



Industrial Workshop on Microencapsulation of Flavors and Bioactives for Functional Food Applications

Minneapolis Airport Marriott, Bloomington, Minnesota
September 8 - 9, 2010

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

SPONSORS



SHORT COURSE SPEAKERS

www.bioactivesworld.com

Mr. Charles Brain, President, Ingredient Innovations International, USA
Ms. Sylvie Cloutier, Director - Delivery Technologies and Piloting, Ocean Nutrition Canada Ltd.
Dr. Anil Gaonkar, Kraft Foods Fellow, Kraft Foods, USA
Ms. Jenni Harrington, Process Engineer Extruded Products Buhler Inc., USA
Mr. Yuji Hashimoto, Group Leader, Capsule Business Division, Morishita Jintan Co. Ltd., Japan
Dr. Willie Hendrickson, President, AVEKA, Inc, USA
Dr. Irv Jacobs, Principal, Jacobs Controlled Release Consulting, LLC, 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
Mr. Yuji Sakuta, Leader, North America Region Business Development, Morishita Jintan Co. Ltd., Japan
Mr. James Schak, National Sales Manager - Chem Systems, GEA Process Engineering, Inc., USA
Dr. Bob Sobel, Director of Technology and Innovation, FONA International Inc.
Mr. Thomas M. Tongue, Process and New Technology Manager, Innovative Food Processors, Inc., USA
Dr. Ronald Versic, Founder and President, Ronald T. Dodge Company, USA

SHORT COURSE ORGANIZERS



Bioactives World Forum
FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

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TENTATIVE TECHNICAL PROGRAM

WEDNESDAY, SEPTEMBER 8, 2010

- 8:00 am **Registration**
- 8:30 am **Review of Materials Used in Encapsulation**, Dr. Irv Jacobs, Jacobs Controlled Release Consulting, LLC
- 9:00 am **Coacervation and Chemical Processes**, Dr. Ronald Versic, Ronald T. Dodge Company
- 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, FONA International Inc.
- 10:30 am **Tea / Coffee Break**
- 11:00 am **Nanotechnology in Flavor Microencapsulation**, Dr. Atul Khare, FONA International Inc.
- 11:30 am **Enhancing Dietary Supplements and Cosmetics with Microencapsulation/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 **Atomization Basics in Microencapsulation**, Dr. Irv Jacobs, Jacobs Controlled Release Consulting, LLC
- 2:30 pm **Case Studies: Microencapsulation of Flavors by Spray Drying**, Mr. James Schak, GEA Process Engineering, Inc.
- 3:00 pm **Current Industrial Technologies for Microencapsulation of Flavors and Bioactives**, Dr. James Oxley, Southwest Research Institute
- 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 9, 2010

- 8:00 am **Economics of Controlled Release**, Dr. Ronald Versic, Ronald T. Dodge Company
- 8:30 am **Microencapsulation of Various Food Ingredients**, Dr. Anil Gaonkar, Kraft Foods
- 9:00 am **Encapsulation of Omega-3 Oils**, Ms. Sylvie Cloutier, Ocean Nutrition Canada Ltd.
- 9:30 am **Application of Flavor Encapsulation in Chewing Gum**, Dr. Marc A. Meyers, Meyers Consulting LLC
- 10:30 am **Tea / Coffee Break**
- 11:00 am **Functional Delivery System Using Enteric Triple Layer Seamless Capsules - Probiotic Applications**, Mr. Yuji Hashimoto, and Mr. Yuji Sakuta, Morishita Jintan Co. Ltd.
- 11:30 am **Commercial Applications of Microencapsulation in Foods and Beverages**, Dr. Anil Gaonkar, Kraft Foods
- 12:00 n **No Official Lunch Planned (Bus Leaves at 1:00 pm)**

PLANT VISIT - AVEKA INC. - Woodbury, MN

- 1:30 pm Visit **Aveka Inc., Facility** in Woodbury, MN
 - **Carbohydrate Extrusion Encapsulation Demo**
 - **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 Minneapolis Airport Marriott Hotel



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	Before August 9, 2010	After August 9, 2010	Amount
Regular	\$845	\$945	

REGISTRATION OPTIONS: ONLINE, USING BANK TRANSFER OR BY SENDING CHECK, CREDIT CARD

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/mereregistration.html>
E-mail: nedra.sneed@membraneworld.com
Web: www.bioactivesworld.com/microencapsulation.html

CONFERENCE HOTEL

Minneapolis Airport Marriott
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Special room rate - Microencapsulation 2010
 Single/Double Room U.S. \$155