



FOR IMMEDIATE RELEASE

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STUDENTS COMPLETE PANNED CONFECTIONS WORKSHOP

COURSE HOST - THE GEORGIA NUT COMPANY, SKOKIE, IL

November 23, 2009 - Bethlehem, PA — Thirty-one students representing a variety of companies participated in the *Panned Confections Workshop* held the week of November 10, 2009 at the *Georgia Nut Company* in Skokie, IL.

The course provided a mix of classroom and practical training on the topics of *The Science of Panning, Equipment, Soft Panning, Hard Panning, Chocolate Panning, Finishing and Polishing, Sugar Free Panning, Colors and Flavors*. 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.

Students earning a certificate of completion for the course:

Britt Brockhage

Schebler Food Equipment

Butch Canipe

Canipe Candy Citchen

Terry Craft

Alps Sweet Shop/Hudson Valley Chocolatier

Jeremy Ellis

Ellison Bakery, Inc.

Dale Estep

McKee Foods Corporation

Larisa Fayn

Bell Flavors & Fragrances

Shannon Fields

Perfetti Van Melle

Rick Francolino

Corn Products

Xiangdong Gan

Mantrose-Haeuser Co, Inc.

Scott Gilbertson

Wixon, Inc.

Mike Gordon

Georgia Nut

Melissa Guzzardo

Georgia Nut

Dwayne Hallan

Long Grove Confectionery

Mark B. Jones

Bestsweet

Beth Julian

FONA International

Dan Kazmierczak

Blommer Chocolate

Lanier Lewis

Signature Brands

David Mangel

Long Grove Confectionery

Fernando Martinez

Corn Products US

Don McGhee

Perfetti Van Melle

Michelle Meister

Clasen Quality Coatings

Mark Medwed

Wrigley

Paul Mosca

The Nahualli Trading Co.

Sarah Olson

Clasen Quality Coatings

Livingston Ordway

Tierra Farm

Jaymini Patel

Sensient Flavors

Steven Purcell

McKee Foods Corporation

Jace Rowley

Southridge Farms

Anna Sadowicz

Blommer Chocolate

John Shank

The Chocolatier, Inc

Qingbin Yaun

The Hershey Company

PMCA was most grateful to all those individuals and companies who graciously donated instructors, ingredients, products or other items to the success of the course:

Instructors

Katherine Clark

Centerchem

Michelle Frame

Kerry Ingredients & Flavours

Jim Hamernik

Flavorchem Corp.

Gale Myers

Sensient Colors

Tom Parady

Roquette

Michelle Polach

Flavorchem Corp.

Walter Vink

Vink Associates

Dennis Zak

TMResource

Lab ingredients and product samples

Blommer Chocolate

Centerchem

Corn Products

Ferrara Pan Candy

Flavorchem

Ford Gum & Machinery

Georgia Nut Company

The Hershey Company

Imperial Sugar

Roquette

Sensient Colors

Southridge Farms

A special Thank You is extended to everyone at the *Georgia Nut Company* for graciously hosting this course once again on behalf of the confectionery industry and to Mike Gordon and Alberto Mendoza, *Georgia Nut Company*, for their outstanding assistance throughout the week of the course.

-ENDS-

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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