

# REGISTRATION

Registration is possible:

by Internet: Please use the registration form on:  
<http://www.ferms-and-more.at/en/symposium/registration/>

by E-mail: Please send this registration form to:  
[office@ferms-and-more.at](mailto:office@ferms-and-more.at)

by Fax: Please fax this registration form to:  
+43/(0)2272/66280-503

## Your Data

Title: .....

Name: .....

Surname: .....

Company/Institution: .....

Department: .....

Address: .....

Postcode/City: .....

Country: .....

Phone: .....

E-mail: .....

Fax: .....

I am a student (student ID-card required)

Date: .....

Signature: .....

# SYMPOSIUM on

Drying & Formulation for Applications  
in Biotechnology, Feed & Food

**Date:**

**16 – 17 April 2008**

**Location:**

**Institute of Environmental Biotechnology, IFA-Tulln**  
**Konrad Lorenz Straße 20, A-3430 Tulln – AUSTRIA**  
Lecture hall

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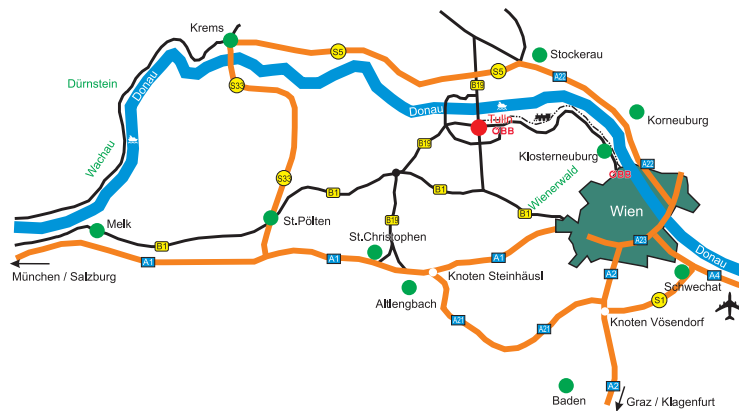
**Participation fees** (payment via invoice)

Industrial: € 350,-

Academic: € 200,-

Students: € 50,- (student ID-card required)

Participation, notes, lunch and refreshments included.



We would like to thank the province of  
Lower Austria for financial support.



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Drying & Formulation for Applications in Biotechnology, Feed & Food

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[www.ferms-and-more.at](http://www.ferms-and-more.at)

SYMPOSIUM on

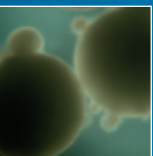
**The Institute of Environmental Biotechnology** at IFA-Tulln is equipped with a fermentation pilot plant, where production processes for microorganisms and their products are developed. The equipment covers all operations that are necessary for fermentation and the recovery and formulation of the products. Since 2005 there is a focus on the application of fluidized bed drying and granulation which has been strongly supported by the local government of Lower Austria.

Our institute is open to different types of cooperation in the field of process development.

**The Symposium on Drying & Formulation for Applications in Biotechnology, Feed & Food** will cover new developments regarding drying and formulation processes for living microorganisms, microbial products, and bioactive substances in general for applications in animal feed and food technology.

The event addresses persons from industry as well as scientists and is intended to serve as an opportunity to exchange practical experiences and knowledge.

The symposium language is English.



## Symposium on Drying & Formulation for Applications in Biotechnology, Feed & Food

# PROGRAM

### 16<sup>th</sup> April

8:30 **Registration**

9:30 **Welcome**

9:45 **Powder generation with supercritical CO<sub>2</sub> – CPF and PGSS process**

Eduard Lack

*Natex Prozesstechnologie, Ternitz – Austria*

10:20 **“INNOJET TECHNOLOGY” fluidised bed equipment for drying, granulation and coating**

Dieter May

*Innojet Technologies, Lörrach – Germany*

10:55 **Coffee break**

11:15 **Fluid Bed Technology: a powerful and flexible tool for protection of non-polar oils and flavours**

Zoltán Szilágyi

*Inprotec AG, Heitersheim – Germany*

11:50 **Lunch**

13:00 **Development of probiotic feed additives**

Viviana Klose

*BOKU/IFA Tulln, Tulln – Austria*

13:35 **Probiotic technology – maintaining and improving viability**

Maria Saarela

*VTT, Espoo – Finland*

14:30 **Coffee break**

14:50 **Stabilization of lactic acid bacteria**

Jean-Philippe Obert

*Danisco Innovation, Dangé Saint Romain – France*

15:25 **Application of fluid bed technology in the preparation of probiotic formulations**

Sharareh Salar-Behzadi

*Universität Wien, Wien – Austria*

16:00 **Coffee break**

16:20 **Influence of lyophilization, fluidized bed drying, addition of sugars and storage on the viability of lactic acid bacteria**

Stephan Straßer-Altrogge

*BOKU/IFA Tulln, Tulln – Austria*

16:55 **Selection of probiotic strains using cell culture assays**

Sabine Henikl

*BOKU/IFA Tulln, Tulln – Austria*

**Evening program**

### 17<sup>th</sup> April

9:30 **Micro-encapsulated probiotics for improved stability in non dairy food**

Jean Antoine Meiners

*MCC s.a. micro encapsulation technology – Switzerland*

10:05 **Probiotic protection by whey-protein based gel-networks**

André Brodtkorb

*Teagasc Moorepark, Fermoy Co. Cork – Ireland*

10:40 **Coffee break**

11:00 **Applications of Fluid Bed Drying Technology in Industrial Biotechnology**

Mark Gebert

*Danisco Genencor International, Palo Alto – California*

11:35 **Lunch**

12:45 **Protection of omega-3 and red wine antioxidants by GAT microcapsules**

Miguel Gimeno

*GAT Microencapsulation, Ebenfurth – Austria*

13:20 **Domestication of microorganisms (DOM) for non-conventional applications**

Mirela Jonson

*Swedish University of Agricultural Science (SLU), Uppsala – Sweden*

**Visit of the pilot plant/IFA Tulln**