

23rd Industrial Microencapsulation and Applications Workshops:
Fundamentals, Technology, and Applications,
Hyatt Regency by Mall of Americas, Minneapolis, MN, August 31, 2022
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, August 31, 2022

- 8:00 am *Welcome and Opening Remarks, Dr. Sefa Koseoglu*
- 8:05 am **Commercial Applications & Market Review, Microencapsulation, Dr. Marc Meyers, Meyers Consulting, USA**
- 8:35 am **Analytical Tool Box to Measure and Understand Microcapsules, Dr. Bob Bowman and Paul Verbanac, AVEKA, USA**
- 9:15 am **Fluid-Bed Granulation and Agglomeration Fundamentals, Mr. Edward Godek, Glatt Air Techniques, USA**
- 9:40 am **Update on Materials Used in Microencapsulation, Dr. Gary Reineccius, University of Minnesota, USA**
- 10:20 am *Coffee/Tea Break – Networking – Video Virtual Visit to Glatt Air Techniques Facilities*
- 10:50 am **Economics of Various Controlled Release Processes, Dr. James Oxley, Southwest Research Institute, USA**
- 11:15 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**
- 11:40 am **Coacervation & Chemical Processing – Creating Functional Ingredients, Dr. James Oxley, Southwest Research Institute, USA**
- 12:05 am **Spray Dry Encapsulation Technology: Development and Scale-up, Ms. Debra Repko, BUCHI Corporation, USA**
- 12:35 pm *Networking Lunch*
- 1:50 pm **The Big Challenges of Microencapsulation and Protection of Bioactives, Dr. Chris Rueb, AVEKA, USA**
- 2:15 pm **Flavor Encapsulation: Fundamentals and Opportunities, Dr. Robert M. Sobel, FONA International Inc., USA**
- 2:40 pm **Beverage Emulsion and Encapsulation, Ingredion, Ms. Afaf Makarios, Ingredion, USA**
- 3:05 pm *Coffee/Tea Break – Networking*
- 3:30 pm **Encapsulation by Granurex® – Fluid Bed Rotor: Relevant Parameters, Mr. Timothy J. Smith, Freund Vector, USA**
- 3:55 pm **Nano-Encapsulates – Commercial Applications, Mr. Charles Brain, Ingredients Innovations Intl., USA**
- 4:20 pm **Extrusion Technology for Microencapsulation, Dr. Robert M. Sobel, FONA International Inc., USA**
- 4:45 pm **Encapsulation of Hydrocolloids to Optimize Solubilizing Properties, Dr. Erhan Yildiz, Consultant, USA**
- 5:10 pm **Enhancing Therapeutic & Consumer Value of Nutritional Products via Lipid Microencapsulation, Dr. Marc Meyers, Meyers Consulting, USA**
- 5:35 pm *Program Ends*

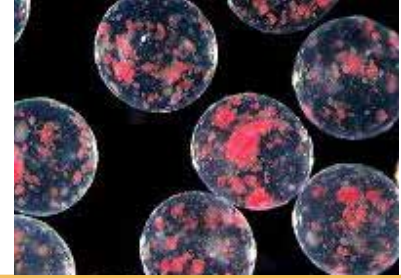
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2022 Registration Form
www.microencapsulation-summit.com

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 August 22, 2022)	\$795	
Regular Rate (After August 22, 2022)	\$845	
Zoom Meeting Rate	\$695	

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: <https://www.eventbrite.com/e/23rd-industrial-microencapsulation-program-tickets-354388324017>

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.