



8th Functional Ingredients Workshop - Hydrocolloids, Gums, and Fiber: Chemistry, and Applications, September 18-19, 2025, Bridgewater, NJ <https://hydrocolloids-summit.com/>

CONTACT

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TENTATIVE PROGRAM

Thursday, September 18, 2025

- 9:00 am Depart Hilton Garden Inn, Bridgewater, NJ for Spray-Tek
- 9:20 am Tour and Presentation at Spray-Tek, Bethlehem, PA, Facilities.
- Attendees will be immersed in Spray-Tek's commercial scale spray-drying and microencapsulation facility in Bethlehem, PA. The tour includes the complete innerworkings and full-scale production and QA testing laboratories.
- 11:20 am Depart Spray-Tek for Glatt Air Techniques
- 12:00 pm Box Lunch on the bus
- 1:00 pm Tour and Presentation at Glatt Air Techniques, Ramsey, NJ, Facilities.
- Glatt's capabilities
 - Coating and Encapsulation Formulation Considerations
- 3:00 pm Depart Glatt Air Techniques for Hilton Garden Inn, Bridgewater
- 4:00 pm Arrive Hotel (Estimated arrival may be different based on traffic)



Friday, September 19, 2025

- 7:55 am **Welcome and Opening Remarks**, Dr. Sefa Koseoglu – Bioactives World Forum
- 8:00 am **Starch 101 and Applications**, Dale Bertrand, Technical Business Development Manager, Avebe America Inc.
- 8:25 am **Seed Gums (LBG, Guar, Tara)**, Vincent Delaroche, Executive Account Manager Food Division, Nexira
- 8:50 am **Seaweed Gum: Agar, Carrageenan, and Alginates**, Wanda Jurlina, Technical Service Manager, Texturants · IMCD US Food Inc.
- 9:15 am **Fermentation Hydrocolloids (Xanthan, Gellan) and Uses in Food Applications**, David Meyer, Technical Service Representative, CP Kelco
- 9:40 am Product Tasting, Followed by Coffee/Tea Break and Networking
- 10:05 am **Tree Exudates – Acacia: Sources and Applications**, Vincent Delaroche, Executive Account Manager Food Division, Nexira
- 10:30 am **How to use Pectin in Food Systems**, Kyle Bailey, Technical Business Development Manager, IMCD US Food, Inc.
- 10:55 am **Citrus Fiber in Plant-Based Foods**, Brock Lundberg, the Division President of R&D and Product Applications, Fiberstar, Inc.
- 11:20 pm **Unlocking the Benefits of Gelatin and Collagen Peptides**, David Poppen, Technical Service Manager, PB Leiner
- 11:45 pm **Cellulosic Hydrocolloids – HPC, MCC, HPMC, and CMC**, TBA
- 12:10 pm Lunch Break

1:10 pm

Product Development Session Topics:

- 1.. Define target product specifications, including price point, viscosity, flavor profile, and key physical characteristics such as hardness, crispness, adhesiveness, fracturability, elasticity, gel strength, stiffness, and chewiness;
2. Evaluate hydrocolloid options that align with the desired product attributes;
3. Collaborate with hydrocolloid suppliers to develop prototype formulations;
4. Conduct a comprehensive financial analysis of the proposed formulations;
5. Finalize the selection of ingredients for the product's composition.

Panel Presenters:

Wanda Jurlina, Technical Service Manager, Texturants · IMCD US Food Inc.

Vincent Delaroche, Executive Account Manager Food Division, Nexira; Kyle Bailey, Technical

Business Development Manager, IMCD US Food, Inc.; David Meyer, Technical Service Representative, CP

Kelco Marc Meyers, Managing Principal, Meyers Consulting;

Brock Lundberg, the Division President of R&D and Product Applications, Fiberstar, Inc.

2:10 pm

Applications in Soups, Sauces, and Dressings, David Meyer, Technical Service Representative, CP Kelco

2:35 pm

Specific Stable Hydrocolloids in Beverage Systems, Kyle Bailey, Technical Business Development Manager, IMCD US Food, Inc..

3:00 pm

Cultured and Frozen Dairy Applications, Kyle Bailey, Technical Business Development Manager, IMCD US Food, Inc..

3:25 pm

Product Tasting — Followed by Coffee/Tea Break and Networking

3:50 pm

Plant Based Applications (Dairy cheeses, and Yogurt), TBA

4:15 pm

Confectionary and Gummy Applications, TBA, IFF

4:40 pm

Texture Optimization with Functional Plant Based Protein Solutions, Yadu Dar, VP Business Development, Plantible Foods

5:05 pm

Essential Role of Hydrocolloids in Plant Based Dairy and Meats, Asim Syed, Sr. Director, Innovation & Application Services, Americas, Brenntag Nutrition Americas

5:30 pm

Texture Analysis Methods and Applications for Hydrocolloids and Starches, Marc Johnson, President, Texture Technologies Corp.

5:55 pm

Program Ends

Registration Form

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 September 5, 2025	After September 5, 2025
Regular Registration - Hydrocolloids, Gums and Fiber	\$895	\$995
Zoom Registration - Hydrocolloids, Gums and Fiber	\$795	\$895
Total payment		

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

Payment by Credit Card:

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

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

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

Bioacatives World Forum, 1902 Dartmouth Street, R4, College Station, Texas 77840

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