

Microencapsulation in Food and Beverage Applications

New Orleans Marriott

Course Agenda

SATURDAY, JUNE 1

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| Robert M. Sobel, Ph.D. | Welcome and Microencapsulation | 8:00 am - 8:40 am |
| Kenneth Carson, Ph.D. | Factors and Mechanisms for Ingredient Delivery | 8:40 am - 9:20 am |
| | Processes Used for Microencapsulation | |
| Anil Gaonkar | Emulsion Fundamentals | 9:20 am - 10:20 am |
| | Break | 10:20 am - 10:35 am |
| Albert Zwiener | Anatomization and Spray-Drying Processes | 10:35 am - 11:10 am |
| Kenneth Carson, Ph.D. | Coacervation | 11:10 am-11:45am |
| Albert Zwiener | Annular Jet Processes | 11:45 am-12:15pm |
| | Lunch | 12:15 am - 1:15 pm |
| Robert M. Sobel, Ph.D. | Extrusion-Based Microencapsulation | 1:15 pm - 1:45 pm |
| Albert Zwiener | Fluid Bed Coating-Based Microencapsulation | 1:45 pm - 2:45 pm |
| | Ingredients Used for Encapsulation | |
| Marc Meyers, Ph.D. | Modified Starches in Microencapsulation | 1:15 pm - 1:45 pm |
| Robert M. Sobel, Ph.D. | Proteins and Gums as Microencapsulating Agents | 1:45 pm - 2:15 pm |
| Marc Meyers, Ph.D. | Lipids and Waxes Used in Microencapsulation | 2:15 pm - 2:45 pm |
| | Break | 2:45 pm - 3:00 pm |
| | Quality Evaluation and Regulatory Elements | |
| Keith Cadwallader, Ph.D. | Testing Tools and Physical, Chemical, and Micro Characterization | 3:00 pm - 3:45 pm |
| Jennifer Howell | Regulatory Considerations of Encapsulation Used in the Food Industry | 3:45 pm - 4:30 pm |
| Robert M. Sobel, Ph.D. | Q&A | 4:30 pm - 4:45 pm |
| SUNDAY, June 2 | | |
| Robert M. Sobel, Ph.D. | Welcome and Introductions | 8:00 am - 8:15 am |
| | Food Applications of Microencapsulation | |
| Robert M. Sobel, Ph.D. | Flavor Microencapsulation | 8:15 am - 9:00 am |
| Marc Meyers, Ph.D. | Microencapsulation within Confections | 9:00 am - 9:45 am |
| Marc Meyers, Ph.D. | DEMONSTRATION: Food Items with Microencapsulate Technology | 9:45 am - 10:00 am |
| | Break | 10:00 am - 10:15 am |
| Alice Wilkinson | Encapsulation of Vitamins and Minerals for Fortification | 10:15 am - 11:00 am |
| Yao Olive Li | Protection of Omega-3 and 6 Oils via Microencapsulation | 11:00 am - 11:45 am |
| | Lunch | 11:45 am - 12:45 pm |
| Yao Olive Li | Protection and Delivery of Probiotics for Use in Foods | 12:45 pm - 1:15 pm |
| Anil Gaonkar | Taste-Masking and Controlled Delivery of Functional | 1:15 pm - 1:45 pm |
| Robert M. Sobel, Ph.D. | Contemporary Microencapsulation Techniques and Future Market Perspective | 1:45 pm - 2:30 pm |

Please note that the schedule, including instructors, topics, and times are subject to change.

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| Break | | 2:30 pm - 2:45 pm |
| Marc Meyers, Ph.D. | The Economics of Microencapsulation in the Food Industry | 2:45 pm - 3:30 pm |
| Anil Gaonkar | Commercial Application of Microencapsulation in Food and Beverages | 3:30 pm - 4:30 pm |
| Robert M. Sobel, Ph.D. | Q&A | 4:30 pm - 4:45 pm |

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