

16th Annual Microencapsulation Workshop: Ingredients, Applications & State of the Art Processing

Tuesday and Wednesday, August 22-23, 2017,

Hyatt Regency, Bloomington, MN

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
University of Minnesota,
Aveka Inc. and
Innovative Food Processors

SPONSORS



SHORT COURSE SPEAKERS

- Mr. Charles Brain**, *President, Ingredient Innovations International, USA*
Ms. Adeline Callet, *Business Development Manager, Creathes, France*
Mr. Aaron Dare, *Global Business Director, Encapsulates & Inclusions, SensoryEffects, USA*
Mr. Henning Falck, *Director Particle Technology, NEUHAUS NEOTEC, Germany*
Mr. Ed Godek, *Manager, Process Technology, Glatt Air Techniques Inc., USA*
Dr. Willie Hendrickson, *CEO/Founder, AVEKA, USA*
Dr. Marc A. Meyers, *Research Fellow, Global Delivery Systems, R&D Balchem Corporation, USA*
Dr. James Oxley, *Principal Scientist, Southwest Research Institute, USA*
Dr. Gary Reineccius, *Professor, Department of Food Science and Nutrition, University of Minnesota, USA*

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- Ms. Debra Repko**, *Product Manager-Spray Drying and Encapsulation, BUCHI Corporation, USA*
Dr. Bob Sobel, *Vice President Research & Innovation, FONA International Inc. USA*
Dr. Rolf Tona, *COO, Erbo Spraytec AG, Switzerland*
Mr. Thomas M. Tongue, *Director, Product and Process Technology, Innovative Food Processors, Inc., USA*
Mr. Walter Zackowitz, *Marketing Director, Innovative Food Processors, Inc., USA*
Mr. Gary Wada, *Director, Process and Technical Operations Watson, Inc., USA*
Ms. Alice Wilkinson, *VP Nutritional Innovation, Watson, Inc. USA*

Contact for Further Information



Bioactives World Forum
FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

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TECHNICAL PROGRAM

Tuesday, August 22, 2017

- 7:30 **Registration**
 8:00 **Microencapsulation Market Review and Commercial Applications**,
 Marc Meyers, Balchem Corporation, USA
 8:30 **Creating Encap Ingredients via Coacervation and Chemical Processing**, James Oxley, Southwest Research Institute
 9:00 **How to Modify Functionality with Microcapsules - Protection Against Oxidation, Controlled Release, and/or Target Release**, Adeline Callet, Creathes, France
 9:30 **Comparing and Contrasting Various Processes of Encapsulation**, Gary Wada, Watson, Inc., USA
 10:00 **Alginate Beadlet Encapsulation - Flavor in the Core**. Bob Sobel, FONA International, USA
 10:10 Tea / Coffee Break and Product Tasting

Products Tastings Include:

- * Chewing Gums using encapsulated flavors/sweeteners/acids
- * Canned dough biscuits and rolls using encapsulated leavening
- * Chocolate bars with encapsulated pro-biotics

- 10:30 **Delivering Texture, Flavor and Color in Baking Applications via Microencapsulation**, Aaron Dare, SensoryEffects, USA
 11:00 **The Three Big Issues of Microencapsulation: Water, Oxygen and Heat**, Willie Hendrickson, AVEKA, USA
 11:30 **Extending the Functional Capabilities of Dietary Ingredients via Nano-Encapsulation**, Charles Brain Ingredients Innovations Intn., USA
 12:00 **Case Study: Development of A Taste Masking and Oxidative Stability of Polyunsaturated Fatty Acids (PUFA) Products By Matrix Encapsulation**, Ed Godek, Glatt Air Techniques, USA
 12:30 Networking Lunch
 13:30 **Matrix Encapsulation of "Sub Micron Particles"**, Rolf Tona, Erbo Spraytec AG, Buetzberg, Switzerland
 14:00 **Hot-Melt Fluid-Bed Ingredients: Understanding the Hurdles**, Thomas, Tongue, IFP, Inc., USA

PLANT VISIT - Innovative Food Processors, Inc.

- 15:00 Departure from hotel to **Innovative Food Processors, Inc.**
 16:00 Arrival at **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
- 19:00 Dinner sponsored and hosted by **Innovative Food Processors, Inc.**
 21:00 Leave **Innovative Food Processors, Inc.**
 22:00 Arrival at hotel (Estimated time of arrival at hotel depend on traffic)

Wednesday, August 23, 2017

- 8:00 **Encapsulated Flavors via Matrix Encapsulation in Polysaccharides**, Bob Sobel FONA International, USA
 8:30 **Selection of Materials Used in Encapsulating Flavaours and Bioactives**, Gary Reineccius, Department of Food Science and Nutrition, University of Minnesota, USA
 9:00 **Ingredient Formulation: Economics of Various Controlled Release Processes**, James Oxley Southwest Research Institute, USA
 9:30 **Evaluation of Different Encapsulation Methods for Flavor Oils: Spray Drying, Fluidized Bed Spray Drying Agglomeration, Fluidized Bed Spray Granulation** Henning Falck, NEUHAUS NEOTEC, Germany
 10:00 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

- 10:30 **Encapsulated Vitamins and Minerals, Increasing Repeat Sales of Fortified Foods**, Alice Wilkinson, Watson, Inc., USA
 11:00 **Benchttop Encapsulation Technology: Development and Scale-up for Spray Drying**, Debra Repko, BUCHI Corporation, USA
 11:30 Box Lunch
 11:45 Departure from hotel to **Food Science and Nutrition Department, University of Minnesota, MN**
 12:30 **Demonstration of Microencapsulation of Flavor Ingredients: Pilot Plant Dryer** - Food Science and Nutrition Department, University of Minnesota, MN
 13:30 Departure from Food Science and Nutrition Department, University of Minnesota to **AVEKA** facility in Woodbury, MN
 14:00 Arrival at **AVEKA** for Demonstrations
 - 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
 17:30 BBQ Dinner hosted and sponsored by **AVEKA**
 18:45 Bus Leaves **AVEKA**
 19:30 Return to Hotel (Estimated time of arrival at hotel depend on traffic)

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			

REGISTRATION INFORMATION

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

Registration Fees	On or before July 11, 2017	After July 11, 2017	Total
Regular Rate	\$895	\$995	
Academic Rate	\$795	\$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/regmicroencapsulation.html>
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Special room rate - Microencapsulation 2017
 Single/Double Room - \$159