

**24th Industrial Microencapsulation and Applications Workshops:
Fundamentals, Technology, and Applications,
September 14, 2023, New Brunswick, NJ
Online Zoom Attendance is also available**

**Register
Today!**



This 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.



Wednesday, September 13, 2023

8:30 am - 12:30 noon *Visit to University Laboratories and Company facilities (TBA)*

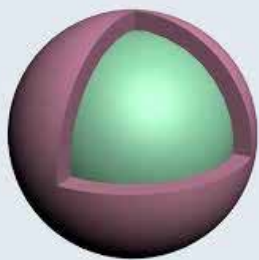
Thursday, September 14, 2023

- 8:05 am **Commercial Applications & Market Review, Microencapsulation**
- 8:35 am **Analytical Tool Box to Measure and Understand Microcapsules**
- 9:15 am **Fluid-Bed Granulation and Agglomeration Fundamentals**
- 9:40 am **Update on Materials Used in Microencapsulation**
- 10:20 am *Coffee/Tea Break – Networking*
- 10:50 am **Economics of Various Controlled Release Processes**
- 11:15 pm **Project Assessment, Feasibility / Proof-of-Concept Studies, Scale-up and Product Formulation**
- 11:40 am **Coacervation & Chemical Processing – Creating Functional Ingredients**
- 12:05 am **Spray Dry Encapsulation Technology: Development and Scale-up**
- 12:35 pm *Networking Lunch*
- 1:50 pm **Extrusion Technology for Microencapsulation**
- 2:15 pm **Flavor Encapsulation: Fundamentals and Opportunities**
- 2:40 pm **Beverage Emulsion and Encapsulation, Ingredient**
- 3:05 pm *Coffee/Tea Break – Networking*
- 3:30 pm **Encapsulation by Granurex® – Fluid Bed Rotor: Relevant Parameters**
- 3:55 pm **Nano-Encapsulates – Commercial Applications**
- 4:20 pm **The Big Challenges of Microencapsulation and Protection of Bioactives**
- 4:45 pm **Encapsulation of Hydrocolloids to Optimize Solubilizing Properties**
- 5:10 pm **Enhancing Therapeutic & Consumer Value of Nutritional Products via Lipid Microencapsulation,**
- 5:35 pm *Program Ends*

Register • <https://www.eventbrite.com/e/24th-industrial-microencapsulation-workshop-tickets-354387852607>
Contacts: Dr. Sefa Koseoglu - Tel: +1 979-739-5682
sefa.koseoglu@gmail.com

**24th Industrial Microencapsulation and Applications Workshops:
Fundamentals, Technology, and Applications,
September 13 - 14, 2023, New Brunswick, NJ
Online Zoom Attendance is also available**

**Register
Today!**



2023 Registration Form
www.microencapsulation-summit.com

COMPANY NAME:

CONTACT NAME:

JOB TITLE:

ADDRESS:

CITY:

STATE:

ZIP:

TELEPHONE:

E-MAIL

METHOD OF PAYMENT

Charge to:



visa



mastercard



amex

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 September 4, 2023)	\$795	
Regular Rate (After September 4, 2023)	\$845	
Zoom Meeting 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; E-mail: sefa.koseoglu@gmail.com

On-line Registration and credit card payment.

See link: <https://www.eventbrite.com/e/24th-industrial-microencapsulation-workshop-tickets-354387852607>

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.