

# 17<sup>th</sup> and 18<sup>th</sup> Industrial MICROENCAPSULATION Workshops

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 of 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*

May 18, 2018

## MICROENCAPSULATION - Applications, Case Studies and Product Tasting

*This course offers program 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 Manager, and Sales and Marketing Specialists.*

These Programs are Organized  
In Cooperation with



[www.bioactivesworld.com](http://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

Single Room incl. Breakfast: EUR 145,00

Double Room incl. Breakfast: EUR 165,00

May 17, 2018

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

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- 8:00 Registration
- 8:00 **Welcome** by Mr. Torsten Wywiol, SternMaid GmbH & Co. KG, Germany, and Introductions by Dr. Sefa Koseoglu, Bioactives World, USA
- 8:30 **Materials Used in Encapsulating Bioactives**, Dr. Marc Meyers, Balchem, USA
- 9:30 **Stability and Prediction of Shelf-Life of Microencapsulated Products**, TBA
- 10:00 **Economics of Various Controlled Release Processes**, Dr. James Oxley, Southwest Research Institute, USA
- 10:30 Tea / Coffee Break
- 11:00 **Creating Encap Ingredients via Coacervation and Chemical Processing**, Dr. James Oxley, Southwest Research Institute, USA
- 11:30 **Spray Drying and Extrusion Technologies**, Dr. Robert M. Sobel, FONA International Inc. USA
- 12:00 **Air Flow Bed Technology – The Gentle Way**, Mr. Zeljko Pockaj, Innojet, Germany
- 12:30 Networking Lunch
- 13:30 **Matrix Encapsulation of “Sub Micron Particles”**, Dr. Rolf Tona, Erbo Spraytec AG, Switzerland
- 14:00 **Benchtop Encapsulation Technology: Development and Scale-up for Spray Drying**, Mr. Philipp John, BUCHI Labortechnik AG, Switzerland
- 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 example of sugar, salt, ascorbic acid or minerals

**Station 4:** New factory part - Practical Demonstration regarding Gastro resistant encapsulation of minerals. Lab equipment for simulated human or animal stomach with different pH-values and controlled release phase.

**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)



May 18, 2018

**MICROENCAPSULATION - Applications, Case Studies and Product Tasting**

*This course will cover microencapsulation 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.*

8:00 Registration

**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 **Cost Effective Encapsulation by Blending Technology Under Vacuum Atmosphere**, Mr. Sebastian Steinkamp, Technical Sales and Distribution, Life Science Technologies. Gebrüder Lödige
- 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 **Enhancing Therapeutic Value to Nutritional and Pharmaceutical Products**, Dr. Marc Meyers, Balchem USA
- 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. Thorsten Brandau, 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 **Innovative Emulsions & Microencapsulation with Carbohydrates and Natural Extracts**, Dr. Fred Heinze, Ingredion Germany GmbH, Germany
- 16:30 **Methods of Microencapsulation Using Spouted Bed Spray Granulation and Conventional Fluid Bed Coating Technologies**, TBA, IPC Process-Center GmbH & Co., Germany
- 17:00 **Options for Flavor Microencapsulation with Case Studies in Chocolate**, Dr Gary Gray, Technical Manager, TasteTech, UK
- 17:30 Program Ends



## REGISTRATION

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

### REGISTRATION INFORMATION

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

**EARLY REGISTRATION  
BEFORE  
APRIL 16, 2018**

**FUNDAMENTALS**  
Chemistry, Technologies,  
Economics, and  
Materials and Plant Visit  
  
**€695**

**APPLICATIONS**  
Case Studies  
and Product Tasting  
  
**€695**

**BOTH  
PROGRAMS  
  
€895**

**REGULAR  
REGISTRATION  
AFTER  
APRIL 16, 2018**

**FUNDAMENTALS**  
Chemistry, Technologies,  
Economics, and  
Materials and Plant Visit  
  
**€795**

**APPLICATIONS**  
Case Studies and  
Product Tasting  
  
**€795**

**BOTH  
PROGRAMS  
  
€1195**

**Payment by Bank Transfers: Please request bank details**

Bioactives World Forum - Functional Foods and Bioactives Ingredients Network  
1902 Dartmouth Street R4, College Station, Texas 77840  
Tel: 1-979-216-1210; Fax: 1-979-694-7031

**On-line Registration and credit card payment.**

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

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