

part of his present role he participates in Research and Development projects, provides technical assistance to factories all over the globe and participates in the commissioning of new lines.

Edward Minson is currently Director of Commercial Business Development with Natural American Foods. He has held various commercial and technical management positions with Solazyme Roquette Nutritionals, Corn Products/SPI Polyols, Eskimo Pie Corporation, Grace Cocoa/Ambrosia Chocolate and Ralston Purina. He is currently treasurer of PMCA and is a past president of the American Association of Candy Technologists. Minson was awarded the Stroud Jordan Award in 2005. He holds a MS in Food Science from the University of Wisconsin–Madison, a BS in Food Science from the University of Massachusetts–Amherst and an MBA from Marquette University.

Liz Peace has a degree in microbiology from Edinburgh University. She joined Rowntree Mackintosh in 1982, working as a project microbiologist before moving into Quality Assurance to provide food safety and quality systems support to the United Kingdom confectionery business. She joined Nestlé Product Technology Centre in York in 2002 and currently provides technical assistance and support for new product development to confectionery factories worldwide.

Konstantinos Paggios, MSc (Reading) in Food and Agricultural Biotechnology worked for 13 years in the Center of Excellence of Kraft Foods (now Mondelēz International) on confectionery technology and process development in Munich, Germany. As a senior associate principal scientist, he developed expertise on various fields such as surfactant technology and nanoemulsion technology, rheology, fat crystallisation and precrystallisation processes, grinding technologies, conching, moulding and enrobing processes. In 2011, he joined the Research and Development Department of the Chocolate Manufacturing Business Unit at Bühler AG, Uzwil, Switzerland. His main focuses were commissioning, line assessments and troubleshooting, evaluation of prototype process concepts, collaborations on external research programmes and IP monitoring. Currently, he is leading the technology team and its activities in the Research and Development Department of mass manufacturing which belongs to the Consumer Food Division at Bühler.

Dave J. Peters graduated in Chemical Engineering from Swansea University and joined the Tea and Foods Research and Development Department of Cadbury in 1976. After an initial period supporting recipe and process development for the preserves business, he moved into chocolate process development. He managed product development for Cadbury UK for 10 years before moving to a global role in 2005 advising on chocolate recipe and process development across the Cadbury and Kraft businesses. He was a regular public speaker, giving talks on chocolate manufacture at universities and at the ZDS technical conference and, most frequently, talking about a range of confectionery issues at Leatherhead

where he was Chair of the Confectionery Forum. Since his retirement in 2011 he has operated as a technical consultant; supporting small and large businesses and acting as a mentor for chemical engineering undergraduates.

Ian Roberts is the Chief Technology Officer of Bühler. His fascination with chocolate began during his PhD studies with Nestlé PTC York, under the influence of Steve Beckett. In 1997, Ian joined Nestlé in Switzerland and went on to perform a range of roles in innovation, spanning fundamental research to Country Innovation Director and Research and Development Head. He joined Bühler in 2011.

Ulla P. Skytte obtained her MSc in food science from the Royal Veterinary and Agricultural University in Copenhagen (1984). She has more than 20 years' experience in chocolate and confectionery, mainly as an ingredient specialist. She worked for Aarhus Oil (now AAK) as Application Manager within speciality fats and cocoa butter alternatives for five years and a further five years for Danisco Ingredients (now Dupont) with emulsifiers and stabilizers for the food industry, including emulsifiers for confectionery preventing fat bloom (STS) and viscosity reduction (PGPR). In 1995 she took up a position as Research and Development Manager and later Business Unit Manager at Arla Foods Ingredients, responsible for establishing a confectionery team, including a fully equipped pilot facility focusing on sales and development of dairy-derived ingredients for confectionery and nutritional bars. From 1995 to 2000 she was technical committee member in the European Whey Producers Association in Brussels. During her time at Arla Foods Ingredients she developed a close technical network with universities, especially Leeds University and institutions such as Leatherhead Food International. She was (2002–2006) co-chairman with Steve Beckett on the confectionery committee at Leatherhead. She has presented several papers at ZDS in Solingen, Germany, IFT and the American Association of Cereal Chemists, in the United States. In 2006 she left the world of confectionery and took up a position at APV, now SPX Flow Technology, a major global food equipment supplier. She is Global Product Sales Manager for the mixer portfolio, servicing the entire mixing and blending segment.

Marlene B. Stauffer holds a Food Science Degree from the College of Agriculture at The Pennsylvania State University and joined Blommer Chocolate Company in 1982. Blommer is the largest roaster of cocoa beans in North America, selling chocolate and cocoa products to the confectionery, dairy, bakery, functional and snack food industry. Marlene developed all initial quality systems for the Laboratory and Operations to meet the ever-growing facility. Key involvements have been with all aspects from manufacturing, quality systems, product development, to technical assistance for customers. Presently she is the Regulatory Compliance and Regional Quality Assurance Manager for Blommer Chocolate. Certifications include Internal Auditor by SAI Global and Advanced International HACCP Alliance. Marlene has also been active in industry involvement, teaching