



27th Industrial Microencapsulation and Applications Workshop Agenda

September 22-23, 2026, Bloomington, MN



Tuesday, September 22, 2026

- 8:15 am **Welcome and Opening Remarks**, Dr. Sefa Koseoglu – Bioactives World Forum
- 8:45 am **Introduction to Microencapsulation**, Dr. Marc Meyers, Chief Science Officer, Managing Principal, Meyers Consulting LLC
- 9:15 am **Fluid-Bed Granulation & Agglomeration Fundamentals**, Mr. Edward Godek, Director Process Technology, Glatt Air Techniques (TBC)
- 9:45 am **Small Scale Microencapsulation, New Application Development**, Mr. Benjamin Sigmon, Technical and Application Support Manager, Buchi Corporation
- 10:15 am NETWORKING COFFEE/TEA BREAK
- 10:45 am **Flavor Encapsulation: Innovation in Application**, Dr. Kevin A. Heitfeld, Director, Innovation & Applied Sciences, MANE
- 11:15 am **Modified Release of Active Ingredients by Microencapsulation**, Mr. Charles Vesey, Formulation Technology Manager, Colorcon
- 11:45 am NETWORKING LUNCH PRESENTATION – **Microencapsulation Challenges through the Valley of Death**, Dr. Willie Hendrickson, Chief Executive Officer and Founder, Aveka Group
- 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 **Novel Flavor Delivery Particles Using Economical Manufacturing Processes**, Mr. Jiten Dihora, Chief Scientific Officer, Spray-Tek LLC
- 3:00 pm NETWORKING COFFEE/TEA BREAK
- 3:30 pm **Fragrance Microencapsulation in Consumer Products**, Dr. Ted Anastasiou, Vice President, Microencapsulation Business Development, 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 **Brief introduction to Extrusion Technology and its Application for Encapsulation**, Ms. Elizabeth Drantch, Lead Process Engineer for Extrusion, Buhler
- 4:30 pm Depart Hyatt Regency Bloomington, 3200 E 81st St, Bloomington, MN 55425, for Aveka
- 5:00 pm Tour and Presentation at Aveka, 2045 Wooddale Drive, Woodbury, MN
- The following demonstrations are planned for the tour stations,
1. Agglomeration
 2. Spray Drying / Prilling / Melt Spraying
 3. Alginates
 4. Fluid Bed Coating / Extruders
 5. Characterization Lab
- 6:30 pm Beer Tasting & Dinner Schedule
- 7:00 pm BBQ Dinner
- 8:00 pm Depart Aveka for Hyatt Regency Bloomington, 3200 E 81st St, Bloomington, MN
- 8:30 pm Arrive Hotel (Estimated arrival may be different based on traffic)



Wednesday, September 23, 2026

- 8:30 am **Utilization of Various Emulsifiers in Beverage Emulsion Applications**, Ms. Afaf Makarious, Senior Global Technical Manager, Ingredion Incorporated
- 9:00 am **Achieving High Emulsion Performance at Low Emulsifier Dosage – Applications in High Oil Load and Preservative-Free Systems**, Paul Bremaud, Global Technical Support Manager, Food, Beverage & Industrial Solutions, EMEA & America, Nexira, USA
- 9:30 am **Fluid Bed Rotor Encapsulation: Bench Top to Production**, Ms. Maren Treat, Process Development Scientist, Freund Inc.
- 10:00 am NETWORKING COFFEE/TEA BREAK
- 10:30 pm **Microencapsulated Personal Care Products: Well-aging Active Ingredients, Cosmetic Pigments, Emollient Oils, and Others**, Dr. Daphne Benderly, Director of R&D, Pespense, USA
- 11:00 am **Innovative Emulsions & Microencapsulation with Carbohydrates and Natural Extracts**, Ms. Afaf Makarious, Senior Global Technical Manager, Ingredion Incorporated
- 11:30 pm **Novel Low Temperature Spray Drying Process, and Encapsulation of Flavors and Beyond**, Dr. Jason Li, Chief Innovation Officer, ZoomEssence
- 12:05 pm One-on-one or group lunch meetings
- 2:00 pm Group Problem Solving Session
- 3:30 pm Sign up Session to meet with speakers and attendees for B2B meetings/networking
- 4:30 pm Depart Hyatt Regency Bloomington, 3200 E 81st St, Bloomington, MN 55425, for Buhler
- 5:00 pm Tour and Presentation at Buhler, 13105 12th Avenue North, Plymouth, MN
- 6:30 pm Beer Tasting & Dinner Schedule
- 7:00 pm BBQ Dinner
- 8:00 pm Depart Buhler for Hyatt Regency Bloomington, 3200 E 81st St, Bloomington, MN
- 8:30 pm Arrive Hotel (Estimated arrival may be different based on traffic)





**27th Industrial Microencapsulation and Applications:
Fundamentals, Technology, and Applications,
September 22-23, 2026, Bloomington, MN
Online Zoom Attendance is also available**

**Register
Today!**



2026 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 Fees	Before September 4, 2026	After September 4, 2026
Microencapsulation Technology Forum - September 22 - 23, 2026	\$1,100	\$1,250
Zoom Attendance - Microencapsulation Technology Forum 22 - 23, 2026	\$995	\$1,100
Hydrocolloids, Gums and Fiber - September 24, 2026	\$1,100	\$1,250
Zoom Attendance - Hydrocolloids, Gums and Fiber - September 24, 2026	\$995	\$1,100
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.