](mailto:news@pmca.com)**

**The Mission of PMCA is to:**

Provide an open forum for the free exchange of information,

Promote and direct basic and applied scientific research,

Educate and train confectionery technical personnel worldwide,

and to work cooperatively with other associations to achieve these goals.