

in Nestlé's lead Research and Development Centre for the global confectionery business. During his time in York he has travelled worldwide installing new wrapping lines, participating in asset utilisation projects, performing packaging materials optimisation studies, providing training ranging from packaging materials to optimised sealing jaw set-up and maintenance for flow wrap operations. Recently he has been responsible for developing a standardised pack seal integrity methodology for cold seal flow wrap packaging.

Henri J. Kamphuis (MSc and PhD) studied food technology at Wageningen Agricultural University, The Netherlands. Having obtained a doctorate he joined Gerkens Cacao BV, a Cargill Foods company, in 1992 and worked for 15 years within the Quality and Application Department. Currently he is Director Quality, Food Safety and Technical Service within Cargill Cocoa.

Kerry E. Kaylegian is the Dairy Foods Research and Extension Associate at the Pennsylvania State University, Department of Food Science. She has a BS and MS in Food Science from the University of Wisconsin, a PhD in Food Science and a post-doctoral fellowship from Cornell University. Kerry provides technical support to the dairy industry on dairy product manufacturing, quality and food safety. She is the director of five short courses annually and conducts custom training on dairy foods manufacturing. Kerry judges cheese and dairy products at national competitions and developed the annual Pennsylvania Farm Show Cheese Competition. She received the 2014 Marie Kelso Memorial Award from the Pennsylvania Manufacturing Confectioners Association for her talk on dairy ingredients for confectionery products.

Christof Krüger studied chemistry and sugar technology at the Braunschweig Institute of Technology. After his graduation as "Diplom-Chemiker" (MSc), he worked for German sugar companies and was the first applications manager in the German sugar industry. Concurrently with this function he was a senior manager of a company producing caramel colours and sugar syrups and was involved in the commercial and technical planning of a new liquid sugar plant. For seven years, he was chief chemist at Rowntree Mackintosh, Hamburg, where his responsibilities included management of the laboratories, quality control, product development and the sensory department. He also worked actively on the scientific committee of the Association of the German Confectionery and Chocolate industry, who appointed him as research representative in the confectionery section. In 1986, Christof Krüger joined the Finnish Cultor group, formerly the Finnish Sugar Corporation. He began as technical applications manager at Finnsugar Xyrofin, became technical director of Xyrofin GmbH and in 1996 vice president for Technical Applications of Cultor Food Science GmbH in Hamburg. In this capacity he advised customers in the confectionery and chocolate industry worldwide, in the use of different bulk sweeteners. He frequently presented papers and acted as moderator in international symposia at the Central College of the German Confectionery Trade (ZDS) at Solingen.

Joshua D. Lambert is an Associate Professor in the Department of Food Science and a member of the Center for Molecular Toxicology and Carcinogenesis at the Pennsylvania State University. Dr Lambert received a BSc in Biochemistry from the Pennsylvania State University in 1997 and a PhD in Pharmacology and Toxicology from the University of Arizona in 2001. Prior to joining the faculty in the Department of Food Science at the Pennsylvania State University in 2008, Dr Lambert conducted post-doctoral research on cancer prevention in the Department of Chemical Biology at Rutgers University. He has published more than 75 peer-reviewed scientific papers and 10 book chapters on the prevention of chronic disease by polyphenol-rich foods and food ingredients, including cocoa. In 2014, Dr Lambert was selected by Thomson Reuters for inclusion in The World's Most Influential Scientific Minds. His research group has received funding from the National Center for Complementary and Alternative Medicine, The National Cancer Institute, The American Institute for Cancer Research, as well as various commodity boards and industrial partners.

Ulrich Loeser (PhD in Food Engineering, Dresden University of Technology) is currently Manager Research and Development Chocolate Process Capabilities EEMEA at Mondelēz Deutschland R&D GmbH in Munich, Germany. From 1976, his last year of study in Chemical Engineering for Food Material, he has worked on many of aspects of chocolate technology. In 1990, after seven years at the Plant Engineering and Construction Department of Maschinenfabrik Heidenau, a machine manufacturer, he joined Jacobs Suchard, Operations Plant Loerrach, Germany. Subsequently with Kraft, he moved from process optimisation engineering, plant management, ISO systems implementation to become a Technical Leader for confectionery. Ulrich transferred into the Research and Development team in 1996 and has promoted the use of new innovative digital analysis/process control methods. He is author and co-author of various granted patents and patent applications. Examples are: (i) operator-less refining using self-optimising control, (ii) use of 2D infrared imaging on the product just after leaving cooler and on its position in the mould to predict fat bloom formation during shelf life, (iii) a completely new way to determine factors affecting product quality using cooling data from tunnels, containers and air conditioned rooms. In addition he is a co-author of two chapters in "*Grundzüge der Lebensmitteltechnik*", 3rd edition, published by BEHR Verlag in 2004 and is a member of the steering committee for the international congress "*Chocolate Technology*", ZDS Solingen.

Ángel Máñez-Cortell has a degree in biology from the University of Valencia, Spain. He joined Nestlé as a post-graduate student and first worked on research projects on the chemistry of cocoa fermentation in the United States. Subsequent to that he gained experience during three years in the area of cocoa processing. For the last 16 years with Nestlé, his main area of expertise has been closely related to chocolate manufacture and usage. He is currently a product specialist at the Nestlé Product Technology Centre for confectionery in York. As