

# NIZO-GLATT workshop

**Encapsulates, agglomerates and coated powders**

**Wednesday 7th October, Ede, The Netherlands**

**GLATT and NIZO food research are inviting you to celebrate their cooperation and to find out how you can benefit.**

## **NIZO-GLATT workshop**

*NIZO, Kernhemseweg 2, 6718 ZB Ede, The Netherlands*

- 9.00 Arrival
- 9.15 Welcome (*David Hollestelle, NIZO*)
- 9.30 Protect and deliver valuable ingredients in food (*Igor Bodnar, NIZO*)
- 10.15 Processes of fluidized bed technology and application fields (*Melanie Spieß, Glatt*)
- 11.00 Coffee Break
- 11.15 Encapsulation of cultures (*Gabrie Meesters, DSM*)
- 12.00 Slow release vitamins (*Jendo Visser, NIZO*)
- 12.30 Lunch
- 13.00 Encapsulation of PUFA's from lab-scale to pilot production using ProCell technology (*Jeroen Grandia, Melanie Spieß NIZO/Glatt*)
- 13.45 Process demonstration of PUFA  
Tour application center & food grade pilot hall
- 15.00 Tea
- 15.30 Challenges in scaling up processes (*Marco Zenker, Glatt*)
- 16.15 Encapsulation prototyping (*Igor bodnar, NIZO*)
- 18.00 Dinner, discussions and official certificates

NIZO and GLATT have teamed-up to offer clients fast and total product and process development for powder coatings, agglomerates and encapsulates. NIZO offers clients product development and application know-how. GLATT brings in scale-up, engineering and tolling services.

This workshop shows you recent results of the cooperation such as culture encapsulation, slow release vitamins and PUFA's. **You are wellcome to join!**

For registration, contact Esther van Voorst [esther.van.voorst@nizo.nl](mailto:esther.van.voorst@nizo.nl)

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Participation fee is €250,- excl. VAT (including lunch and dinner)

