



FOR IMMEDIATE RELEASE

FOR MORE INFORMATION CONTACT

Yvette Thomas

Tele: 610-625-4655

Email: Yvette.Thomas@pmca.com

www.pmca.com

REGISTRATION NOW OPEN FOR PMCA SHORT COURSE IN CHOCOLATE CENTERS

Course to include a special tour of Asher's Chocolates

May 18, 2007, Bethlehem, PA — PMCA, in cooperation with the Pennsylvania State University, will be hosting their short course, “*Chocolate Centers*” at the new Penn State Food Science Building in University Park, PA. Interested confectionery personnel will not want to miss this course which will include a tour of *Asher's Chocolates* in Lewistown, PA and “hands on” production training in a “state of the art” pilot plant facility. The course will be held Tuesday, August 21st through Friday, August 24th 2007.

This four day, interactive course, taught by two recognized experts in the field, will cover the basic recipe technology and shelf stability of a range of center confections and both small scale and larger scale manufacturing methods.

Instructors **Maurice Jeffery** of *Jeffery Associates* and **Jean-Pierre Wybauw**, *expert Chocolatier*, will provide in depth instruction on the topic. The course will include the science and practice of:

- *Fat Based Confections such as nut pastes and gianduja*
- *Syrup based confections including truffles, cremes, liquid cherries, ganaches, pralines and soft caramels*
- *Recipes to promote shelf stability*
- *Raw materials*
- *Manufacturing methods, starting with “hands on” practice in small scale methods than larger scale production, including “single shot” depositing, shell moulding, starch moulding and extrusion*
- *Troubleshooting*
- *Quaility Control*

Early registration is highly encouraged. Additional questions about the course, as well as registration forms can be obtained from the PMCA office at: Tel. (610) 625-4655, Fax (610) 625-4657 or email info@pmca.com

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Registration open for Chocolate Centers course continued (Page 2 of 2)

PMCA Short Courses provide a unique opportunity for cost effective, practical training. Courses are applicable to a broad range of personnel including manufacturing line operators, managers, technical staff and technicians, product developers, process engineers and anyone new to the confectionery industry.

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.

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