

POWDER TECHNOLOGY - 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 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 Microencapsulation

MICROENCAPSULATION - Applications, Case Studies and Product Tasting

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

This course will cover microapplication 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

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T. +612.338.2288
info@cpminneapolis.com

Special room rate -
Microencapsulation 2018
Single/Double Room - \$159

20th Industrial MICROENCAPSULATION Workshop
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**, TBA
- 9:30 **Relevant Parameters Affecting Continuous and Batch Fluid Bed Encapsulation Processes**, Dr. Stephan Sternowsky, 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. Charles Brain, President and CEO, Ingredients Innovations International, USA
- 12:20 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**, TBA
- 14:30 **Stability Issues Be Gone - Removing Smell, Taste, Losses with Perfectly Round Capsules Made by Vibrational Drip Casting**, TBA
- 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
 - Miscellaneous encapsulated materials and flavor beads
 - Chewing Gums Using Encapsulated Flavors/Sweeteners / Acids
 - Canned Dough Biscuits and Rolls Using Encapsulated Leavening (Sodium Bicarb.)
 - Beef sticks and sour candies Using encapsulated acidulants
- 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, Senior Research 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	Visa	Master Card	American Express
Credit Card Type			
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

<p>EARLY REGULAR REGISTRATION</p>	<p>FUNDAMENTALS September 18, 2018 Chemistry, Technologies, Economics, and Materials and Plant Visit</p> <p>\$695</p>	<p>APPLICATIONS September 19, 2018 Case Studies and Product Tasting</p> <p>\$695</p>	<p>BOTH PROGRAMS September 18 and 19, 2018</p> <p>\$895</p>
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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/hamburgregistration.html>
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