



Media Sponsor



6th Functional Ingredients Workshop - Hydrocolloids, Gums, and Fiber:

Chemistry, and Applications,

September 12 - 13, 2023, New Brunswick, NJ

<https://hydrocolloids-summit.com/>

CONTACT

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TENTATIVE PROGRAM

Tuesday, September 12, 2023

- 8:15 am **Welcome and opening remarks**, Erhan Yildiz, Managing member, Simply Good Ingredients, Marc Meyers, Meyers consulting, and Sefa Koseoglu, Bioactives World Forum
- 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, Simply Good Ingredients USA

SOURCES OF HYDROCOLLOIDS

- 9:30 am **Seed gums (LBG, Guar, Tara)**, Scott Magness, Sr. Manager of R&D, Food Systems, Ingredion Incorporated
- 10:00 am Product tasting, followed by Coffee/Tea Break and Networking
- 10:30 am **Seaweeds (Agar, Carrageenan, Alginates)**, Sean McHenry, Technical Business Development Manager, IMCD US Food Inc.
- 11:00 am **Fermentation hydrocolloids (Xanthan, Gellan) and uses in food applications**, David Meyer, Technical Service Representative, CP Kelco, USA
- 11:30 am Leave hotel for **Ingredion Incorporated**
- 12:00 pm Lunch at **Ingredion Incorporated**
- 12:30 pm Tour of **Ingredion Incorporated** Facilities
- 2:00 pm Leave for hotel – Meeting Venue
- 2:30 pm **Starch basics and applications**, Nicole Higgins, Director, Big Deal Ingredients
- 3:00 pm **Hydrocolloids in flavor encapsulation**, Marc Myers, Managing director, Meyers consulting LLC
- 3:30 pm **Citrus fiber in plant based foods**, Brock Lundberg, Division president, R&D, Fiberstar
- 4:00 pm Product tasting -- Followed by Coffee/Tea Break and Networking
- 4:30 pm **Hydrocolloids market trends and plant based applications**, Lynn Dornblaser, Director of Innovation and Insight, Mintel, USA
- 5:00 pm **Plant based proteins in food formulations**, Julie Emsing Mann, Chief innovation officer, Puris
- 5:30 pm **Use of hydrocolloids in plant based applications**, Scott Magness, Sr. Manager of R&D, Food systems, Ingredion Incorporated
- 6:00 pm **Tree exudates (Acacia, Karaya etc.)**, Erhan Yildiz, Managing member, Simply Good Ingredients
- 6:30 pm Program Ends



Wednesday, September 13, 2023

7:30 am Depart the hotel for Paragon Pure
8:05 am Tour and Presentation at **Paragon Pure**
9:35 am Depart Paragon Pure for **Brabender**



10:45 am Tour and Presentation at **Brabender**
1:15 pm Box Lunch sponsored by Brabender
1:45 pm Depart Brabender for Glatt Air Techniques, Inc.



2:15 pm Tour and Presentation at **Glatt Air Techniques, Inc.**
4:00 pm Depart Glatt for the hotel
5:00 pm Arrive the conference Hotel (Arrival time may depending upon Traffic)



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

REGISTRATION INFORMATION

Registration Fees	Before September 4, 2023	After September 4, 2023
Hydrocolloids, Gums and Fiber - September 12-13, 2023	\$795	\$845
Zoom Attendance - Hydrocolloids, Gums and Fiber - - September 12-13, 2023	\$695	\$795
Microencapsulation Technology Forum - September 13-14, 2023	\$795	\$845
Zoom Attendance - Microencapsulation Technology Forum - September 13-14, 2023	\$695	\$795
Total payment		

Payment by Credit Card:

<https://www.eventbrite.com/e/2023-hydrocolloids-gums-and-fiber-chemistry-and-applications-registration-413686506477>

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

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

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