

PRE-PROCESSING OF INGREDIENTS AND FUNDAMENTALS OF MICROENCAPSULATION - Chemistry, Technologies, Economics, and Materials and Plant Visit

Tuesday, September 18, 2018, Crowne Plaza Minneapolis Northstar Downtown, Minneapolis, MN

This course provides a comprehensive summary of particle technology, microencapsulation chemistry, review of processing steps, and materials. Economics of product development will be also discussed. Speakers from industry and academia will use 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 particle technology and microencapsulation

MICROENCAPSULATION - Applications, Case Studies and Product Tasting

Wednesday, September 19, 2018, Crowne Plaza Minneapolis Northstar Downtown, Minneapolis, MN

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.

These Programs are Organized In Cooperation with



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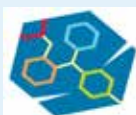
PRODUCT TASTING

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

Dr. Sefa Koseoglu
Bioactives World Forum
Telephone: +1 979-739-5682
Fax: +1 979-694-7031
sefa.koseoglu@gmail.com
www.bioactivesworld.com



Crowne Plaza Northstar Hotel
618 Second Avenue
Minneapolis, MN, 55402, USA
T. +612.338.2288
info@cpminneapolis.com
Special room rate -
Microencapsulation 2018
Single/Double Room - \$159

19th Industrial MICROENCAPSULATION and APPLICATIONS Workshops

PRE-PROCESSING OF INGREDIENTS AND FUNDAMENTALS OF MICROENCAPSULATION - Chemistry, Technologies, Economics, and Materials and Plant Visit

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Tuesday, September 18, 2018

- 7:30 Registration Opens
- 8:15 Welcome by Introductions, Dr. Sefa Koseoglu, President, Bioactives World Forum, USA
- 8:30 **Fundamentals of Powder Technology and Flow**, Dr. Greg Mehos, Principal, Greg Mehos and Associates LLC, USA
- 9:00 **Fundamentals of Granulation and Agglomeration**, Mr. Ed Godek, Manager, Process Technology, Glatt Air Techniques Inc., USA
- 9:30 **Coating Process Technology Overview**, Mr. Larry Maher, Principal, Coating Granulation Consultant, USA
- 10:00 **Materials Used in Encapsulation**, Dr. Robert M. Sobel, Vice President of Research and Innovation, FONA International Inc., USA
- 10:30 Tea / Coffee Break
- 11:00 **Particle Size Characterization**, Dr. Jeff Bodycomb, Product Line Manager, Horiba, USA
- 11:30 *The Importance of Laboratory Scale Instruments in Formulation*, Ms. Debra Repko, Product Manager, BUCHI Corporation, USA
- 12:00 **Microencapsulation Technologies**, Dr. James Oxley, Staff Scientist, Southwest Research Institute, USA
- 12:45 Box Lunch
- 13:00 Departure from hotel to AVEKA, Inc.
- 14:00 Arrival at AVEKA, Inc. for Demonstrations

DEMONSTRATIONS AT AVEKA:

- Carbohydrate Extrusion Encapsulation
- Bench Top Encapsulator Demonstration on Alginate Beads
- Spray Drying and Wurster Coating Demo
- Prilling and Spray Chilling Demo
- Surface Modification by MAIC (Magnetically Assisted Impact Coating)
- Jet Milling and Bead Milling
- Analytical and Quality Assurance Methods

- 17:30 BBQ Dinner hosted by AVEKA
- 18:45 Bus leaves AVEKA, for return to hotel
- 19:30 Bus arrives at hotel (Estimated time of arrival at hotel depends on traffic)



20th Industrial MICROENCAPSULATION and APPLICATIONS Workshops
MICROENCAPSULATION - Applications, Case Studies and Product Tasting

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Wednesday, September 19, 2018

7:30 Registration

PHARMA AND DIETARY SUPPLEMENT APPLICATIONS

8:30 **Volatile Retention of Flavor Ingredients by Matrix Encapsulation**, Dr. Robert M. Sobel, Vice President of Research and Innovation, FONA International Inc. USA

9:00 **Comparing and Contrasting Various Processes of Encapsulation**, Dr. James Oxley, Staff Scientist, Southwest Research Institute, USA

9:30 **Relevant Parameters Affecting Continuous and Batch Fluid Bed Encapsulation Processes**, Dr. Stephan Sternowsky, Director Technology, Neuhaus Neotec, Germany

10:00 **Innovative Emulsions & Microencapsulation with Carbohydrates and Natural Extracts**, TBA

10:30 Tea / Coffee Break

11:00 **Encapsulation of Vitamins and Minerals for Food Applications**, Ms. Alice Wilkinson, VP Nutritional Innovation, Watson, Inc. USA

11:30 **Cost Effective Encapsulation by Blending Technology Under Vacuum Atmosphere**, Mr. Sebastian Steinkamp, Technical Sales and Distribution, Life Science Technologies. Gebrüder Lödige, Germany

12:00 **A Case Study: Increasing the Value of CoQ10 with the Use of Nanoencapsulation Technology**, Mr. Scott Peters, Director of Product Development, Ingredients Innovations International, USA

12:30 Networking Lunch

FOOD PRODUCTS AND INGREDIENTS

13:30 **The Three Big Issues of Microencapsulation: Water, Oxygen and Heat**, Dr. Willie Hendrickson, CEO/ Founder, AVEKA, Inc

14:00 **Encapsulation of Hydrocolloids to Optimize Solubilizing Properties**, Mr. Derek Holthaus, Scientist, TIC Gums, USA

14:30 **Strategies for Developing Microencapsulated Functional Ingredients for Bakery and Meat Applications**, Lee Hagre, Product Development Engineer, Balchem, USA

15:00 Tea / Coffee Break -

15:30 **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
- Chewing gums using encapsulated flavors/sweeteners /acids
- Canned dough biscuits and rolls using encapsulated leavening (Sodium Bicarbonate)
- CoQ10 Taste and Palatability

16:00 **Matrix Encapsulation of "Sub Micron Particles"**, Dr. Dietmar Ranz, Head of Sales and Marketing, Erbo Spraytec AG, Switzerland

16:30 **Enhancing Therapeutic Value to Nutritional and Pharmaceutical Products**, Dr. Marc Meyers, Research Fellow, Balchem USA

17:00 **Economics of Various Controlled Release Processes**, Dr. James Oxley, Staff Scientist, Southwest Research Institute, USA

17:30 Program Ends



REGISTRATION

First Name for Badge			
First Name			
Last Name/Family Name			
Job Title			
Company			
Address	Postal Code		
City/State/Province	Fax Number	Country	
Business Phone			
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

**EARLY REGISTRATION
BEFORE
AUGUST 31, 2018**

FUNDAMENTALS
Chemistry, Technologies,
Economics, and
Materials and Plant Visit

\$695

APPLICATIONS
Case Studies
and Product Tasting

\$695

**BOTH
PROGRAMS

\$895**

**REGULAR
REGISTRATION
AFTER
AUGUST 31, 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: 1-979-739-5682; Fax: 1-979-694-7031

On-line Registration and credit card payment.

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

E-mail: sefa.koseoglu@gmail.com

