

**Patrick J. Couzens** joined Nestlé's confectionery business in 1991 after obtaining a doctorate in physical chemistry from the University of York. For the first few years he worked as a research scientist and published studies of lipid migration in confectionery products. He then moved into product development, specialising in panned confectionery. In 2005 he presented a lecture on the science of chocolate at the Royal Institution in London. In recent years his career has moved into the field of intellectual property. He was a Technical Intellectual Property Manager for Nestlé Confectionery in York before moving to Switzerland where he currently leads the Patents, Regulations and Scientific Intelligence group at the Nestlé Research Centre in Lausanne. Patrick is a European Patent Attorney.

**Stuart Dale** joined Rowntree, later Nestlé, in 1979 as a research assistant conducting chemical analyses. He continued to study Applied Chemistry on a part-time basis before graduating from Leeds Metropolitan University and is a Member of The Royal Society of Chemistry. In 1984 he joined the Chocolate Research team of Dr Steve T. Beckett, first in Rowntree Group Research and later at the Nestlé Product Technology Centre in York. He has since specialised in the manufacture and processing of chocolate and chocolate compounds. From 1995 he has been based in Melbourne, Australia at a Nestlé confectionery factory, improving processes, developing new products and, since 2005, as Production Manager.

**Mark S. Fowler** studied at the University of Oxford where he obtained a degree in zoology. He joined Rowntree in 1977 and spent several years forecasting the size of the West African cocoa crop. He participated in a cocoa quality improvement project working directly with farmers in Cote d'Ivoire. After some time in technical management in confectionery factories, he joined Nestlé's Product Technology Centre in York. He led the Cocoa and Chocolate Research programme before becoming head of Applied Science. He is now an independent consultant in cocoa, chocolate, food science, health and nutrition.

**Michael P. Gray** graduated as an industrial chemist from Loughborough in 1970, followed by an MSc in microbial biochemistry from Imperial College, London. He started with Cadbury Schweppes R&D in 1972, working on milk powders, and moved to Rowntree Mackintosh in 1979, spending 15 years in a general confectionery factory, both troubleshooting and seeking ways of making chocolate more efficiently. He joined Nestlé's R&D in York in 1998 following three years in France working on ice cream and ice cream coatings. He then spent a period involved in providing technical assistance to factories worldwide prior to retiring.

**Meriel L. Harwood** received a BSc in Food Science and Industry from Kansas State University. She then went on as PMCA Tresper Clark fellow at the Pennsylvania State University where she earned a MSc in Food Science researching sensory methodologies in chocolate applications. In 2013 she joined Mars Chocolate North America as Sensory and Consumer Insights Scientist and recently moved into her current role as Product Development Scientist.

**John E. Hayes** earned his BSc and MSc in food science from Cornell University and his PhD in nutritional sciences from the University of Connecticut before completing a National Research Service Award (NIH T32) fellowship in behavioural genetics and alcohol addiction at Brown University. He joined the Penn State faculty in 2009, where he runs a multifaceted research programme that applies sensory science to a diverse range of problems, including work on chemosensation, genetics and ingestive behaviour, as well as the optimisation of oral and non-oral drug delivery systems. He has authored more than 60 peer-reviewed articles and book chapters, and his work has appeared on CNN.com, in the *Wall Street Journal*, *The Atlantic*, *The Guardian*, *Popular Science* and *Vogue*, among others.

**Randall (Randy) Hofberger** is currently assisting the confectionery industry with his company R & D Candy Consultants. Prior to that he held technical and quality assurance positions with Nestlé, Peters Chocolate, Ward-Johnston Candy and Carnation Co. He has a food science BSc degree from the University of Wisconsin–River Falls and a MSc in Food Science from the University of Illinois. Randy is active in industry organisations such as AACT, RCI, UW candy course and PMCA, where he assisted with various technical presentations and classes. He is an inductee of the 2014 Candy Hall of Fame.

**Richard Hogg** is Professor Emeritus of Mineral Processing and Geo-environmental Engineering at The Pennsylvania State University and is a member of the National Academy of Engineering and the Society for Mining, Metallurgy and Exploration. His primary research interests lie in colloid science and particle technology with emphasis on characterisation, mixing, agglomeration and fine grinding of powders.

**Sophie Jewett** has more than 15 years' experience in the food and drink industry in product development, retail, hospitality and market research. Sophie is the creator and owner of the York Cocoa House. Established in 2011, York Cocoa House is a chocolate-based business located in York, with café, retail and educational facilities. As well as hand-making all of their own products, the company offers educational and engagement activities to visitors to learn more about the chocolate industry and the role York has played in the development and growth of that industry. Sophie advises, lectures and tutors at all levels within the chocolate industry, drawing on historical development and methodology to improve understanding of the evolution of the industry today in mature and emerging markets. Sophie currently lectures with the University of York specialising in the relationship that sociological, economic and technological drivers have with consumer behaviour in the chocolate industry. Areas of specific interest focus on emotional connectivity, artisan quality and the role of story-telling in driving consumer behaviour and developing sustainable brands.

**Carle Jones** joined Nestlé Research and Development in 1987 where he trained as a food technologist before completing the Institute of Packaging Diploma in 1990, winning the award for best essay. Since 1991 he has been based in York