



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

June 30, 2006, Bethlehem, PA—The always popular PMCA “*Chocolate and Compound Manufacture and Use*” Short Course was successfully carried out from June 12th – 15th, 2006 in York, PA, thanks to the generosity of the *Wolfgang Candy Company*, *Blommer Chocolate Company* and *Readco Kurimoto LLC*, who hosted the tours and the practical part of the Course.

The course began with a look at cocoa bean farming, production and acquisition and continued on with an intensive exploration of the “science” surrounding the various aspects of ingredients and processing. “Sugar free”, “no sugar added” and “functional” chocolate and compound products, together with a comprehensive discussion of Quality Control and Quality Assurance requirements were included.

The practical part of the Course started with a visit to see chocolate being made at the *Blommer Chocolate Company* in East Greenville, PA. Here the science “came alive” as students were able to see the process in operation from raw coca beans to bulk chocolate and its use in molded blocks and chocolate drops, as well as the production of cocoa powder via “state of the art” methods.

This was followed by a visit to *Readco Kurimoto, LLC* in York, PA to see a modern method of continuously “conching” chocolate, turning refined powder into liquid chocolate in a very efficient and cost effective way, replacing the traditional batch conching operation.

Then came a day of “hands on” practical work on the use of chocolate, where students individually hand tempered it, and then used it to make solid, hollow and shell molded products, together with hand dipped centers. They also were able to see and work on a commercial enrober and molding line.

Lead instructor on the course was **Dennis Zak** of *TMResource LLC*. **Peter Jamieson** of *SPI Polyols, Inc.* and **Marlene Stauffer** of *Blommer Chocolate Company* also participated as instructors for the course and graciously shared their knowledge, skill and insight with this great group of enthusiastic students.

The course ended on Thursday afternoon with the awarding of the student certificates by PMCA's Vice President, **Alan Cotich**, *NutriCore Northeast*. Mr. Cotich proceeded to formally thank **Robert Wolfgang**, *Wolfgang Candy Company*, for continuing to support this course by offering his facilities for the hands on work, thus giving students a unique and "real" learning opportunity.

The following students completed the Course:

Carlos Alvaro

Good Foods SA

Stephen Beavers

Masterfoods, USA

Eileen Bielenberg

Mastertaste, Inc.

Charlie Brown

Wolfgang Candy Company

Al Camporini

Masterfoods, USA

Shefali Deshmukh

Wm. Wrigley Jr. Company

Claire Leung

Clasen Quality Coatings

Martha Michl

The Hershey Company

Ethan Peterson

Wilbur Chocolate Company

Kevin Quill

Wilbur Chocolate Company

Mike Quinn

Kerry Sweet Ingredients

Josh Rahn

Wilbur Chocolate Company

Craig Reto

Masterfoods, USA

Lisa Roberts

Wilbur Chocolate Company

Karen Robinson

Blommer Chocolate Company

Sara Rohr

Kerry Sweet Ingredients

Rudi Salim

Petra Foods Limited

Simon Veronneau

Barry Callebaut Canada

Harry Way

Netzsch Fine Particle Technology

Candi Witmer

Wolfgang Candy Company

Mike Wozniak

Masterfoods, USA

Jesus Yep

Good Foods SA

About PMCA

PMCA is a non-profit international trade association in the confectionery industry whose goals are to provide open forums for the free exchange of technical information through its Annual Production Conference, to promote and direct basic and applied scientific research in the science of chocolate and confectionery through its Research Program at leading universities and to educate and train technical and manufacturing personnel worldwide through its Short Course Program. The organization was originally founded in 1907 as the Pennsylvania Manufacturing Confectioners' Association.

FOR MORE INFORMATION CONTACT

Yvette Thomas

Tele: 610-625-4655

Email: Yvette.Thomas@pmca.com

www.pmca.com