



Invites you to begin 2012 on a sweet note

With Guest Speaker

ROSE POTTS

*Corporate Manager Sensory and Product Guidance; Blommer CHOCOLATE Company
on*

‘Chocolate’s Healthy Halo’

Chocolate is the number one craved flavor in the US. Not only does it taste good, it can be an integral part of overall wellness. This presentation will review wellness benefits of cacao products with particular emphasis on reviewing antioxidants and what types of products provide the most impact

Date: Wednesday, February 15th, 2012

Time: 6:00 - 8:30 pm

Venue: Hilton Baltimore BWI Airport Hotel
1739 W. Nursery Road
Linthicum, MD 21090
Tel: 410 694 0808

Cost: Maryland IFT members: \$30

Non-members: \$35

Students: \$10

Cost includes buffet dinner

**Early registration is appreciated for planning the catering needs.
Please register at <http://www.mdift.org/meetings/> by Feb. 10.**



About Rose Potts

Rose holds a B.S. degree in Food Science from the Pennsylvania State University and has worked for the Blommer Chocolate Company for over 25 years. Blommer is the largest roaster of cocoa beans in North America selling chocolate for use in candy making as well as various cocoa powders, and chocolate chips.

Currently she holds the position of Corporate Manager of Sensory and Product Guidance for Blommer Chocolate. She has performed various functions including cocoa bean inspector, Sanitation Supervisor, Quality Control Supervisor as well as working as part of the Research and Development team with the emphasis on Sensory Evaluation. Her work with the Research and Development team has provided the opportunity to taste with most of the development teams representing the major brands that you know to some of the more specialized chocolatiers. In so doing, she has conducted chocolate training and taste seminars within Blommer chocolate company as well for candy manufacturers and their conventions.

Such papers included “Sensory Evaluation of chocolate... Speak the language of the food of the gods” presented at the National American Association of Candy Technologist’s convention as well as various seminars on chocolate tasting, chocolate and wine tasting , sugar-free products and chocolate trends at the Philadelphia National Gift and Gourmet Show, Retail Confectioners International Convention, Chocolate Manufacturer’s Association and the Pennsylvania Manufacturing Confectioner’s Association, as well as the Biscuit & Cracker Manufacturer’s Association.

She is the recipient of the 2010 Hans Dresel Memorial award for service to the confectionary industry and inspiring speaking.