# **NEWSLETTER**



#### **CHAIR**

Francois Errandonea, Mondelez 973 503 2725 francois.errandonea@mdlz.com

VICE-CHAIR Ruth Selle, Mondelēz 973-503-4610 Ruth.Selle@mdlz.com

### SECRETARY

Katherine Kittel, Mondelēz katherine.kittel@mdlz.com

### TREASURER

Tinyee Hoang, Mondelēz tinyee.hoang@mdlz.com

### **PROGRAM**

Patricia Constance, Mondelēz patricia.constance@mdlz.com

### **NEWSLETTER**

Benjamin Waring, SGS NA Benjamin.Waring@sgs.com

### ARRANGEMENTS

Carolina Calayan Cbcalram@aol.com

### **MEMBERSHIP**

Dana Carpenter, Mars Chocolate dana.carpenter@effem.com

# CORPORATE SPONSORSHIP Joe Hankins, Mars Chocolate

Joe.Hankins@effem.com

### HOSPITALITY

Eileen Bielenberg, Firmenich eileen.bielenberg@firmenich.com

### WEBMASTER

David Dukes, IFC Solutions DDukes@ifc-solutions.com

### **SCHOLARSHIP**

Sonia Hartunian-Sowa, MDLZ Sonia.HartunianSowa@mdlz.com

# Terrie Cea

theresacea@verizon.net

### **ADVISORY COUNCIL**

Sharon McGuire, Pinnacle Foods, Inc. sharon.mcguire@pinnaclefoods.com

# **NY/NJAACT CONFERENCE AND DINNER MEETING**

PLEASE JOIN US FOR OUR INTERACTIVE EVENT!



Madison Hotel, Morristown

5:30 PM: Registration/Networking

6:00 PM: Dinner

6:45 PM: Speakers

7:45 PM: Scholarship Presentation

### **NON-GMO MANAGEMENT SYSTEMS**

Presented by: Jim Cook, Food Scientific and Regulatory Affairs Manager, SGS

### **Topic Includes:**

GMO Regulation, NON-GMO Supply Chain Management Standards, Labeling Requirements & Exceptions, USDA Organic and GE Claims and Supporting DNA based qPCR Testing.

# MICROENCAPSULATION IN CONFECTIONS: MARKET REVIEW AND TECHNIQUES

Presented by: Dr. Bob Sobel, VP Research and Innovation, FONA International, Dr. Mark Meyers, Principle Scientist, Mondelez International

### **Topic Includes:**

A discussion on Microencapsulation in Confections and Market Review & Flavor Encapsulation Techniques using Polysaccharides for Confections followed by an interactive demonstration.

## A Special Thank You to our Corporate Sponsors:

### **Platinum**



### Gold



### **Silver**



### **Bronze**

Benco Firmenich IFC Solutions Robertet

### Contributor

**DuPont Nutrition & Health** 



### **RESERVATION DETAILS**

### **LOCATION:**



The Madison Hotel, Vanderbilt Suite 1 Convent Road Morristown, NJ 07960

Driving Directions: https://goo.gl/maps/FjVRv

### RESERVATION DEADLINE: SEPTEMBER 28th, 2015

For reservations, email dana.carpenter@effem.com by 5pm September 28th, 2015.

Please provide your name, company name, and phone number. If making reservations for more than one person, please give the names and companies of all people attending.

Payment can be made at the door or online.

Pay online at www.aactny.org/event-calendar.html

Look for the "Pay Now" button at the bottom of the page.

NY/NJ AACT Members (advanced registration):	\$55.00
Non-members of NY/NJ AACT (advanced registration):	\$65.00
At the door, Members/Non-Members:	\$60.00 / \$70.00
Students, Unemployed and Retired Members of NY/NJAACT:	\$ 40.00

<sup>\*</sup>Cancellations after deadline date and no shows will be billed

Membership dues are from January 2015 to December 2015. Advance registration is appreciated.

For more information, please e-mail us at nynjaact@gmail.com or visit our website at www.aactny.org

### **DINNER MENU:**



### **SALAD DISPLAY**

Mesclun Greens Salad, Balsamic Vinaigrette Classic Caesar Salad Assorted Breads

### **CHAFING DISHES**

Scallopine of Chicken Française Penne Filleto di Pomodoro Fresh Seasonal Vegetables Mashed Potatoes

### DESSERT

Rods Famous Cheesecake with Fresh Strawberries

Coffee, Tea, Brewed Decaf, Soft Drinks

**CASH BAR**