

## Workshop

### *Recent developments in microencapsulation of food ingredients*

Venue: FINS, Novi Sad, Serbia

6<sup>th</sup> and 7<sup>th</sup> October 2016

Thursday 6<sup>th</sup> October, 2016

<b>8:45</b>	<b>Registration</b>
<b>9:15</b>	<b>Welcome address and overview of workshop</b> <i>Dr. Milica Pojic and Dr. Brijesh Tiwari</i>
<b>9:30</b>	Food ingredients and additives Role of ingredients and additives for encapsulation
<b>10:45</b>	<b>Tea and coffee break</b>
<b>11:15</b>	Techniques for encapsulation Innovative techniques for encapsulation, entrapment and micro/nano encapsulation
<b>13:00</b>	<b>Lunch</b>
<b>14:00</b>	Group discussion/breakout session Group of 5, followed by presentation by group leader (5+2 min each)
<b>15:30</b>	<b>Tea and coffee break</b>
<b>15:45</b>	Presentations of each group
<b>16:30</b>	Discussion and wrap up

Friday 7<sup>th</sup> October, 2016

<b>9:00</b>	Factors affecting stability of encapsulated ingredients Food quality incorporated with encapsulated ingredients
<b>11:00</b>	<b>Tea and coffee break</b>
<b>11:30</b>	Application of encapsulated probiotics in food (case study)
<b>12:30</b>	<b>Lunch</b>
<b>13:30</b>	Challenges and opportunities for encapsulation
<b>14:30</b>	<b>Tea and coffee break</b>
<b>15:00</b>	Discussion, wrap up and certificates