

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



BALCHEM[®]



AVEKA

Contract Manufacturing & Custom Research

SHORT COURSE SPEAKERS

- Mr. Charles Brain**, *President, Ingredient Innovations International, USA*
Mr. Henning Falck, *Director Particle Technology, NEUHAUS NEOTECH, Germany*
Mr. Ed Godek, *Manager, Process Technology, Glatt Air Techniques Inc., USA*
Dr. Willie Hendrickson, *CEO/Founder, AVEKA, USA*
Ms. Yvonne Jin, *Senior Technologist, Global Delivery Systems, Ingredient, USA*
Mr. Robert Mason, *Technical Development Manager, Sensory Effects Division of Balchem, 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, FONIA 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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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
- 8:50 **Ingredient Formulation: Economics of Various Controlled Release Processes**, James Oxley Southwest Research Institute, USA
- 9:10 **Enhancing Therapeutic and Consumer Value of Nutritional Products and Pharmaceuticals via Lipid Microencapsulation**, Marc Meyers, Balchem Corporation, USA
- 9:40 **Comparing and Contrasting Various Processes of Encapsulation**, Gary Wada, Watson, Inc., 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 **Functional Benefits of Encapsulation: An Enabling Technology**, Robert Mason, Sensory Effects Division of Balchem, USA
- 11:00 **Food Additive Microencapsulation Understanding Critical New Directions**, 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 **Starch and Gum Acacia for Encapsulation: Structure, Functionality and Performance in Certain Applications**, Yvonne Jin, Ingredion, 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 **Alginate Beadlet Encapsulation - Flavor in the Core**. Bob Sobel, FONA International, USA
- 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 **Benchtop 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 aand Nutrition Department, University of Minnesota, MN**
- 12:30 **Demonstration of Microencapsulation of Flavor Ingredients: Pilot Plant Dryer - Food Science aand Nutrition Department, University of Minnesota, MN**
- 13:30 Departure from Food Science aand 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	Total
Regular Rate	\$995	
Academic Rate	\$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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Hyatt Regency Bloomington - Minneapolis

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Special room rate - Microencapsulation 2017
 Single/Double Room - \$159