

Registration Form

\$900 NCA/PMCA Members
 \$1200 Non-Members
 NCA Member PMCA Member

Company

Name

Address

Address

City/State/Postal Code/Country

E-mail

Phone

Fax

Please charge my (circle one):

Visa Mastercard American Express

Card Number

Expiration Date

Security Code

Name as it appears on card

Signature

Please fill out form and fax to:

Gum Workshop
Fax: 610-625-4657

To pay by check, please make check payable to
PMCA and mail to:

PMCA
2980 Linden St.
Suite E3
Bethlehem, PA 18017

Visit www.CandyTech.org for more information

No Cancellations



National Confectioners Association
8320 Old Courthouse Road, Suite 300
Vienna, VA 22182
703-790-5750
www.eCandy.com



PMCA
2980 Linden St.
Suite E3
Bethlehem, PA 18017
610-625-4655
www.PMCA.com



University of Wisconsin
November 3 - 5, 2004

**Offered jointly by the
National Confectioners Association
and PMCA**

Schedule

University of Wisconsin

205 Babcock Hall

Wednesday, November 3

8:00 - 8:30 a.m. Introduction and Overview

8:30 – 12 noon **Gum Ingredients**
Gum Base
Bulk Sweeteners
Sugars and Glucose Syrups
Polyols and Polyol Syrups
Flavors
High Intensity Sweeteners
Humectants
Fruit Acids
Softeners
Gum & Coating Colors

12:00 – 1:00 p.m. Lunch

1:00 – 2:00 p.m. **Pan Coating and Polishing Techniques**
Sugars & Polyols

2:00 - 5:30 p.m. **Laboratory**
Pan Coating & Polishing

Thursday, November 4

8:00 – 8:30 a.m. **Gum Evaluation Techniques**
Chewing Gum & Bubble Gum

8:30 – 9:30 a.m. **Mixing and Formulation**
Gum mixing:
Double Sigma
Continuous

Formulation:
Sugar Chewing & Bubble Gums
Sugar Free Chewing & Bubble Gums

9:30 – 10:15 a.m. **Forming & Wrapping**
Stick Gum Production
Tab & Dragée Production

10:15 - 10:30 a.m. Break

10:30 – 11:30 a.m. **Forming & Wrapping (cont.)**
Cut & Wrap Gums
Hollow Ball Forming
Gum Filled Lollipop Production

11:30 – 12:00 noon **New Gum Productions**
Deposit Molded Gum
Compressed Gum

12:00 – 1:00 p.m. Lunch

1:00 – 5:00 p.m. **Laboratory**
Gum Mixing
Sugar & Sugar Free Gums
Compressed Gums

6 p.m. **Banquet dinner**

Friday, November 5

8:00 - 8:45 a.m. **Physical testing of gum products**
Shelf Life Testing
Hardness
Coating Crunch
Tack to Teeth

8:45 - 9:30 a.m. **Functional Gums**
Tooth Cleaning Products
Tooth Whitening Products
Enamel Building Products
Nicotine Containing Gums
Other OTC Active Additives

9:30 – 10:00 a.m. **Product Evaluation**

10:00 - 10:15 a.m. Break

10:15 – 10:45 a.m. **Product Evaluation (cont.)**

10:45 – 11:30 a.m. **Q&A Wrap-up**

INSTRUCTORS

Douglas Fritz, DP Fritz Consultants
Pam Gesford, Colorcon
Rich Hartel, University of Wisconsin
Tammy Jarrett, Silesia Flavors
Ben Moser, Roquette
Marc Pera, Cafosa Gum, SA

Method of Instruction

This course is a hands-on practical workshop. Lectures and laboratory exercises are presented and supervised by technical experts from the confectionery industry and academia.

Accommodations

Please make your own reservations directly with: The J.F. Friedrich Center at the University of Wisconsin at Madison
1950 Willow Drive, Madison, WI 53706
PH: 608-231-1341 FAX: 608-263-9183

Refer to the “NCA/PMCA Workshop” to receive the rate of \$70.00 per night (includes breakfast and parking). The cut-off date for hotel reservations is October 2, 2004, after which rooms will be subject to availability.

All classes are held at Babcock Hall at The University of Wisconsin at Madison Food Science Department. Daily lunches on campus and one banquet dinner are being provided.

Attire

Casual. Lab coat and protective shoes are required.

Questions

Contact: **Eileen Scherzinger (NCA)**

PH: (703) 790-5750

E-mail: Eileen.Scherzinger@candyusa.org
or **Yvette Thomas (PMCA)**

PH: (610) 625-4655

E-mail: Yvette.Thomas@pmca.com