Industrial Workshop on Microencapsulation of Flavors and Bioactives for Functional Food Applications

Minneapolis Airport Marriott, Bloomington, Minnesota
September 14 – 15, 2009

SHORT COURSE SPEAKERS

Dr. Anand Sundararajan, Principal Scientist, Martek, USA
Mr. Charles Brain, President, President, Ingredient Innovations International, USA
Ms. Jenni Harrington, Process Engineer Extruded Products Buhler Inc., USA
Dr. Willie Hendrickson, President, AVEKA, Inc, USA
Mr. Jim Kent, Food and Dairy Division Sales Manager GEA Process Engineering, Inc., USA
Ms. Isabelle Mazeaud, Senior Scientist, Danisco Cultures Innovation, France
Dr. Marc A. Meyers, Managing Principal, Meyers Consulting LLC, USA

Dr. James Oxley, Senior Research Scientist, Southwest Research Institute, USA
Dr. Gary Reineccius, Professor, University of Minneapolis, USA
Dr. Sarah Risch, Principal, Science By Design, USA
Dr. Bob Sobel, Director of Technology and Innovation, FONA International Inc.
Mr. Chris Soper, Givaudan Flavors, USA
Mr. Thomas M. Tongue, Process and New Technology Manager, Innovative Food Processors, Inc., USA
Ms. Gail Vance Civille, President, Sensory Spectrum, USA

SHORT COURSE ORGANIZERS

Dr. Sefa Koseoglu
Bioactives World Forum
Telephone: +1 979-764-8360
Fax: +1 979-694-7031
sefa@koseoglu.com
www.bioactivesworld.com

Dr. Marc A. Meyers
Meyers Consulting LLC
Tel: +1 215-595-6414
Fax: +1 215-504-0381
Marc.Meyers@Meyers-Consulting.com
www.Meyers-Consulting.com
MONDAY, SEPTEMBER 14, 2009

8:00 am  Registration
8:30 am  The Fundamentals of Flavor Microencapsulation, Dr. Sara Risch, Science By Design
9:30 am  Materials Used in Encapsulating Bioactives, Dr. Gary Reineccius, University of Minnesota
10:30 am Tea / Coffee Break - TECHNOLOGY AND TABLE TOP EXHIBITS
11:00 am Current Industrial Technologies for Microencapsulation of Flavors and Bioactives, Dr. James Oxley, Southwest Research Institute
11:45 am Stability and Prediction of Shelf-Life of Microencapsulated Flavors and Bioactive Compounds, Dr. Gary Reineccius, University of Minnesota
12:30 pm Lunch with Speaker, Application of Microencapsulation: Anti-immunoresponsive Polymeric Material and its Use in Biological Applications, Dr. Willie Hendrickson, AVEKA, Inc.
1:45 pm Matrix Encapsulation of Non-polar Flavors in Polysaccharides, Dr. Bob Sobel, FONA International Inc.
2:30 pm Encapsulation of Flavors by Extrusion Technology, Ms. Jenni Harrington, Buhler Inc.
3:00 pm Microencapsulation of Flavors by Spray Drying, Mr. Jim Kent, GEA Process Engineering, Inc.
3:30 pm Tea / Coffee Break - TECHNOLOGY AND TABLE TOP EXHIBITS
4:00 pm Coacervation of Flavors from Benchmark to Industrial Level, Mr. Chris Soper, Givaudan Flavors
4:45 pm Encapsulation of Pro-biotics for Food Applications, Ms. Isabelle Mazeaud, Senior Scientist, Danisco Cultures Innovation, France
5:30 pm End of Day One Lectures

TENTATIVE TECHNICAL PROGRAM
7:00 pm Dinner - Dinner Speaker, Ms. Gail Vance Civille, Sensory Considerations in Developing Encapsulated Delivery Systems.

TUESDAY, SEPTEMBER 15, 2009

9:00 am  Hot-Melt, Fluid-Bed Encapsulation of Plated Oil Actives, Mr. Thomas M. Tongue, Innovative Food Processors, Inc.
9:45 pm  Application of Flavor Encapsulation in Confectionery, Dr. Marc A. Meyers, Meyers Consulting LLC
10:30 pm Tea / Coffee Break - TECHNOLOGY AND TABLE TOP EXHIBITS
11:00 pm Encapsulation of Omega-3 Oils, Dr. Anand Sundararajan, Martek
11:30 pm Enhancing Dietary Supplements and Cosmetics with Microencapsulation/Nanotechnology, Mr. Charles Brain, Ingredient Innovations International
12:00 pm  No Official Lunch Planned (Bus Leaves at 1:30 pm)
2:00 pm Pilot Plant and Laboratory Tour of University of Minnesota
* Glass Matrix Encapsulation and Performing Demo, Dr. Bob Sobel, FONA International Inc. and Ms. Jenni Harrington, Buhler Inc.
* Liposome Formation on Microfluidics Units, Mr. Charles Brain, Ingredient Innovations International
* Spray Drying/Chilling Demo, Dr. Gary Reineccius, University of Minnesota
* Coacervation of Flavors, Mr. Chris Soper, Givaudan Flavors
4:00 pm  Visit Aveka Inc., Facility in Woodbury, MN
5:00 pm Bus Return to Minneapolis Airport Marriott Hotel

REGISTRATION

<table>
<thead>
<tr>
<th>First Name for Badge</th>
<th>First Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Last Name/Family Name</td>
<td>Position</td>
</tr>
<tr>
<td>Company</td>
<td>Address</td>
</tr>
<tr>
<td>City/State/Province</td>
<td>Postal Code</td>
</tr>
<tr>
<td>Business Phone</td>
<td>Fax Number</td>
</tr>
<tr>
<td>E-mail</td>
<td>Visa</td>
</tr>
<tr>
<td></td>
<td>Master Card</td>
</tr>
<tr>
<td></td>
<td>American Express</td>
</tr>
</tbody>
</table>

REGISTRATION INFORMATION

Registration rate includes short course manuals, lunch and coffee breaks

<table>
<thead>
<tr>
<th>Registration Fees</th>
<th>Before August 15, 2009</th>
<th>After August 15, 2009</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular</td>
<td>$695</td>
<td>$795</td>
<td></td>
</tr>
</tbody>
</table>

REGISTRATION OPTIONS: ONLINE, USING BANK TRANSFER OR BY SENDING CHECK, CREDIT CARD

Payment by Bank Transfers:
Please request bank transfer information via e-mail or mail.
Checks should be made to: "Short Courses" and mailed to: Filtration and Membrane World, 603 Southwest Parkway, Unit # 23, College Station, Texas 77840

E-mail: nedra.sneed@membraneworld.com
Web: www.bioactivesworld.com/microencapsulation.htm

CONFERENCE HOTEL

Minneapolis Airport Marriott
2020 American Boulevard East
Bloomington, Minnesota 55425 USA
Phone: 1-952-854-7441

Special room rate - Microencapsulation 2009
Single/Double Room U.S. $159