at several NCA and PMCA classes and speaking at PMCA, BCMA, AACT, RCI and CASA. Memberships include the PMCA Research, Membership and Education Committee, Institute of Food Technologists, American Association of Candy Technologists, the NCA Chocolate Regulatory, Health and Nutrition Committee, and Food Industry Group. She is a past recipient of the Marie Kelso award and is currently Chairman of the Board for PMCA, an International Association of Confectioners.

Geoff Talbot (BSc, FRSC, FIFST, CChem) spent almost 20 years with Unilever Research, studying the use of speciality fats in confectionery applications. Much of this research was directed at the use of cocoa butter equivalents and covered processing and application in chocolate and coatings. He then joined Loders Croklaan as Senior Applications and Technical Service Manager, responsible both for customer development work and for research and development into fat bloom inhibitors and moisture migration barriers which resulted in the products Prestine™ and Cotebar™, both winning the titles of "Most Innovative Food Ingredient". In 2003 he formed his own consultancy, The Fat Consultant, and he now trains clients on the chemistry, processing and, particularly, the application of fats in a wide variety of food products. He writes and lectures widely and has authored and edited books on the application of fats in confectionery, the science and technology of filled and enrobed confectionery, speciality oils and fats and the reduction of saturated fats in food, as well as numerous articles in food trade journals.

Jonathan Thomas has worked in the market research and information field for more than 20 years, having graduated from Aston University in Birmingham with a second-class honours degree in Managerial and Administrative Studies. He currently works as a Principal Market Analyst for Leatherhead Food Research, a post he has occupied since 2001. In this role, he is responsible for researching and authoring market reports on a number of subjects, covering food additives and functional foods, as well as confectionery. He edits the company's monthly *Confectionery Industry Update*, and has spoken at a number of major industry events. Jonathan lives on Barry Island in South Wales.

John H. Walker has over 30 years' experience in the confectionery industry. He began work as a drawing office apprentice with the packaging machinery manufacturer, Rose Forgrove Ltd, in 1967 and moved to Rowntree Mackintosh in 1977. Between 1977 and 1986 he worked on the design of a variety of special purpose machines used in the company's confectionery and grocery businesses. In 1986 he moved to the Castleford factory to take the position of project engineer where he was involved in the manufacture of After Eight™ thin mints. Since 1992 he worked in the Nestlé Product Technology Centre in York, where he was the Head of the Engineering Department. He is the inventor on several patents for the design of equipment now being used for the manufacture of confectionery throughout the world. John is now retired.

Martin A. Wells graduated from Oxford University with a degree in Chemistry and was employed in Unilever Research, Port Sunlight, for 17 years, working for most of that time on the science and development of novel fabric conditioners. The experience gained there on colloid science and rheology in particular was extended when he moved to Cadbury Ltd, Bournville, in 1985. During his time there he developed novel chocolate making processes and in his later years managed research projects with a number of United Kingdom universities as head of the United Kingdom laboratories and scientific services. He has given lectures on chocolate rheology and the science of chocolate crumb manufacture in the United Kingdom and for ZDS Solingen in Germany. Following his retirement in 2004 he has acted as a chocolate consultant for companies in the United Kingdom, the United States and Indonesia.

Erich J. Windhab (Prof Dr-Ing) graduated in chemical engineering at the University of Karlsruhe and then obtained a PhD at the Institute of Mechanical Engineering and Applied Mechanics (TU Karlsruhe). Following research at Berkeley University in California and TU Munich, he joined The German Institute of Food Engineering DIL (Quakenbrück/Osnabrück), becoming the Vice Director in 1985. During this period he built up his own engineering company (LTG Karlsruhe; process plant design/optimisation) and also lectured in fluid dynamics/rheology at the University of Munich. Since 1992 he has been Professor for Food Process Engineering at The Swiss Federal Institute of Technology (ETH), Zürich and Head of the Laboratory of Food Process Engineering. He has published about 200 reviewed papers and more than 60 patents and is a member of many committees, including: President of Swiss Rheology Group/ Polymer Society, Chairman of Codex Alimentarius CCPC (WHO/FAO), Director of Swiss Competence Centre of Rheology (SRC), Member of European Academy of Sciences, Member of Steering Board of the Material Research Center, ETHZ (Switzerland) and Member of Expert Commission of Swiss Commission for Innovation and Technology (CTI, Bern). He received the 2003 European Food Technology Award, the 2004 Blaise Pascal Medal (European Academy of Sciences) and the 2005 International Nestlé Innovation Award.

Bettina Wolf graduated in chemical engineering at the University of Karlsruhe (Dipl-Ing) and then obtained a PhD at the Institute of Food Process Engineering at the Swiss Federal Institute of Technology (ETH) in Zurich. Following her graduation from Karlsruhe, Bettina joined Prof. Windhab's group at the German Institute of Food Technology (DIL) in Quakenbrück, where she was introduced to rheology as tool in the structure–rheology–processing triangle. Since then her research has focussed on multiphase systems, including chocolate. Whilst at DIL she was involved in the round-robin trials which resulted in the current set of guidelines for determining the viscosity of chocolate. In 1992 Bettina followed Prof. Windhab to ETH where she completed her PhD on shear induced droplet deformation behaviour in 1995. She remained there until 1997 when