

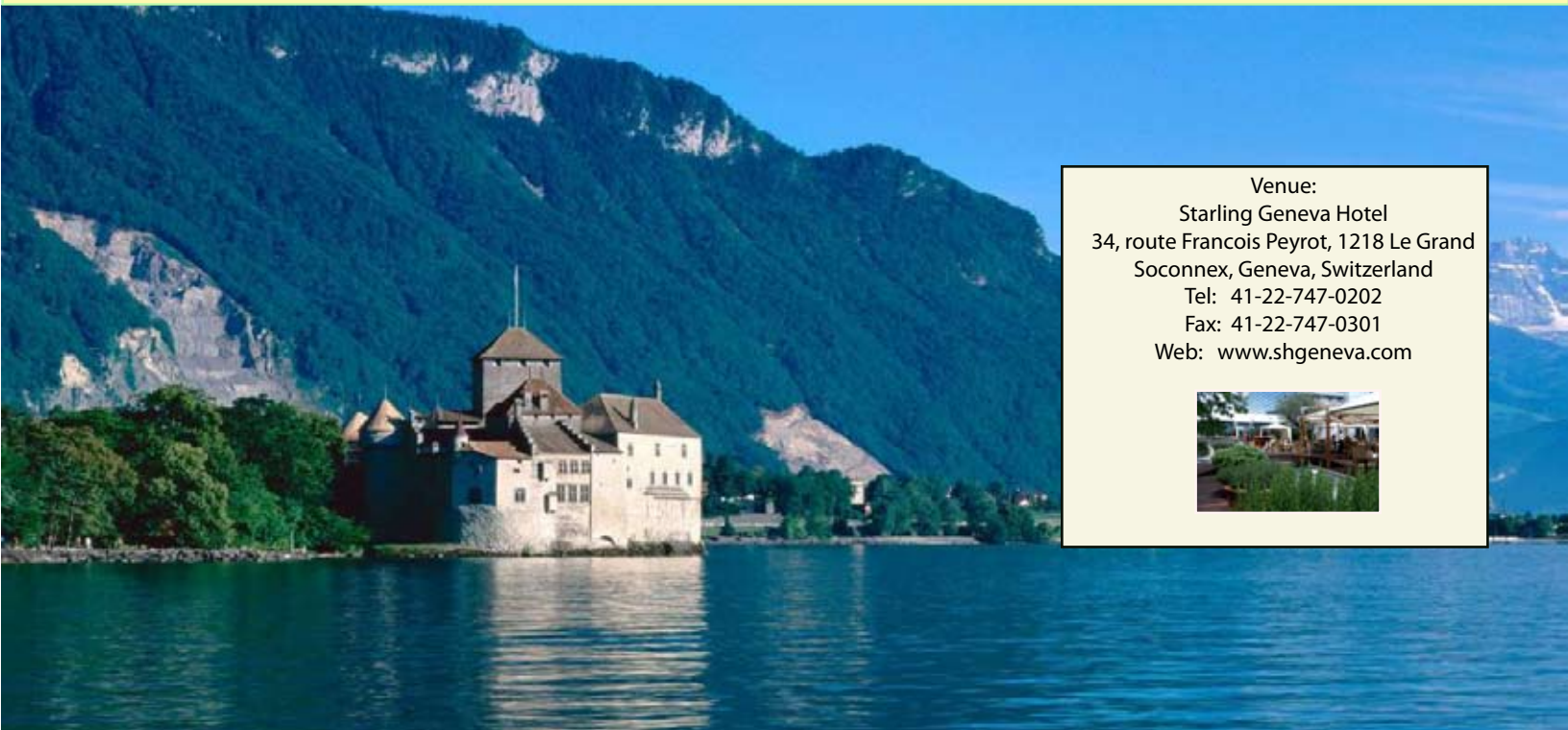
4th Industrial Workshop on Microencapsulation: Fundamentals, Market Update and Applications in Food, Dietary Supplements and Pharmaceuticals

Geneva, Switzerland

Thursday and Friday, May 24 – 25, 2012

(Easy to combine with a visit to Vitafoods Europe Trade show)

www.bioactivesworld.com



Venue:

Starling Geneva Hotel
34, route Francois Peyrot, 1218 Le Grand
Soconnex, Geneva, Switzerland
Tel: 41-22-747-0202
Fax: 41-22-747-0301
Web: www.shgeneva.com



PRODUCT TASTING

Chewing Gums

Canned Dough, Biscuits and
Rolls, Chocolate Bars, Beef Sticks,
Sour Candies, and Miscellaneous
Encapsulated Materials



PRODUCTION TOUR AND PILOT PLANT DEMONSTRATIONS

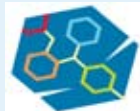
SHORT COURSE SPEAKERS

www.bioactivesworld.com

Dr. A.T. (Tessa) ten Cate, Scientist, TNO Technical Sciences, Netherlands
Mr. Charles Brain, President, Ingredient Innovations International, USA
Ms. Gudrun Ding, IPC Process-Center GmbH & Co. KG, Germany
Dr. Jesper Feldthusen, Global Marketing Human Nutrition - Technical
Product Manager, BASF Corporation, USA
Dr. Gary Gray, Technical Manager, TasteTech, United Kingdom
Dr. Fred Heinze, Business Manager Healthcare Europe, National Starch
/ Corn Products, Germany
Mr. Jean-Antoine Meiners, President, Laboratoire Meiners Sarl, Switzerland
Dr. Marc A. Meyers, Managing Principal, Meyers Consulting LLC, USA

Dr. Maria Flores Mosquera, R&D Director, Ingeniatics Tecnologias, S.L., Spain
Dr. James Oxley, Senior Research Scientist, Southwest Research Institute, USA
Dr. Helmut Reuscher, Sales Director Americas, Technical Director Nutrition,
Wacker Chemical Corporation, USA
Mr. Nicolai Suter, General Manager, Nisco Engineering AG, Switzerland
Mr. Thomas M. Tongue, Director, Product and Process Technology, Innovative
Food Processors, Inc., USA
Dr. Markus Wysshaar, General Manger, Erbo Spraytec AG.
Mr. Walter Zackowitz, Marketing Director, Innovative Food Processors, Inc., USA

SHORT COURSE ORGANIZERS



Bioactives World Forum
FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

Dr. Sefa Koseoglu
Bioactives World Forum
Telephone: +1 979-764-8360
Fax: +1 979-694-7031
sefa@koseoglu.com
www.bioactivesworld.com

Dr. Marc A. Meyers
Meyers Consulting LLC
Tel: +1 215-595-6414
Fax: +1 215-504-0381
Marc.Meyers@Meyers-Consulting.com
www.Meyers-Consulting.com

TECHNICAL PROGRAM

Thursday, May 24, 2012

- 8:30 Registration
- 9:00 **Applications for Encapsulated Ingredients – Nutraceuticals, Traditional and Functional Foods**, Mr. Walter Zackowitz, Innovative Food Processors, Inc.
- 9:30 **Materials Used in Encapsulating Bioactives**, Dr. James Oxley, Southwest Research Institute
- 10:00 **Microencapsulation: Chemical Processes**, TBA
- 10:30 Tea / Coffee Break and Product Tasting

Products Tastings Include:

- Chewing Gums using encapsulated flavors/sweeteners/acids
- Canned dough, biscuits and rolls using encapsulated leavening (sodium bicarb.)
- Chocolate bars with encapsulated pro-biotics

- 11:00 **Stability and Prediction of Shelf-Life of Microencapsulated Flavors and Bioactive Compounds**, Dr. James Oxley, Southwest Research Institute
- 11:30 **The Three Big Issues of Microencapsulation: Water, Oxygen and Heat**, TBA
- 12:00 **Matrix Encapsulation of Non-polar Flavors in Polysaccharides in Fluidized Bed Processes**, Ms. Gudrun Ding, IPC Process-Center GmbH & Co.
- 12:30 Networking Lunch
- 14:00 **Enhancing Dietary Supplements and Other Applications with Nanotechnology**, Mr. Charles Brain, Ingredient Innovations International
- 14:30 **Use of ProCell-Technology in Microencapsulation of Food Ingredients**, Dr. Markus Wysshaar, Erbo Spraytec AG
- 15:00 **Drip Nozzle Microencapsulation Technologies: Strengths and Limitations**, Mr. Nicolai Suter, Nisco Engineering AG
- 15:30 Tea / Coffee Break and Product Tasting
- 16:00 **Innovative Processing Technologies for the Preparation of Well-defined Microcapsules**, Dr. A.T. (Tessa) ten Cate, Scientist, TNO Technical Sciences
- 16:30 **Hot-Melt, Fluid-Bed Encapsulation Understand the Hurdles**, Mr. Thomas M. Tongue, Innovative Food Processors, Inc.
- 17:00 **Microencapsulation by Flow Focusing**, Dr. Maria Flores Mosquera, Ingeniatics Technologias, S.L., Spain.

REGISTRATION

First Name for Badge			
First Name			
Last Name/Family Name			
Job Title			
Company			
Address			
City/State/Province	Postal Code		
Business Phone	Fax Number	Country	
E-mail			
Credit Card Type	Visa	Master Card	American Express
Name on the Credit Card	Number		
Expiration Date			
Signature			

Friday, May 25, 2012

- 8:30 **Fine Powder Encapsulation and Advantages in Applications**, Dr Gary Gray, Technical Manager, TasteTech
- 9:00 **Microencapsulation of Omega-3's and Carotenoids Using the BASF Beadlet Technology Process**, Dr. Jesper Feldthusen, BASF
- 9:30 **Application of Flavor Encapsulation in Chewing Gum**, Dr. Marc A. Meyers, Meyers Consulting LLC
- 10:00 **Probiotic Encapsulation and Applications**, Mr. Jean-Antoine Meiners, Laboratoire Meiners Sarl
- 10:30 Tea / Coffee Break and Product Tasting

Products Tastings Include:

- Chocolate and chews with encapsulated Omega-3's
- Beef sticks and sour candies using encapsulated acidulants
- Chocolate bars with encapsulated pro-biotics
- Flavor Beadlet Demonstration
- Miscellaneous encapsulated materials and flavor beads

- 11:00 **Molecular Encapsulation - Problem Solver in Food and Dietary Supplements**, Dr. Helmut Reuscher, Wacker Chemical Corporation
- 11:30 **Innovative Starch based Micro-Encapsulation**, Dr. Fred Heinze, National Starch / Corn Products, Germany
- 12:00 **Encapsulation of Flavors by Extrusion Technology**, Mr. Jean-Antoine Meiners, Laboratoire Meiners Sarl
- 12:30 **No Official Lunch Planned (Bus Leaves at 13:30)**

PLANT VISIT - LABORATOIRE MEINERS, COLOMBIER, SWITZERLAND

- 13:30 Bus Leaves for Laboratoire Meiners, Colombier, Switzerland
- 14:30 Visit **Laboratoire Meiners, Colombier, Switzerland**

- Coacervation of Flavors Demo
- Alginate Beadlet - Flavor in the Core Demo
- Spray Drying/Chilling Demo
- Hands on Alginate Beads Demonstration
- Fluidized Bed Coater – Microencapsulation
- Particle Size Measurement
- Review of Analytical and Quality Assurance Methods Used in Microencapsulation

17:30 Bus Returns to Hotel

REGISTRATION INFORMATION

Registration rate includes short course manuals, lunch, dinners, breaks and plant tour and demonstrations

	Regular	Academic	Amount
Registration Fees	€945	€795	

Payment by Bank Transfers: Please request bank details

Bioactives World Forum - Functional Foods and Bioactives Ingredients Network
309-C, Manuel Drive, College Station, Texas 77840
Tel: 1-979-764-8360; Fax: 1-979-694-7031

On-line Registration and credit card payment.

See link: <http://www.bioactivesworld.com/genevaregistration.html>
E-mail: nedra.sneed@membraneworld.com

Venue:

Starling Geneva Hotel
34, route Francois Peyrot, 1218 Le Grand
Soconnex, Geneva, Switzerland
Tel: 41-22-747-0202
Fax: 41-22-747-0301
Web: www.shgeneva.com

