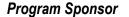


25th Industrial Microencapsulation and Applications: Fundamentals, Technology, and Applications,

September 18-20, 2024, Edison, NJ





Online Zoom Attendance is also available

Wednesday, September 18, 2024

8:00 am Depart the hotel for Spray-Tek

8:20 am Tour and Presentation at Spray-Tek, Middlesex NJ, Facilities. "Microencapsulation in Consumer Products"





10:20 am Depart Spray-Tek for Vitaquest

11:15 am Workshop Sponsor Tour and Presentation at Vitaquest, Paterson, NJ. Facilities.







1:15 pm Box Lunch on the bus

1:30 pm Depart Vitaquest for Glatt Air Techniques

2:00 pm Tour and Presentation at Glatt Air Techniques, Ramsey, NJ, Facilities.







4:00 pm Depart Glatt Air Techniques for the hotel

5:00 pm Arrive Hotel (Estimated arrival may be different based on traffic)

Thursday, September 19, 2024

NETWOKING LUNCH

11:45 am

8:15 am	Welcome and Opening Remarks, Dr. Sefa Koseoglu – Bioactives World Forum
8:45 am	Introduction to Microencapsulation, Dr. Marc Meyers, Meyers Consulting
9:15 am	Fluid-Bed Granulation & Agglomeration Fundamentals, Mr. Edward Godek, Director Process Technology,
	Glatt Air Techniques
9:45 am	Small Scale Microencapsulation, New Application Development, Ms. Debra Repko, Formulation and
	Drying Specialist, Buchi Corporation
10:15 am	NETWORKING COFFEE/TEA BREAK
10:45 am	Simulation of Digital Flavor Delivery Particles Using Discrete Element Methodology (DEM): A Case
	Study on Powder Handing and Flowability, Dr. Rutger van Sleeuwen, Principal Scientist, Formulation &
	Materials Science, Science & Research, dsm-firmenich
11:15 am	Modified Release of Active Ingredients by Microencapsulation, Mr. Charles Vesey, Formulation Technology
	Manager, Colorcon

Register • https://microencapsulation-summit.com/registration/ Contacts: Dr. Sefa Koseoglu - Tel: +1 979-739-5682; sefa.koseoglu@gmail.com



25th Industrial Microencapsulation and Applications: Fundamentals, Technology, and Applications,

September 19-20, 2024, Edison, 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.



1:15 pm	Coacervation & Chemical Processing - Creating Functional Ingredients, Dr. James Oxley, Institute Scientist,
	Southwest Research Institute
1:45 pm	Microencapsulation - Materials Used (Core & Shell), Dr. Gary Reineccius, Professor, University of Minnesota
2:30 pm	Custom Microencapsulation: Delivering What's Next, Dr. Gregory Drew, Vice President, Innovation, Vitaquest
3:00 pm	NETWORKING COFFEE/TEA BREAK
3:30 pm	Fragrance Microencapsulation in Consumer Products, Mr. Ted Anastasiou, Vice President, Business
	Development & Strategic Growth, Spray-Tek
4:00 pm	Microencapsulation - Techniques & Economics, Dr. James Oxley, Institute Scientist, Southwest Research
	Institute
4:30 pm	Bakery, Meat and Confection applications, Encapsulated Ingredients as Functional Tools, Dr. Marc Meyers,
	Managing Principal, Meyers Consulting
5:00 pm	Extrusion Technology for Microencapsulation, Dr. Debomitra Dey, Advanced Application Scientist, Brabender /
	Anton Paar, USA
5:30 pm	Program Ends

Friday, September 20, 2024

8:30 am	Emulsion Encapsulation & Plating Technologies/ Applications, Ms. Afaf Makarious, Senior Global
	Technical Manager, Ingredion Incorporated
9:00 am	Flavor Encapsulation: Fundamentals and Opportunities, Dr. Robert M. Sobel, Vice President Research &
	Innovation, McCormick Flavor Solutions & FONA International
9:30 am	Fluid-Bed Rotor - Relevant Parameters, Mr. Timothy J. Smith, Senior Process Development Scientist,
	Freund Inc.
10:00 am	NETWORKING COFFEE/TEA BREAK
10:30 am	Innovations for Control Release Applications in Food and Pharma Industries, Dr. Raj Dave, Professor,
	New Jersey Institute of Technology
11:00 pm	Utilization of Various Emulsifiers in Beverage Emulsion Applications, Ms. Afaf Makarious, Senior
	Global Technical Manager, Ingredion Incorporated
11:30 am	Multiple Flavor Release in Chewing Gum with Microencapsulation, Dr. Marc Meyers, Managing Principal,
	Meyers Consulting
12:00 pm	Program Ends



25th Industrial Microencapsulation and Applications: Fundamentals, Technology, and Applications,

September 18-20, 2024, Edison, NJ

Register Today!

Online Zoom Attendance is also available









2024 Registration Form www.microencapsulation-summit.com

COMPANY NAME:					
CONTACT NAME:			JOB TILE:		
ADDRESS:					
CITY:			STATE:	ZIP:	
TELEPHONE:			E-MAIL		
METHOD OF PAYM	MENT				
Charge to:	n visa	n mastercard	amex		
CARDHOLDER NA	ME				
CARD NUMBER			EXPIRATION DAT	E	
CYBURUI DEB 610	SNIATUDE AMOUNT	T ALITHODIZED			

Registration Fees	Before September 4, 2024	After September 4, 2024
Microencapsulation Technology Forum - September 18-20, 2024	\$795	\$845
Zoom Attendance - Microencapsulation Technology Forum - September 18-20, 2024	\$595	\$695
Hydrocolloids, Gums and Fiber - September 17-18, 2024	\$795	\$845
Zoom Attendance - Hydrocolloids, Gums and Fiber September 17-18, 2024	\$595	\$695
Total payment		

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://microencapsulation-summit.com/registration/

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.