

# Practical MICROENCAPSULATION Program Europe 2015 (Technology Reviews, Product Tasting, Case Studies)

March 23, 2015, Cologne, Germany

(Easy to Combine with Anuga FoodTec Trade Show\*, March 24 - 27, 2015)

[www.bioactivesworld.com](http://www.bioactivesworld.com)

## Venue:

NH Köln Mediapark Hotel  
Im Media Park 8b,  
50670, Cologne - Germany  
Reservations: +1 855 215 4084  
Tel.: +49 221 27150

Email:  
[nhkoelnmediapark@nh-hotels.com](mailto:nhkoelnmediapark@nh-hotels.com)



## PRODUCT TASTING

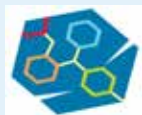
**Chewing Gums Canned Dough, Biscuits and Rolls, Chocolate Bars, Beef Sticks, Sour Candies, and Miscellaneous Encapsulated Materials**

## SHORT COURSE SPEAKERS

[www.bioactivesworld.com](http://www.bioactivesworld.com)

- Mr. Maximillian Auer**, Business Development Manager, Innojet, Germany
- Mr. Charles Brain**, President, Ingredient Innovations International, USA
- Mr. Alain Brisset**, Key Markets Global Manager, Clextrol, France
- Mrs. Gudrun Ding**, IPC Process-Center GmbH & Co., Germany
- Dr. Fred Heinze**, Business Manager Healthcare Europe, Ingredion Germany GmbH, Germany
- Prof. Dr. Jose M. Lagaron**, Professor, IATA-CSIC and Biolnacia SL, Valencia, Spain
- Dr. Marc A. Meyers**, Managing Principal, Meyers Consulting LLC, USA
- Dr. James Oxley**, Senior Research Scientist, Southwest Research Institute, USA
- Mr. Nicolai Suter**, General Manager, Nisco Engineering AG, Switzerland
- Dr. Markus Wysshaar**, General Manager, Erbo Spraytec AG., Switzerland

## FURTHER INFORMATION CONTACT:



**Bioactives World Forum**  
FUNCTIONAL FOODS AND BIOACTIVE INGREDIENTS NETWORK

**Dr. Sefa Koseoglu**

Bioactives World Forum

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**Monday, March 23, 2015**

- 8:30 **Applications for Encapsulated Ingredients – Nutraceuticals, Traditional and Functional Foods**, Dr. Marc A. Meyers, Meyers Consulting
- 9:00 **Materials Used in Encapsulating Bioactives**, Dr. James Oxley, Southwest Research Institute
- 9:30 **Matrix Encapsulation of Volatiles and Non-volatiles by Fluid-bed Processing**, Mrs. Gudrun Ding, IPC Process-Center GmbH & Co.
- 9:45 **Casa Study: Development of a Taste Masking and Oxidative Stability of Polyunsaturated Fatty Acids (PUFA) Products by Matrix Encapsulation**, Mrs. Gudrun Ding, IPC Process-Center GmbH & Co.
- 10:00 **Stability and Prediction of Shelf-Life of Microencapsulated Flavors and Bioactive Compounds**, Dr. James Oxley, Southwest Research Institute
- 10:30 Tea / Coffee Break - Products Tastings Include:
  - Chewing Gums Using Encapsulated Flavors/Sweeteners / Acids
  - Canned Dough Biscuits and Rolls Using Encapsulated Leavening (Sodium Bicarb.)
  - Chocolate Bars with Encapsulated Pro-biotics
- 11:00 **Encapsulation of Aromas Using Twin Screw Extrusion Technology**, Mr. Alain Brisset, Key Markets Global Manager, Clextal, France
- 11:30 **Continuous Fluidized Bed Spray-Technology: A Novel, New Microencapsulation Method for Large-Scale Production of Food and Feed Ingredients**, Dr. Markus Wysshaar, Erbo Spraytec AG
- 12:00 Networking Lunch
- 13:00 **Drip Nozzle Microencapsulation Technologies Applied for Food / Supplement / Flavor Applications**, Mr. Nicolai Suter, Nisco Engineering AG
- 13:30 **Air Flow Bed Technology – The Gentle Way**, Mr. Maximilian Auer, Business Development Manager, Innojet, Germany
- 14:00 **Microencapsulation: Chemical Processes**, Dr. James Oxley, Southwest Research Institute
- 14:30 Tea / Coffee Break - Products Tastings
  - Chocolate and chews with encapsulated Omega-3's
  - Beef sticks and sour candies using encapsulated acidulants
  - Chocolate bars with encapsulated pro-biotics
  - Flavor Beadlet Demonstration
  - Miscellaneous encapsulated materials and flavor beads
- 15:00 **High Throughput Electro spraying: A Highly Flexible Non-thermal Encapsulation Technology for the Protection and Controlled Release of Bioactives**, Prof. Dr. Jose M. Lagaron, IATA-CSIC and Biolnacia SL, Valencia, Spain
- 15:30 **Microencapsulation of Omega-3's and Probiotics: Improved Stability in Functional Food Applications**, Dr. Marc A. Meyers, Meyers Consulting
- 16:00 **Improved Stability of SD-Flavors & Vitamins by Starch Based Micro-Encapsulation**, Dr. Fred Heinze, Ingredion Germany GmbH
- 16:30 **Application of Flavor Encapsulation in Chewing Gum**, Dr. Marc A. Meyers, Meyers Consulting
- 17:00 **Enhancing Dietary Supplements and Other Applications with Nanotechnology: Case Study with Omega-3 Oil Nanoemulsions**, Mr. Charles Brain, Ingredient Innovations International
- 17:30 **Economics of Controlled Release**, Dr. James Oxley, Southwest Research Institute
- 18:00 Program Ends

**REGISTRATION**

<b>First Name for Badge</b>			
<b>First Name</b>			
<b>Last Name/Family Name</b>			
<b>Job Title</b>			
<b>Company</b>			
<b>Address</b>			
<b>City/State/Province</b>		<b>Postal Code</b>	
<b>Business Phone</b>		<b>Fax Number</b>	<b>Country</b>
<b>E-mail</b>			
<b>Credit Card Type</b>	<b>Visa</b>	<b>Master Card</b>	<b>American Express</b>
<b>Name on the Credit Card Number</b>			
<b>Expiration Date</b>			
<b>Signature</b>			

**REGISTRATION INFORMATION**

Registration rate includes short course manuals, lunch, dinners, breaks and plant tour and demonstrations

<b>Registration Fees</b>	<b>Regular</b>	<b>Academic</b>	<b>Amount</b>
<b>Rate before March 9, 2015</b>	€795	€595	
<b>Rate after March 9, 2015</b>	€945	€695	

**Payment by Bank Transfers: Please request bank details**

Bioactives World Forum - Functional Foods and Bioactives Ingredients Network  
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 Tel: 1-979-216-1210; Fax: 1-979-694-7031

**On-line Registration and credit card payment.**

See link: <http://www.bioactivesworld.com/cologneregistration.html>  
 E-mail: [nedra.sneed@membraneworld.com](mailto:nedra.sneed@membraneworld.com)

**Venue:**

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