


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

Crowne Plaza Hotel and Suites Minneapolis Airport, Bloomington, Minnesota

September 26 - 27, 2012

www.bioactivesworld.com



PRODUCT TASTING
Chewing Gums
Canned Dough Biscuits
and Rolls, Chocolate Bars,
Beef Sticks and Sour
Candies, and Miscellaneous
Encapsulated Materials

**PRODUCTION TOUR
AND PILOT PLANT
DEMONSTRATIONS**
at
Aveka Inc. and
Innovative Food
Processors

SPONSORS



SHORT COURSE SPEAKERS

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Mr. Charles Brain, President, Ingredient Innovations International, USA
Dr. John Foley, Human Nutrition, Technical Services, BASF Corporation, USA
Dr. Anil Gaonkar, Kraft Foods Fellow, Kraft Foods, USA
Ms. Jenni Harrington, Process Engineer Extruded Products Buhler Inc., USA
Dr. Willie Hendrickson, CEO/Founder, AVEKA, Inc, USA
Dr. Atul Khare, Director, Customer Innovation & Technology Strategy, FONA International Inc.
Dr. Marc A. Meyers, Managing Principal, Meyers Consulting LLC, USA

Dr. James Oxley, Senior Research Scientist, Southwest Research Institute, USA
Dr. Bob Sobel, Director of Technology and Innovation, FONA International Inc.
Mr. Daisuke Tagawa, R&D Manager, Microencapsulation, Morishita Jintan Co. Ltd. Japan
Mr. Thomas M. Tongue, Director, Product and Process Technology, Innovative Food Processors, Inc., USA
Dr. Markus Wysshaar, General Manger, Erbo Spraytec AG.

SHORT COURSE ORGANIZERS



Bioactives World Forum
FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

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TECHNICAL PROGRAM

WEDNESDAY, SEPTEMBER 26, 2012

- 8:00 am **Registration**
- 8:30 am **Materials Used in Encapsulating Bioactives**, Dr. James Oxley, Southwest Research Institute
- 9:00 am **Coacervation and Chemical Processes**, TBA
- 9:30 am **Stability and Prediction of Shelf-Life of Microencapsulated Flavors and Bioactive Compounds**, Dr. James Oxley, Southwest Research Institute
- 10:00 am **Matrix Encapsulation of Non-polar Flavors in Polysaccharides**, Dr. Bob Sobel, FONIA International Inc.
- 10:30 am **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 am **Nanotechnology in Flavor Microencapsulation**, Dr. Atul Khare, FONIA International Inc.
- 11:30 am **Enhancing Dietary Supplements and Other Applications with Nanotechnology**, Mr. Charles Brain, Ingredient Innovations International
- 12:00 n **Encapsulation of Flavors by Extrusion Technology**, Ms. Jenni Harrington, Buhler Inc.
- 12:30 pm **Networking Lunch - The Three Big Issues of Microencapsulation: Water, Oxygen and Heat**, Dr. Willie Hendrickson, AVEKA, Inc.
- 2:00 pm **Use of ProCell-Technology in Microencapsulation of Food Ingredients**, Dr. Markus Wysshaar, Erbo Spraytec AG.
- 2:30 pm **TBA**
- 3:00 pm **TBA**
- 3:30 pm **Hot-Melt, Fluid-Bed Encapsulation Understand the Hurdles**, Mr. Thomas M. Tongue, Innovative Food Processors, Inc.

PLANT VISIT - Innovative Food Processors, Inc.

- 4:30 pm Departure from hotel to **Innovative Food Processors, Inc.**
- 5:15 pm Arrival to **Innovative Food Processors, Inc.**
 - **Applications and Performance Demonstrations.**
 - **Pilot plant- Fluid-bed Encapsulation & Agglomeration Units.**
 - **Production – Tour one of IFP's Commercial Fluid-bed Rooms.**
- 7:00 pm Dinner sponsored and hosted by **Innovative Food Processors, Inc.**
- 9:00 pm Leave **Innovative Food Processors, Inc.**
- 10:00 pm Arrival at hotel

THURSDAY, SEPTEMBER 27, 2012

- 8:00 am **History of Microencapsulation of Various Food Ingredients**, Dr. Anil Gaonkar, Kraft Foods
- 8:30 am **Economics of Controlled Release**, TBN
- 9:00 am **Microencapsulation of Omega-3's and Carotenoids Using the BASF Beadlet Technology Process**, Dr. John Foley, BASF
- 9:30 am **Application of Flavor Encapsulation in Chewing Gum**, Dr. Marc A. Meyers, Meyers Consulting LLC
- 10:30 am **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 am **TBA**
- 11:30 am **Commercial Applications of Microencapsulation in Foods and Beverages**, Dr. Anil Gaonkar, Kraft Foods
- 12:00 n **Seamless Capsule Technology: Reduction in Capsule Size for Applications in Flavor, Food and Dietary Supplements**, Mr. Daisuke Tagawa, Morishita Jintan Co. Ltd. Japan
- 12:30 pm **No Official Lunch Planned** (Bus Leaves at 1:30 pm)

PLANT VISIT - AVEKA INC. - Woodbury, MN

- 2:00 pm Visit **Aveka Inc., Facility** in Woodbury, MN
 - **Coacervation of Flavors Demo**
 - **Alginate Beadlet - Flavor in the Core Demo**
 - **Liposome Formation** on Microfluidics Units
 - **Spray Drying/Chilling Demo**
 - **Hands on Alginate Beads Demonstration**
 - **Urea-Formaldehyde Microencapsulation**
 - **Surface Modification by MAIC (Magnetically Assisted Coating)**
 - **Wurster Coater – Microencapsulation – Coating Beads**
 - **Review of Analytical and Quality Assurance Methods Used in Microencapsulation**
- 5:30 pm **BBQ Dinner** hosted by Aveka Inc.
- 6:45 pm **Bus Return** to Crowne Plaza Hotel and Suites Minneapolis Airport

REGISTRATION

First Name for Badge			
First Name			
Last Name/Family Name			
Position			
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			

REGISTRATION INFORMATION

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

Registration Fees	Regular	Academic	Student	Amount
Before August 22, 2012	\$845	\$695	\$345	
After August 22, 2012	\$945	\$795	\$345	

Payment by Bank Transfers: Please request bank details

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On-line Registration and credit card payment.

See link: <http://www.bioactivesworld.com/merregistration.html>
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CONFERENCE HOTEL
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Special room rate - Microencapsulation 2011
 Single/Double Room U.S. \$149