

22nd Industrial MICROENCAPSULATION and APPLICATIONS Workshops: FUNDAMENTALS, TECHNOLOGY, AND APPLICATIONS

December 14, 15 & 16, 2021

ONLINE PROGRAM for America and Europe - Starts at CST 9:00 am

**Register
Today!**



This 3 half days program will bring together industry experts from around the world offering practical information on Fundamentals, Technology and Applications.

Microencapsulation has become one of the most successful delivery systems for a variety of applications due to the technology's ability to protect and deliver flavors, bioactives compounds and healthy ingredients in a number of processed functional food products.



Day 1: Tuesday, December 14, 2021

1:50 pm Opening remarks

FUNDAMENTALS OF MICROENCAPSULATION

- 9:00 am Welcome and Opening Remarks, Dr. Sefa Koseoglu
- 9:05 am **Commercial Applications & Market Review - Microencapsulation**, Dr. Marc Meyers, Meyers Consulting, USA
- 9:35 am **Analytical Tool Box to Measure and Understand Microcapsules**, Dr. Bob Bowman and Mr. Paul Verbanac, AVEKA, USA
- 10:05 am **Fluid-Bed Granulation and Agglomeration Fundamentals**, Dr. Michael Jacob, Glatt Ingenieurtechnik GmbH, Germany
- 10:35 am LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
- 11:05 am **The Big Challenges of Microencapsulation and Protection of Bioactives**, Dr. Willie Hendrickson, AVEKA, USA
- 11:35 am **Nano-(micro-) Encapsulation Technology: Micro Nutrient Fortification Through "Engineered" Staple Foods**, Dr. Olive Li, CalPoly Ponomo, USA
- 12:05 pm **Economics of Various Controlled Release Processes**, Dr. James Oxley, Southwest Research Institute, USA
- 12:35 pm **Project Assessment, Feasibility / Proof-of-Concept Studies, Scale-up and Product Formulation - Practical Examples with Wurster Fluid Bed Coating**, Mr. Charles Frey, Coating Place inc., USA
- 1:05 pm LIVE OPEN DISCUSSION WITH SPEAKERS BY ZOOM
- 1:35 pm **Virtual Visit to FONA INTERNATIONAL Facilities and Demonstrations**
- 2:05 pm Conclusion of Day 1

Day 2: Wednesday, December 15, 2021

DAY TWO: MICROENCAPSULATION TECHNOLOGY

- 9:00 am **Coacervation & Chemical Processing – Creating Functional Ingredients**, Dr. James Oxley, Southwest Research Institute, USA
- 9:30 am **Spray Dry Encapsulation Technology: Development and Scale-up**, Ms. Debra Repko, BUCHI Corporation, USA
- 10:00 am **Vibration Drip Casting Stability Issues Be Gone - Removing Smell, Taste, Losses with Perfectly Round Capsules Made**,

- Dr. Christian Augustin, Brace GmbH, Germany
- 10:30 am LIVE OPEN DISCUSSION WITH SPEAKERS BY ZOOM
- 11:00 am **Continuous & Batch Fluid Bed Encapsulation: Relevant Parameters**, Dr. Stephan Sternowsky, Neuhaus Neotec, Germany
- 11:30 am **Spray Drying**, Dr. Gary Reineccius, University of Minnesota, USA
- 12:00 pm **Extrusion Technology**, Dr. Robert M. Sobel, FONA International Inc. USA
- 12:30 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
- 1:30 pm **Virtual Visit to GLATT USA Facilities and Demonstrations**
- 2:00 pm End of Day 2

Day 3: Thursday, December 16, 2021

DAY THREE: MICROENCAPSULATION APPLICATIONS - FOOD, NUTRITION, DIETARY SUPPLEMENTS AND OTC PHARMA

- 9:00 am **Flavor Encapsulation: Fundamentals and Opportunities**, Dr. Robert M. Sobel, FONA International Inc. USA
- 9:30 am **Innovative Emulsions & Microencapsulation with Carbohydrates and Natural Extracts**, TBA, USA
- 10:00 am **Resistant Encapsulation of Particles - Ph-Controlled Release**, Dr. Mahmud Yunis, Bioground, Germany
- 10:30 am **Nano-Encapsulates – Commercial Applications**, Mr. Charles Brain, Ingredients Innovations Intl., USA
- 11:00 am LIVE OPEN DISCUSSION WITH SPEAKERS BY ZOOM
- 11:30 am **Microencapsulation Applications in Baking, Meat and Confections**, Mr. Walter Zackowitz, Consultant, USA
- 12:00 pm **Enhancing Therapeutic and Consumer Value of Nutritional Products and Pharmaceuticals via Lipid Microencapsulation**, Ms. Alice Wilkinson, Watson, Inc., USA
- 12:30 pm **Encapsulation of Hydrocolloids to Optimize Solubilizing Properties**, Mr. Derek Holthaus, TIC Gums, USA
- 1:00 pm **Flavor Microencapsulation: Case Studies in Chocolate**, Mr. Oliver Semmence, and Dr. Gary Gray, TasteTech, UK
- 1:00 pm LIVE DISCUSSION WITH ALL SPEAKERS AND PARTICIPANTS
- 1:30 pm End of Day Program

Register • <https://www.eventbrite.com/e/22th-industrial-microencapsulation-workshop-tickets-151532396477>

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Register Today!



2021 Registration Form
www.microencapsulation-summit.com

COMPANY NAME:

CONTACT NAME:

JOB TITLE:

ADDRESS:

CITY:

STATE:

ZIP:

TELEPHONE:

E-MAIL

METHOD OF PAYMENT

Charge to:



CARDHOLDER NAME

CARD NUMBER

EXPIRATION DATE

CARDHOLDER SIGNATURE AMOUNT AUTHORIZED

REGISTRATION INFORMATION

Registration rate includes short course presentations in pdf format. Ten percent (10%) discount for two or more registrations from the same company.

Early Regular Rate (On or before November 29, 2021)	\$545	
Regular Rate (After November 29, 2021)	\$695	
Academic Rate	\$445	

Payment by Bank Transfers: Please request bank details

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On-line Registration and credit card payment.

See link: <https://www.eventbrite.com/e/22th-industrial-microencapsulation-workshop-tickets-151532396477>

Terms & conditions: Cancellations \$50 processing fee. No refund of any type will be provided for cancellations two weeks prior to event. Your signature, and printing/typing your name indicate that have read and agreed to all terms and conditions of this contract.