

Confectionery Production Conference Exhibitors

Aarhus United USA, Inc.

Aarhus *trans*-free options include Cebes NH coating fats; the Cisao line of *trans* free, nonhydrogenated general purpose filling fats; and zero *trans*, nonhydrogenated and low-saturates EsSence products.

Aasted-Mikroverk Ltd.

Aasted-Mikroverk is a manufacturer of moulding lines for chocolate and confectionery, including depositors, coolers, tempering machines, tanks, pumps, etc.; Chip depositing lines and Erikssen roller lines; one-shot depositors; aeration and flavor mixing units; and temper meters.

The temper meter PCII will be on display.

Aberco, Inc.

Aberco will exhibit charts and literature showing the efficacy of propylene oxide to reduce mold and bacteria in cocoa powder and cocoa beans.

Residues are converted to harmless propylene glycol by stomach acid.

Replaces methyl bromide.

ADI Systems, Inc.

Brochures and photos of the various industrial waste treatment technologies that ADI offers on a design-build basis will be exhibited. Technologies range from its proprietary low-rate anaerobic ADI-BVF digester to its proprietary aerobic ADI-SBR sequencing batch reactor. The ADI-MBR membrane biological reactor featuring Kubota flat-plate membranes will also be depicted.

ADM

ADM is a supplier of food oils including cocoa butter substitutes, cocoa butter replacers, NovaLipid low-*trans* alternatives and a full line of specialty ingredients including lecithins, mono-glycerides, citric acid products, sorbitol, lactic acid, GDL and xanthan gum.

ADM Cocoa

ADM Cocoa will be exhibiting and sampling chocolate and confectionery coatings, as well as some specialty products, and displaying a range of cocoa powders. These products are marketed under the Ambrosia, De Zaan and Merckens brands.

Ajinomoto Food Ingredients, LLC

Ajinomoto supplies aspartame, the high-intensity sweetener, along with technical and product design assistance. A variety of commercial products will be on display.

Aledco, Inc.

Aledco will display a metering skid and a Lutz Batch Control Pumping System, which will be operational, plus seal-less pumps from Blackmer and other pumps used in the confectionery industry.

American Chocolate Mould Co.

ACMC will exhibit their tabletop temperer. Literature and videos from Aasted-Mikroverk, A.E. Nielsen, B.V. Vormenfabriek, Carcano, Gexupack, Mopa, Rimopack and Thouet will also be available.

Ammeraal Beltech, Inc.

Ammeraal Beltech, Inc., supplies belting for every facet of the candy production process and will present a complete line of enrobing, packaging and material handling conveyor belts with high-release qualities. They also offer various strength fabrics and special fabrication capabilities, including smooth, embossed and textured belt surfaces.

AMP Rose

AMP Rose will exhibit literature and videos representing new, used and remanufactured equipment for the packaging and processing of confectionery and chocolate products. Various samples will be displayed for review. Plant or equipment appraisal and value-added liquidation services available.

APV Baker

APV Baker offers equipment and process innovation for sugarfree, multi-color and multicomponent products; cooking and depositing expertise.

Arla Foods Ingredients

Arla Foods will exhibit Gaio tagatose, which provides low calorie (1.5 kcal/g) sweetness with no impact on glycemic response. This property allows for a "no impact carb" claim, a prebiotic structure function claim and the FDA-approved dental claim for not promoting tooth decay.

The Austin Company

The Austin Company will be showing examples of design and construction solutions it has put in place for confectionery and other food processors. Visitors can learn about the techniques Austin uses to control scope, quality, budget, schedule and value in delivering successful facilities.

AZO Incorporated

AZO will present the DosiBox, a 30-cubic-foot, semi-bulk portable container constructed of food-grade polyethylene (also available in stainless steel) and equipped with an integrated metering screw that delivers accuracy to within 15 grams, a cost-effective alternative to manual weighing.

Bainbridge Associates

Bainbridge will show literature and videos/CDs in reference to machinery for the confectionery and snack industries from A.E. Nielsen, Aquarius/CFS, Candy Recycling, Hebenstreit, NID, Realfeed, Reisdorf, and TC&C.

Balchem Encapsulates

Balchem provides encapsulation technologies and solutions for food and wellness industries. They engineer and sell highly functional ingredients and systems for confectionery, baking, flavor and nutritional applications, addressing specific issues of ingredients stability, controlled interactions and release, shelf life, flavor enhancement and taste masking.