

17th and 18th Industrial MICROENCAPSULATION Workshops

Thursday, May 17, 2018

MICROENCAPSULATION - Chemistry, Technologies, Economics, and Materials and Plant Visit

This course provides a comprehensive summary of microencapsulation chemistry, review of processing steps, and materials. Economics of product development will be also discussed. Speakers from industry and academia will use different materials and their effect on stability, loading and product quality. Designed for recent graduates and newcomers to food, pharma and dietary supplement industries, processors; product formulators; chemists and technicians; and marketers and business managers who desire to be familiar with Microencapsulation Friday,

May 18, 2018

MICROENCAPSULATION - Applications, Case Studies and Product Tasting

This course will cover microapplication applications, case studies and product tasting using commercially available samples. It is a practical crash course for marketing, technical and plant personnel, and it also provides the opportunity for experienced participants to meet experts in the field to discuss their current problems and enhance their product innovation or plant operation. Designed for Product Formulators, Technicians, R&D Engineers, Engineering Supervisors, QA Technicians, Project Engineers, Process Improvement Engineers, Business Development Managers, and Sales and Marketing Specialists.

These Programs are Organized
In Cooperation with



www.bioactivesworld.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**



Bioactives World Forum

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Venue:

InterCityHotel Hamburg Dammtor-
Messe
St. Petersburger Str. 1
20355 Hamburg
+49 40 600014-0

May 17, 2018

MICROENCAPSULATION - Chemistry, Technologies, Economics, and Materials and Plant Visit

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- 7:30 Registration Opens
- 8:30 **Welcome** by Mr. Torsten Wywiol, SternMaid GmbH & Co. KG, Germany, and Introductions by Dr. Sefa Koseoglu, Bioactives World, USA
- 8:45 **Market Review of Microencapsulated Ingredients and Current Applications in Nutraceutical, Traditional and Functional Foods**, Dr. Marc Meyers, Balchem USA
- 9:15 **Fundamentals of Granulation and Agglomeration**, Dr. Michael Jacob, Glatt Ingenieurtechnik GmbH, Germany
- 9:50 **Materials Used in Encapsulating Bioactives**, Prof. Stephan Drusch Technische Universität Berlin
- 10:30 Tea / Coffee Break
- 11:00 **Creating Encap Ingredients via Coacervation and Chemical Processing**, Dr. James Oxley, Southwest Research Institute, USA
- 11:30 **Microencapsulation of Active ingredients Via Extrusion Technology**, Dr. Robert M. Sobel, FONA International Inc. USA
- 12:00 **The Importance of Laboratory Scale Instruments in Formulation**, Dr. David Ruetti, BUCHI Labortechnik AG, Switzerland
- 12:30 Networking Lunch
- 13:30 **Matrix Encapsulation of “Sub Micron Particles”**, Dr. Rolf Tona, Erbo Spraytec AG, Switzerland
- 14:00 **Economics of Various Controlled Release Processes**, Dr. James Oxley, Southwest Research Institute, USA
- 14:30 Bus leaves **InterCityHotel Hamburg Dammtor-Messe** for **SternMaid**, Wittenburg, Germany
- 15:30 **PLANT VISIT - SternMaid**, Wittenburg, Germany

5 Stations allocated at different places of **SternMaid** Plant – approx. 25 Min. each

Station 1: Fluidized bed lab plant - Practical Demonstration regarding encapsulated hydrocolloids

Station 2: Fluidized bed production plant

Station 3: Food blending area – Encapsulation by Lödige blender – Cheap process for food and feed Commodities - Practical Demonstration regarding encap. by fat coating with examples of sugar, salt, ascorbic acid or minerals

Station 4: Charles Brain – CoQ10 presentations and product tasting
Gary Gray – Chocolate Taste demonstration

Station 5: Benchtop Spray Drying Microencapsulation Technology

18:00 **Dinner near SternMaid**

19:30 Leave for **InterCityHotel Hamburg Dammtor-Messe**

20:30 Arrive hotel (Estimate based on traffic conditions)



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7:30 Registration Opens

PHARMA AND DIETARY SUPPLEMENT APPLICATIONS

- 8:30 **Microencapsulation of Aerogels for Food and Pharma Applications**, Prof. Stefan Heinrich, and Mrs. M. Monika Goslinska, Institute of Solids, Process Engineering and Particle Technology, Technical University Hamburg, Germany
- 9:00 **Resistant Encapsulation of Particles - Ph-Controlled Release**, Dr. Mahmud Yunis, Biogrund, Germany
- 9:30 **Relevant Parameters Affecting Continuous and Batch Fluid Bed Encapsulation Processes**, Dr. Stephan Sternowsky, Neuhaus Neotec, Germany
- 10:00 **Innovative Emulsions & Microencapsulation with Carbohydrates and Natural Extracts**, Dr. Fred Heinze, Ingredion Germany GmbH, Germany
- 10:30 Tea / Coffee Break - Review of Pharma and Dietary Supplement Products
- 11:00 **Encapsulation of Vitamins and Minerals for Food Applications**, Ms. Lena Kampehl, SternVitamin, Germany
- 11:30 **Cost Effective Encapsulation by Blending Technology Under Vacuum Atmosphere**, Mr. Sebastian Steinkamp, Technical Sales and Distribution, Life Science Technologies. Gebrüder Lödige, Germany
- 12:00 **A Case Study: Increasing the Value of CoQ10 with the Use of Nanoencapsulation Technology**. Mr. Charles Brain, Ingredients Innovations Intl., USA

FOOD PRODUCTS AND INGREDIENTS

- 12:30 Networking Lunch
- 13:30 **Volatile Retention of Flavor Ingredients by Matrix Encapsulation**, Dr. Robert M. Sobel, FONA International Inc. USA
- 14:00 **Encapsulation of Hydrocolloids to Optimize Solubilizing Properties**, Mr. Jörg Vernau, SternMaid GmbH & Co. KG, Germany
- 14:30 **Stability Issues Be Gone - Removing Smell, Taste, Losses with Perfectly Round Capsules Made By Vibrational Drip Casting**, Dr. Christian Augustin, Brace GmbH. Germany
- 15:00 Tea / Coffee Break - Products Tastings
- 15:30 **Food Products Tastings**, Dr. Marc Meyers, Balchem, USA
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; Chewing Gums Using Encapsulated Flavors/Sweeteners / Acids; Canned Dough Biscuits and Rolls Using Encapsulated Leavening (Sodium Bicarb.); Chocolate Bars with Encapsulated Pro-biotics, 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 **Options for Flavor Microencapsulation with Case Studies in Chocolate**, Dr Gary Gray, Technical Manager, TasteTech, UK
- 16:30 **Application of Flavor Encapsulation in Chewing Gum**, Dr. Marc Meyers, Balchem USA
- 17:00 **Enhancing Therapeutic Value to Nutritional and Pharmaceutical Products**, Dr. Marc Meyers, Balchem USA
- 17:30 Program Ends



REGISTRATION

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

REGISTRATION INFORMATION

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

REGULAR REGISTRATION	FUNDAMENTALS Chemistry, Technologies, Economics, and Materials and Plant Visit €795	APPLICATIONS Case Studies and Product Tasting €795	BOTH PROGRAMS €1195
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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/hamburgregistration.html>
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