



## Nutraceuticals – efficient granulation and coating with Hotmelt

- Coating processes up to seven times faster – enormous cost reduction
- Coating agent made from plant based raw material – no chemical additives
- Achievable product characteristics – taste masking, sustained release and enteric coating
- Market demand increased approx. 30% last year
- Specifically interesting for research and product development
- Mixture of industry expert lecture and hands on sessions

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*Day I – 01.04.2020*

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### The three core components of the Ventilus® technology

**Dr. h.c. Herbert Hüttlin**

Consultant at Romaco Innojet

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### Efficient Hotmelt coating using the Ventilus® technology

**Josef Brändlin**

Sales Manager at Romaco Innojet

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### Taste masking with Bonuwax®

**Dr. Mahmud Yunis**

Technical Director at Bioground

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*Workshop*

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### Citric acid granulation and coating for taste masking

**Powder coating of very fine particles for moisture barrier**

**Hands on workshop**

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*Day II – 02.04.2020*

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### Modified release and taste masking for food supplements

**Yves Duccini**

Consultant

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### Sustainability

**Bastian Käding**

Managing Director at Romaco Innojet

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### Multi-layer coating

**Sven Ludwig**

Sales Manager at Romaco Innojet

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*Workshop*

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### Multi-layer coating

**Scale up from lab size (5l) to production size (100l)**

**Hands-on workshop**



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**Location:**

**Romaco Innojet GmbH  
Daimlerstr. 7, 79585 Steinen, Germany**

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**Contact data:**

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*Number of participants is limited to 20 persons.*

*The participation has a total cost of 880 Euro for the two days. Board (two nights) and lodging is included. \* Booked date of arrival is 31.03.2020. Date of departure is 02.04.2020.*