



**24<sup>th</sup> Industrial Microencapsulation and Applications:  
Fundamentals, Technology, and Applications,**  
*September 13 - 14, 2023, New Brunswick, NJ*

*Table Top  
Exhibitor*



A Division of Spraying Systems Co.

**Online Zoom Attendance is also available**

**Wednesday, September 13, 2023**

- 7:30 am Depart the hotel for Paragon Pure
- 8:05 am Tour and Presentation at **Paragon Pure**
- 9:35 am Depart Paragon Pure for **Brabender**
- 10:45 am Tour and Presentation at **Brabender**
- 1:15 pm Box Lunch sponsored by Brabender
- 1:45 pm Depart Brabender for Glatt Air Techniques, Inc.
- 2:15 pm Tour and Presentation at **Glatt Air Techniques, Inc.**
- 4:00 pm Depart Glatt for the hotel
- 5:00 pm Arrive the conference Hotel (Arrival time may depending upon Traffic)



**Thursday, September 14, 2023**

- 7:45 am **Welcome and Opening Remarks**, Dr. Sefa Koseoglu, Bioactives World Forum, USA
- 8:00 am **Introduction to Microencapsulation**, Dr. James Oxley, Southwest Research Institute, USA
- 8:25 am **Commercial Applications & Market Review – Microencapsulation**, Dr. Marc Meyers, Meyers Consulting, USA
- 8:50 am **Fluid-Bed Granulation and Agglomeration Fundamentals**, Mr. Edward Godek, Glatt Air Techniques, USA
- 9:15 am **Update on Materials Used in Microencapsulation**, Dr. Gary Reineccius, University of Minnesota, US
- 9:40 am Coffee/Tea Break – Networking
- 10:05 am **Economics of Various Controlled Release Processes**, Dr. James Oxley, Southwest Research Institute, USA
- 10:30 am **Wurster Fluid Bed Coating: Scope, Project Assessment, Feasibility /Proof of Concept Studies, Scale-up, and Product Formulation**, Mr. Charles Frey, Coating Place inc., USA



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



*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.*

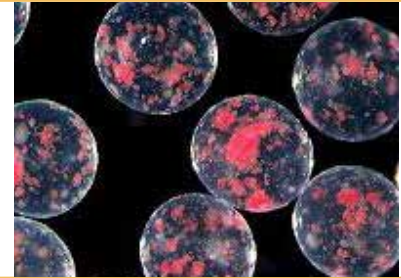


- 10:55 am **Coacervation and Emulsion-based Processes for Functional Ingredients,**  
Dr. James Oxley, Southwest Research Institute, USA
- 11:20 pm **Spray Dry Encapsulation Technology: Development and Scale-up,**  
Ms. Debra Repko, Buchi Corporation, USA
- 11:45 pm Networking Lunch
- 1:00 pm **Extrusion Technology for Microencapsulation,** Dr. Ryan Kowalski, Business  
Development Manager, Brabender, USA
- 1:30 pm **Flavor Encapsulation: Fundamentals and Opportunities,**  
Dr. Robert M. Sobel, McFONA International Inc., USA
- 1:55 pm **Encapsulation by Granurex® – Fluid Bed Rotor: Relevant Parameters,**  
Mr. Timothy J. Smith, Freund Vector, USA
- 2:20 pm **Oil-Based Flavors and BioActives: The Benefits of Electrostatic Spray  
Drying Compared to Freeze Drying and Conventional Spray Drying,**  
Dr. Jyothi Rangineni, Fluid Air, USA
- 2:45pm Coffee/Tea Break – Networking
- 3:15pm **Beverage Emulsion and Encapsulation Applications,** Ms. Afaf Makarious,  
Ingredion, USA
- 3:40 pm **Nano-Encapsulates – Commercial Applications,** Mr. Charles Brain,  
Ingredients Innovations Intl., USA
- 4:05 pm **Study of Microencapsulation in Applications and Model Systems,**  
Dr. Gary Gray, TasteTech, UK
- 4:30 pm **Encapsulation of Hydrocolloids to Optimize Solubilizing Properties,**  
Dr. Erhan Yildiz, Consultant, USA
- 4:55 pm **Longer Lasting Flavor Release in Chewing Gum with Microencapsulation,**  
Dr. Marc Meyers, Meyers Consulting, USA
- 5:20 pm Program Ends



**24<sup>th</sup> Industrial Microencapsulation and Applications:  
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](http://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 Fees	Before September 4, 2023	After September 4, 2023
Microencapsulation Technology Forum - September 13-14, 2023	\$795	\$845
Zoom Attendance - Microencapsulation Technology Forum - September 13-14, 2023	\$695	\$795
Hydrocolloids, Gums and Fiber - September 12-13, 2023	\$795	\$845
Zoom Attendance - Hydrocolloids, Gums and Fiber - September 12-13, 2023	\$695	\$795
<b>Total payment</b>		

**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](mailto: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.