

15th Industrial Workshop on Microencapsulation: Fundamentals, Market Update and Applications in Food, Dietary Supplements and Pharmaceuticals

Geneva, Switzerland

Thursday and Friday, May 11 – 12, 2017

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

www.bioactivesworld.com



SPEAKERS AND SPONSORS



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

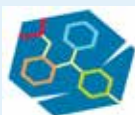
SHORT COURSE SPEAKERS

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- Dr. Thorsten Brandau, President, BRACE GmbH, Germany
- Mr. Charles Brain, President, Ingredient Innovations International, USA
- Mr. Henning Falck, Director Particle Technology, Neuhaus Neotec, Germany
- Dr. Fred Heinze, Business Manager Healthcare Europe, INGREDION Germany GmbH
- Mr. Michael Ibrahim, Manager of Process Development, SensoryEffects, Division of Balchem, USA
- Mr. Philipp John, Product Group Manager, BUCHI Labortechnik AG, Switzerland
- Mr. Axel Kusch, IPC Process-Center GmbH & Co. KG, Germany

- Mr. Emmanuel Lavocat, Food Extrusion Process Engineer, Clextral, France
- Dr. Marc A. Meyers, Ingredient Research and Delivery Systems R&D, Mondelēz International, USA
- Dr. James Oxley, Senior Research Scientist, Southwest Research Institute, USA
- Mr. Zeljko Pockaj, Managing Director, Romaco Innojet, Germany
- Dr. Rolf Tona, COO, Erbo Spraytec AG, Switzerland
- Mr. Nicolai Suter, General Manager, Nisco Engineering AG, Switzerland
- Mr. Jörg Vernau, Technical Department Head, Fluidized Bed, SternMaid GmbH & Co. KG, Germany

SHORT COURSE ORGANIZERS



Bioactives World Forum
FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

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Venue:
Mövenpick Hotel & Casino Geneva
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hotel.geneva.airport@movenpick.com



Thursday, May 11, 2017

- 8:00 Registration
- 8:30 **Applications for Encapsulated Ingredients – Nutraceuticals, Traditional and Functional Foods**, Dr. Marc Meyers, Mondelēz International, USA
- 9:00 **Creating Encap Ingredients via Coacervation and Chemical Processing**, Dr. James Oxley, Southwest Research Institute, USA
- 9:30 **Encapsulation of Aromas Using Twin Screw Extrusion Technology**, Mr. Emmanuel Lavocat, Clextrel, France
- 10:00 **Tea / Coffee Break- 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
- 10:30 **Extending the Functional Capabilities of Dietary Ingredients via Nano-Encapsulation**, Mr. Charles Brain, Ingredients Innovations Intl, USA
- 11:00 **Matrix Encapsulation of “Sub Micron Particles”**, Dr. Rolf Tona, Erbo Spraytec AG, Switzerland
- 11:30 **Enhancing Therapeutic Value to Nutritional and Pharmaceutical Products**, Mr. Michael Ibrahim, SensoryEffects Division of Balchem, USA
- 12:00 **Benchtop Encapsulation Technology: Development and Scale-up for Spray Drying**, Mr. Philipp John, BUCHI Labortechnik AG, Switzerland
- 12:30 Networking Lunch
- 13:30 **Ingredient Formulation: Economics of Various Controlled Release Processes**, Dr. James Oxley, Southwest Research Institute, USA
- 14:00 **Critical Issues in Continuous Fluid Bed Encapsulation of Sensitive Substances: Case Studies to Produce Advanced Flavors, and Probiotic Products**, Mr. Henning Falck, Neuhaus Neotec, Germany
- 14:30 **Methods of Microencapsulation Using Spouted Bed Spray Granulation and Conventional Fluid Bed Coating Technologies**, Mr. Alex Kaschk, IPC Process-Center GmbH & Co., Germany
- 15:00 **Materials Used in Encapsulating Bioactives**, Dr. James Oxley, Southwest Research Institute, USA
- 15:30 **Tea / Coffee Break- Products Tastings**
 - Chocolate and chews with encapsulated Omega-3’s
 - Beef sticks and sour candies using encapsulated acidulants
 - Chocolate bars with encapsulated pro-biotics
 - Miscellaneous encapsulated materials and flavor beads
- 16:00 **Stability and Prediction of Shelf-Life of Microencapsulated Flavors and Bioactive Compounds**, Dr. James Oxley, Southwest Research Institute, USA
- 16:30 **Drip Nozzle Microencapsulation Technologies Applied for Food / Supplement / Flavor Applications**, Mr. Nicolai Suter, Nisco Engineering AG, Switzerland
- 17:00 Day 1 Ends

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 12, 2017

- 8:30 **Hydrocolloids, Proteins, Cellulosics for Encapsulation**, Dr. Marc Meyers, Mondelēz International, USA
- 9:00 **Innovative Emulsions & Microencapsulation with Carbohydrates and Natural Extracts**, Dr. Fred Heinze, Ingredion Germany GmbH, Germany
- 9:30 **Air Flow Bed Technology – The Gentle Way**, Mr. Zeljko Pockaj, Innojet, Germany
- 10:00 **Tea / Coffee Break- Products Tastings**
 - Chocolate and chews with encapsulated Omega-3’s
 - Beef sticks and sour candies using encapsulated acidulants
 - Chocolate bars with encapsulated pro-biotics
 - Miscellaneous encapsulated materials and flavor beads
- 10:30 **Vibrational Drip Casting - A World Of Encapsulation**, Dr. Thorsten Brandau, Brace GmbH, Germany
- 11:00 **Encapsulation” of Hydrocolloids to Optimize Solubilizing Properties**, Mr. Jörg Vernau, SternMaid GmbH & Co. KG, Germany
- 11:30 **Strategies for Using Multiple Encapsulated Products in Food Systems: Case Study with Bioactive Compounds**, Dr. Marc Meyers, Mondelēz International, USA
- 12:00 Presentations Ends

PLANT VISIT - Erbo Spraytec AG, Bützberg, Switzerland
 12:30 Box Lunch on the Bus. Bus Leaves for **Erbo Spraytec AG**, Bützberg, Switzerland

Departure of the bus at **Mövenpick Hotel & Casino Geneva** will be 12.30
 Departure from ERBO plant will be between 18.30 to 19.00 and arrive hotel around 21:30 (+ 30 minutes)
 Demos at ERBO Plant (15.00- 17.00)

We will have 5 stations :

- Erbo MP 1: Hot Melt Coating with Top Spry Fluidized Bed (20 min)
- Erbo PP 5: Matrix Encapsulation by ProCell-Technology (20 min)
- Analytical Methods: Video presentation by SwRI (James Oxley) (20 min)
- Tripping of Alginate Beads by Nisco (Nicolai Suter) (20 min)
- Erbo Plant Visit: ProCell 500 Production Plant, which will be in full production (40 min)

Barbecue dinner (17.00 – 18.30/19.00) - A “Swiss Barbecue” at ERBO plant site.
 21:30 **Bus Return to Hotel**
 Arrive **Mövenpick Hotel & Casino Geneva** around 21:30 (+ 30 minutes)

REGISTRATION INFORMATION

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

	Rate (On or Before April 7, 2017)	Rate (After April 7, 2017)	Amount
Regular Registration	€845	€845	
Academic Registration	€695	€795	

Payment by Bank Transfers: Please request bank details

Bioactives World Forum - Functional Foods and Bioactives Ingredients Network
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On-line Registration and credit card payment.

See link: <http://www.bioactivesworld.com/genevaregistration.html>
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Venue:
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