



**25th Industrial Microencapsulation and Applications:
Fundamentals, Technology, and Applications,
September 18-20, 2024, Edison, NJ**

Program Sponsor



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

- 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 Handling and Flowability**, Dr. Rutger van Sleenwen, 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
11:45 am NETWORKING LUNCH

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



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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 am **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

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**Register
Today!**



2024 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 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.