

she joined Unilever Research and Development (Colworth House) in the United Kingdom, working on flow induced microstructures in biopolymer mixtures. She returned to research on chocolate in 2006 when she accepted an academic post at the Division of Food Sciences at the University of Nottingham. Dr Wolf has supervised several PhD students, published papers and given invited lectures in the field of chocolate rheology and oral processing of chocolate. She has also been on the Council of the British Society of Rheology.

Edward G. Wohlmuth was born and educated in Austria and moved to London in 1952 where he became a pastry chef (French/Austrian style) with training in England, Germany and Austria. In 1972, he moved to the Caxton London Chocolate Company where he was production manager and then the technical services application manager. He continued in this role with Stewart and Arnold Chocolate Company, High Wycombe; then Lesme and Barry Callebaut UK, making technical visits throughout Europe, North America (USA, Canada), Middle East and Asia Pacific (Japan, Australia, New Zealand, China, India, Pakistan, Bangladesh). After retiring he started Wohlmuth Chocolate Consultancy, based in London, with recent work taking him to many companies in the United Kingdom, Ireland, continental Europe, India and South Africa.

Richard Wood is Regulatory & Scientific Affairs Lead for Nestlé Confectionery, supporting innovation and renovation in the confectionery category worldwide, as well as representing Nestlé to the European Union institutions. An expert in food law and regulation, he has worked in food research (advising on food law in Europe, the Middle East and Africa), in retail (managing label compliance for a leading retailer and representing retailers to Government) and in manufacturing for the chilled dairy, ice cream and confectionery sectors. A former member of a number of Industry association committees (including the Biscuit, Cake, Chocolate and Confectionery Association of the United Kingdom and the International Confectionery Association), he is currently chair of the Regulatory and Scientific Committee of CAOBISCO – the Association of the Chocolate, Biscuit and Confectionery Industries of Europe. Richard studied food technology at the University of Reading in the United Kingdom.

Gottfried Ziegleder (Dr Dr-Ing habil), obtained his PhD in chemistry at the University of Munich (1977) and his PhD in food engineering from the TU Munich (1996). He has 35 years of experience in chocolate technology and has published about 150 scientific papers in this area. Since 1977 he was working with the Fraunhofer Institute of Process Engineering and Packaging (Fraunhofer IVV, Freising, Germany) between 1990 and 2009 as Head of the Food Technology Department. The main fields of his research and development activities are cocoa and chocolate flavour and flavour precursors, roasting and conching, tempering and crystallisation of chocolate, rheology, new forming techniques, milk chocolates and amorphous lactose, oil migration and bloom development, the shelf life of chocolates and special aspects of food packaging.

He developed several analytical methods for the evaluation of raw materials and for the rapid control of production processes. A central part of his work was his close cooperation with the industrial group “Chocolate Technology” of the Industrial Association of Food Technology and Packaging (IVLV), Munich, which is organising international pre-competitive research for food industries and machine producers. Between 1996 and 2015 he lectured in crystallisation at the TU Munich and in chocolate technology at the University of Applied Sciences (HSWT, Weihenstephan, Germany). Over 30 years, he was member of the organisation committee, moderator and invited lecturer at the international ZDS Chocolate Technology Conference, Cologne.

Gregory R. Ziegler obtained his BS in food science from the Pennsylvania State University (1980), an MS in food science from Clemson University (1982) and a PhD in food engineering from Cornell University (1988). He joined the faculty in the Department of Food Science at Penn State University in 1988 and currently holds the rank of professor. He has industrial experience in product and process research and development with H.J. Heinz. His current research focuses on the properties of polymeric and particulate foods, with an emphasis on chocolate and confectionery products. He has numerous publications related to confectionery and has presented his work at Schoko-Technik (Germany) and the PMCA Production Conference (USA).