

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

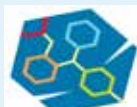


**PRODUCTION TOUR
AND PILOT PLANT
DEMONSTRATIONS**
at
University of Minnesota,
Aveka Inc.

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Bioactives World Forum
FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

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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, Clextrel, 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

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

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
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On-line Registration and credit card payment.

See link: <http://http://www.bioactivesworld.com/minneapolisregistration.html>
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Hyatt Regency Bloomington - Minneapolis

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