



# Functional Ingredients Workshop - Hydrocolloids, Gums and Fiber: Chemistry and Applications

Marriott Hotel, Frankfurt - am - Main, Germany

Thursday and Friday 21 & 22 November 2013

<http://www.bioactivesworld.com/frankfurthydrocolloids.html>

## SPEAKERS

**Mr. Edgar Anders**, Executive Vice President, Florida Food Products, Inc., USA.

**Mr. Ross Campbell**, Business Director, Cyber Colloids Ltd., Ireland

**Ms. Mary Descamps**, Application R&D Manager, Cosucra Groupe Warcoing SA, Belgium

**Mr. Mathieu Dondain**, Director Marketing & Communication, Nexira Inc., USA

**Mr. Markus Gaertner**, Manager, Technical Service Team Supervisor Emerging Markets & Application Labs, Ingredion Germany GmbH, Germany

**Dr. Laura Goodbrand**, Nutrition Marketing Manager--Europe, Ingredion Incorporated, Germany

**Dr. Britta Huebner-Keese**, R&D Project Leader Food & Nutrition, Dow Pharma & Food Solutions, Germany

**Dr. Carsten Huettermann**, R&D Leader Food & Nutrition, Dow Pharma & Food Solutions, Germany

**Mr. Thomas Meisner**, Technical Product Manager Food, Gelita AG, Germany

**Dr. Marc Meyers**, Managing Principal, Meyers Consulting LLC, USA

**Dr. Christine Pelkman**, Senior Nutrition Scientist/ Clinical Research Manager, Ingredion Incorporated

**Dr. Abdelwahab Riad**, Factory Director, Setexam, Morocco

**Mr. Jens Stomps**, Product Group Manager Xanthan, Jungbunzlauer International AG, Switzerland

**Mr. Frederik Wolf**, Product Manager, Tribometer Rheology Department Anton Paar, USA

## TENTATIVE PROGRAM

### Thursday, November 21, 2013 (Day 1):

8:30 Registration and Light Breakfast / Coffee

8:50 **Welcome and Opening Remarks**, Dr. Marc Meyers, Meyers Consulting, and Dr. Sefa Koseoglu, Bioactives World Forum

### HYDROCOLLOID MARKET UPDATE

9:00 **Current Market Opportunities and Future Trends**, Mr. Ross Campbell, Business Director, Cyber Colloids Ltd.

### HYDROCOLLOID CHEMISTRY AND FUNCTIONALITY

9:30 **The Role of Hydrocolloids in Food Texture and Nutrition**, Mr. Ross Campbell, Business Director, Cyber Colloids Ltd.

### SOURCES OF HYDROCOLLOIDS

10:00 **Pectins and Carrageenans**, Mr. Ross Campbell, Business Director, Cyber Colloids Ltd., Ireland

10:30 PRODUCT REVIEW, followed by Coffee/Tea Break and Networking

11:00 **Starch 101**, Mr. Markus Gaertner, Manager, Technical Service Team Supervisor Emerging Markets & Application Labs, Ingredion Germany GmbH

11:30 **Agar and Alginates — Chemistry, Gelling and Viscosity Properties**, Dr. Abdelwahab Riad, Factory Director, Setexam

12:00 **Guar and Tara Gum Applications**, Dr. Marc Meyers, Meyers Consulting, LLC

12:30 LUNCH and Networking

13:30 **Collagen Proteins: Meeting the Challenges of Functional Food Design**, Mr. Thomas Meisner, Technical Product Manager Food, Gelita AG, Germany

14:00 **The Science and Glycemic Benefits of Resistant Starch and EFSA Claims**, Dr. Christine Pelkman, Senior Nutrition Scientist/ Clinical Research Manager, Ingredion Incorporated

14:30 **Application of Resistant Starch in Baked Goods: Allowable EFSA Claims**, Ms. Laura Goodbrand, Nutrition Marketing Manager--Europe, Ingredion Incorporated

15:00 PRODUCT TASTINGS--Followed by Coffee/Tea Break and Networking

15:15 **Market Update on Guar and Xanthan Gum Alternatives**, Panel discussions with all speakers

15:30 **Fibercolloids™- Natural Fibers with Hydrocolloid Functionality**, Mr. Edgar Anders, Executive Vice President, Florida Food Products, Inc.

- 16:00 **Acacia Gum: Clean Label and Nutritional Advantages in Natural Products**, Mr. Mathieu Dondain, Director Marketing & Communication, Nexira Inc.
- 16:30 **Xanthan Gum Suspension and Viscosity Properties in Foods**, Mr. Jens Stomps, Product Group Manager Xanthan, Jungbunzlauer International AG, Switzerland
- 17:00 Day Ends

**Friday, November 22, 2013 (Day 2):**

**HYDROCOLLOID DELIVERY SYSTEMS**

- 9:00 **Designing New Modified Celluloses to Enable Nutrition Benefit Delivery**, Dr. Carsten Huettermann, R&D Leader Food & Nutrition, Dow Pharma & Food Solutions
- 9:30 **Applications of Hydrocolloids in Gluten Free Baked Goods**, Dr. Marc Meyers, Meyers Consulting, LLC

**APPLICATIONS OF HYDROCOLLOIDS AND CASE STUDIES**

- 10:00 **Rheological and Tribological Measurements of Hydrocolloid, Gum, and Fiber Materials**, Mr. Frederik Wolf, Product Manager, Tribometer Rheology Department, Anton Paar
- 10:30 PRODUCT REVIEW - Coffee/Tea Break
- 11:00 **Reduction of Saturated Fats By Using Ethylcellulose Oleogels**, Dr. Britta Huebner-Keese, R&D Project Leader Food & Nutrition, Dow Pharma & Food Solutions
- 11:30 **Encapsulation Technology: Hydrocolloids As A Protective Delivery Systems for Bioactives**, Dr. Marc Meyers, Managing Principal, Meyers Consulting LLC
- 12:00 **Developing Soluble Dietary Fiber Applications with Inulin**, Ms. Mary Descamps, Application R&D Manager, Cosucra Groupe Warcoing SA
- 12:30 Program Ends

**REGISTRATION**

**Functional Ingredients Workshop: Hydrocolloids, Gums and Fiber: Chemistry, and Applications, Frankfurt, Germany - November 21 - 22, 2013**

First Name			
Last Name/Family Name			
Job Title			
Company			
Address			
City			
State/Province		Zip Code	
Country			
Business Phone		Fax Number	
E-mail			

**REGISTRATION INFORMATION**

	Registration Fees
Regular	895 EUR
Academic	445 EUR
Total Payment	

(\*) Registration rate includes short course manuals, lunch and coffee breaks.

**Payment by Credit Card:** <http://www.bioactivesworld.com/frankfurthydrocolloids.html>

Please request bank transfer information via e-mail or mail.

Bioactives World Forum,  
309-C Manuel Drive, College Station, Texas 77840  
**E-mail:** [sefa.koseoglu@membraneworld.com](mailto:sefa.koseoglu@membraneworld.com);  
**Tel:** 979-216-1210; **Fax:** 979-694-7031

<p>Venue: Frankfurt Marriott Hotel Hamburger Allee 2, D-60486 Frankfurt/M. (Germany) Tel: +49 69 7955 0 Fax: +49 69 7955 2260</p>
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