21st Industrial MICROENCAPSULATION and APPLICATIONS
Chemistry, Technologies, Economics, Materials, Applications and Plant Visit
Tuesday and Wednesday, August 20-21, 2019
Hyatt Regency, Bloomington, MN
www.bioactivesworld.com

SPONSOR

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

Tuesday, August 20, 2019
7:30 Registration Opens
8:15 Welcome by Introductions, Dr. Sefa Koseoglu, President, Bioactives World Forum, USA
8:30 Microencapsulation Overview for the Food and Beverage Industries, Dr. Robert M. Sobel, Vice President of Research and Innovation, FONA International Inc. USA
9:00 Update on Materials Used in Microencapsulation, Dr. Gary Reineccius, Professor, University of Minnesota, USA
9:30 Benchtop Encapsulation Technology: Development and Scale-up for Spray Drying, Ms. Debra Repko, Product Manager-Spray Drying and Encapsulation, BUCHI Corporation, USA
10:00 Tea / Coffee Break
10:30 Particle Size Characterization, Dr. Jeff Bodycomb, Product Line Manager, Horiba, USA
11:00 Microencapsulation Technologies, Dr. James Oxley, Staff Scientist, Southwest Research Institute, USA
11:30 Box Lunch
11:45 Departure from hotel to Food Science and Nutrition Department, University of Minnesota, MN
12:00 Demonstration of Microencapsulation of Flavor Ingredients: Pilot Plant Dryer - Food Science and Nutrition Department, University of Minnesota
13:30 Departure from University of Minnesota to AVEKA, facility in Woodbury, MN
14:00 Arrival at AVEKA, Inc. for Demonstrations

DEMONSTRATIONS AT AVEKA
• Agglomeration & Blending
• Prilling & Screening
• Surface Modification by MAIC
• Analytical & Quality Assurance Methods Used in Microencapsulation
• Alginate Encapsulation
• Spray Drying & Wurster Coating
• Jet Milling / Bead Milling

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)
Wednesday, August 21, 2019

7:30  Registration
8:30  Fundamentals and Opportunities in Flavor Encapsulation, Dr. Robert M. Sobel, Vice President of Research and Innovation, FONA International Inc. USA
9:00  Starch and Gum Acacia for Encapsulation: Structure, Functionality and Performance in Certain Applications, Ms. Yvonne Jin, Ingredion, USA
9:30  Creating Encap Ingredients via Coacervation and Chemical Processing, Dr. James Oxley, Staff Scientist, Southwest Research Institute, USA
10:00 Economics of Various Controlled Release Processes, Dr. James Oxley, Staff Scientist, Southwest Research Institute, USA
10:30  Tea / Coffee Break
11:00 Aroma Microencapsulation: Twin Screw Extrusion and Extrusion Porosification Technologies with Case Studies, Mr. Jose Coelho, President, Clextral, USA
11:30  Alternative Coatings etc. Dr. Robert M. Sobel, Vice President of Research and Innovation, FONA International Inc. USA
12:00  A Case Study: Increasing the Value of CoQ10 with the Use of Nanoencapsulation Technology, Mr. Charlie Brain, President and CEO, 3i Solutions, USA
12:30  Networking Lunch
13:30  The Three Big Issues of Microencapsulation: Water, Oxygen and Heat, Dr. Willie Hendrickson, CEO/Founder, AVEKA, Inc, USA
14:00 Encapsulation of Hydrocolloids to Optimize Solubilizing Properties, Mr. Derek Holthaus, Scientist, TIC Gums, USA

15:00 Tea / Coffee Break - Products Tastings
Food Products Tastings
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

15:30 Encapsulation of Vitamins and Minerals for Food Applications, Mr. Al Vega, Nutrition R&D Manager, Watson, USA
16:00 Microencapsulation Applications in Baking, Meat and Confections, Mr. Walter Zackowitz, Consultant, USA
16:30 Relevant Parameters Affecting Continuous and Batch Fluid Bed Encapsulation Processes, Dr. Stephan Sternowsky, Director Technology, Neuhaus Neotec, Germany
17:00  Program Ends

REGISTRATION

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

| Early Regular Rate (On or before August 9, 2019) | $795 |
| Regular Rate (After August 9, 2019)            | $945 |
| Academic Rate                                 | $595 |

Payment by Bank Transfers: Please request bank details
Bioactives World Forum - Functional Foods and Bioactives Ingredients Network
1902 Dartmouth Street Unit R4, College Station, Texas 77840
Tel: 1-979-739-5682; Fax: 1-979-694-7031

On-line Registration and credit card payment.
E-mail: sefa.koseoglu@membraneworld.com

Hyatt Regency Bloomington - Minneapolis
3200 East 81st Street, Bloomington, Minnesota, USA
Tel: +1 952 922 1234
https://bloomington.regency.hyatt.com

Special room rate - Microencapsulation 2019
Single/Double Room - $159