



5th Functional Ingredients Workshop - Hydrocolloids, Gums, and Fiber: Chemistry, and Applications,

August 30, 2022, Hyatt Regency by Mall of America, Minneapolis, MN

<https://www.eventbrite.com/e/hydrocolloids-gums-and-fiber-chemistry-and-applications-tickets-381530777827>

SPEAKERS

Kyle Bailey, Director, Sales Technical Service, CP Kelco, USA

Lynn Dornblaser, Director of Innovation and Insight, Mintel, USA

Nicole Higgins, Director, Big Deal Ingredients, USA

Wei Li, Sr. Manager, Hydrocolloids and Texture Solutions, ADM, USA

Brock Lundberg, Division President, R&D, Fiberstar

Scott Magness, Sr. Manager of R&D, Food Systems, Ingredion Incorporated. USA

Julie Emsing Mann, Chief Innovation Officer, Puris, USA

Marc Meyers, Managing Director, Meyers Consulting, USA

Erhan Yildiz, Managing Member, SKC, USA

Nesha Zalesny, Technical Consultant, IMR International, USA

CONTACT

Sefa Koseoglu, Bioactives World Forum, Telephone: 1 979-739-5682; Email: sefa.koseoglu@gmail.com

TENTATIVE PROGRAM

Tuesday, August 30, 2022

8:00 am Registration and Light Breakfast / Coffee

8:20 am **Welcome and opening remarks**, Erhan Yildiz, Managing Member, SKC LLC, Marc Meyers, Meyers Consulting, and Sefa Koseoglu, Bioactives World Forum

HYDROCOLLOID MARKET UPDATE

8:30 am **Broad introduction to hydrocolloids and application areas**, Nesha Zalesny, Technical Consultant, IMR International

HYDROCOLLOID CHEMISTRY AND FUNCTIONALITY

9:00 am **Hydrocolloid structures and impact on functionality**, Erhan Yildiz, Managing Member, SKC LLC

SOURCES OF HYDROCOLLOIDS

10:00 am **Seed gums (LBG, Guar, Tara)**, Scott Magness, Sr. Manager of R&D, Food Systems, Ingredion Incorporated

10:30 am **Product tasting**, followed by Coffee/Tea Break and Networking

11:00 am **Seaweeds (Agar, Carrageenan, Alginates)**, Erhan Yildiz, Managing Member, SKC LLC

11:30 am **Fermentation hydrocolloids (Xanthan, Gellan) and uses in food applications**, Kyle Bailey, Director, Sales Technical Service, CP Kelco

- 12:00 n **Hydrocolloids for food and beverage solutions**, Wei Li, Sr. Manager, Hydrocolloids and Texture Solutions, ADM
- 12:30 pm LUNCH and Networking
- 1:30 pm **Tree exudates (Acacia, Karaya etc)**, Erhan Yildiz, Managing Member, SKC LLC
- 2:00 pm **Hydrocolloids in flavor encapsulation**, Marc Meyers, Managing Director, Meyers Consulting LLC
- 2:30 pm **Citrus fiber in meat substitutes**, Brock Lundberg, Division President, R&D, Fiberstar,
- 3:00 pm **Product tasting** -- Followed by Coffee/Tea Break and Networking
- 3:30 pm **Hydrocolloids market trends and plant based applications**, Lynn Dornblaser, Director of Innovation and Insight, Mintel, USA
- 4:00 pm **Plant based proteins in food formulations**, Julie Emsing Mann, Chief Innovation Officer, Puris
- 4:30 pm **Use of hydrocolloids in plant based applications**, Scott Magness, Sr. Manager of R&D, Food Systems, Ingredient Incorporated
- 5:00 pm **Particulate thickeners and their applications in food formulations**, Nicole Higgins, Director, Big Deal Ingredients
- 5:30 pm Program Ends

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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	Before August 16, 2022	After August 16, 2022
Hydrocolloids, Gums and Fiber	\$795	\$845
Zoom Attendance	\$695	\$695
Total payment		

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

Payment by Credit Card:

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

Checks should be made to: "Short Courses" and mailed to:

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