

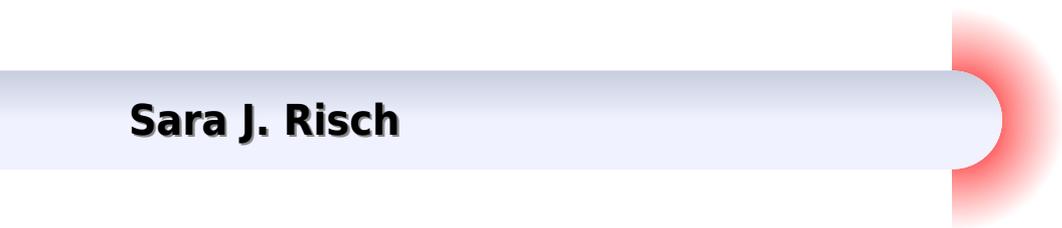
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# **Encapsulation Technologies for Active Food Ingredients and Food Processing**

 Springer

# Encapsulation Technologies For Active Food Ingredients And Food Processing

**Sara J. Risch**



## **Encapsulation Technologies For Active Food Ingredients And Food Processing:**

**Encapsulation Technologies for Active Food Ingredients and Food Processing** N.J. Zuidam, Viktor Nedovic, 2009-10-30 Consumers prefer food products that are tasty healthy and convenient Encapsulation is an important way to meet these demands by delivering food ingredients at the right time and right place For example encapsulates may allow flavor retention mask bad tasting or bad smelling components stabilize food ingredients and increase their bioavailability Encapsulation may also be used to immobilize cells or enzymes in the production of food materials or products such as fermentation or metabolite production This book provides a detailed overview of the encapsulation technologies available for use in food products food processing and food production The book aims to inform those who work in academia or R D about both the delivery of food compounds via encapsulation and food processing using immobilized cells or enzymes The structure of the book is according to the use of encapsulates for a specific application Emphasis is placed on strategy since encapsulation technologies may change Most chapters include application possibilities of the encapsulation technologies in specific food products or processes The first part of the book reviews general technologies food grade materials and characterization methods for encapsulates The second part discusses encapsulates of active ingredients e g aroma fish oil minerals vitamins peptides proteins probiotics for specific food applications The last part describes immobilization technologies of cells and enzymes for use within food fermentation processes e g beer wine dairy meat and food production e g sugar conversion production of organic acids or amino acids hydrolysis of triglycerides Edited by two leading experts in the field Encapsulation Technologies for Food Active Ingredients and Food Processing will be a valuable reference source for those working in the academia or food industry The editors work in both industry or academia and they have brought together in this book contributions from both fields Encapsulation technologies for active food ingredients and food processing ,2010 Encapsulation in Food Processing and Fermentation Steva Lević, Viktor Nedović, Branko Bugarski, 2022-08-18 Food technology has adopted new principles and practices that are rapidly changing the food sector New foods are now available under more uniform standards and better quality control Globalised food market offers opportunities for manufacturers to increase production and profit and at the same time consumers benefit from the choice of food products like never before All this is possible only because of the innovations in the food sector One of such innovations is encapsulation technology which aims to preserve food quality enhance the sensorial properties of food and increase the efficiency in food processing This book discusses the uses of encapsulation technology in food practices and conventional processes and also highlights new directions in food processing In the introductory chapters review of encapsulation technologies carrier materials and criteria for their selection analytical methods for characterisation of encapsulated products and some aspects of product design and process optimisation The most important achievements of encapsulation technology in the food sector are reviewed in the later chapters related to encapsulation of food ingredients food biocatalysts

and examples of usage of encapsulated active ingredients in the dairy and meat industry beverage production etc In addition the implementation of nanotechnology in the food sector is reviewed emphasizing the most important materials and technologies for the production of nanoencapsulates The book is a valuable source of information on encapsulation technology for academia and industry especially the food sector with the aim of enhancing knowledge transfer Innovative Food Processing Technologies ,2020-08-18 Food process engineering a branch of both food science and chemical engineering has evolved over the years since its inception and still is a rapidly changing discipline While traditionally the main objective of food process engineering was preservation and stabilization the focus today has shifted to enhance health aspects flavour and taste nutrition sustainable production food security and also to ensure more diversity for the increasing demand of consumers The food industry is becoming increasingly competitive and dynamic and strives to develop high quality freshly prepared food products To achieve this objective food manufacturers are today presented with a growing array of new technologies that have the potential to improve or replace conventional processing technologies to deliver higher quality and better consumer targeted food products which meet many if not all of the demands of the modern consumer These new or innovative technologies are in various stages of development including some still at the R D stage and others that have been commercialised as alternatives to conventional processing technologies Food process engineering comprises a series of unit operations traditionally applied in the food industry One major component of these operations relates to the application of heat directly or indirectly to provide foods free from pathogenic microorganisms but also to enhance or intensify other processes such as extraction separation or modification of components The last three decades have also witnessed the advent and adaptation of several operations processes and techniques aimed at producing high quality foods with minimum alteration of sensory and nutritive properties Some of these innovative technologies have significantly reduced the thermal component in food processing offering alternative nonthermal methods Food Processing Technologies A Comprehensive Review Three Volume Set covers the latest advances in innovative and nonthermal processing such as high pressure pulsed electric fields radiofrequency high intensity pulsed light ultrasound irradiation and new hurdle technology Each section will have an introductory article covering the basic principles and applications of each technology and in depth articles covering the currently available equipment and or the current state of development food quality and safety application to various sectors food laws and regulations consumer acceptance advancements and future scope It will also contain case studies and examples to illustrate state of the art applications Each section will serve as an excellent reference to food industry professionals involved in the processing of a wide range of food categories e g meat seafood beverage dairy eggs fruits and vegetable products spices herbs among others **Encapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals** Nissim Garti,D. Julian McClements,2012-10-19 Improved technologies for the encapsulation protection release and enhanced bioavailability of food ingredients and nutraceutical components are vital to

the development of future foods Encapsulation technologies and delivery systems for food ingredients and nutraceuticals provides a comprehensive guide to current and emerging techniques Part one provides an overview of key requirements for food ingredient and nutraceutical delivery systems discussing challenges in system development and analysis of interaction with the human gastrointestinal tract Processing technologies for encapsulation and delivery systems are the focus of part two Spray drying cooling and chilling are reviewed alongside coextrusion fluid bed microencapsulation microencapsulation methods based on biopolymer phase separation and gelation phenomena in aqueous media Part three goes on to investigate physicochemical approaches to the production of encapsulation and delivery systems including the use of micelles and microemulsions polymeric amphiphiles liposomes colloidal emulsions organogels and hydrogels Finally part four reviews characterization and applications of delivery systems providing industry perspectives on flavour fish oil iron micronutrient and probiotic delivery systems With its distinguished editors and international team of expert contributors Encapsulation technologies and delivery systems for food ingredients and nutraceuticals is an authoritative guide for both industry and academic researchers interested in encapsulation and controlled release systems Provides a comprehensive guide to current and emerging techniques in encapsulation technologies and delivery systems Chapters in part one provide an overview of key requirements for food ingredient and nutraceutical delivery systems while part two discusses processing technologies for encapsulation and delivery systems Later sections investigate physicochemical approaches to the production of encapsulation and delivery systems and review characterization and applications of delivery systems

**Micro/nanoencapsulation of Active Food Ingredients** Qingrong Huang, Peter Given, Michael Qian, 2009 This book will provide state of the art knowledge in the formulation and development of novel functional food ingredients *Encapsulation and Controlled Release Technologies in Food Systems* Dr Jamileh M. Lakkis, 2016-02-11 The emergence of the discipline of encapsulation and controlled release has had a great impact on the food and dietary supplements sectors principally around fortifying food systems with nutrients and health promoting ingredients The successful incorporation of these actives in food formulations depends on preserving their stability and bioavailability as well as masking undesirable flavors throughout processing shelf life and consumption This second edition of Encapsulation and Controlled Release Technologies in Food Systems serves as an improvement and a complement companion to the first However it differentiates itself in two main aspects Firstly it introduces the reader to novel encapsulation and controlled release technologies which have not yet been addressed by any existing book on this matter and secondly it offers an in depth discussion on the impact of encapsulation and controlled release technologies on the bioavailability of health ingredients and other actives In common with the first edition the book includes chapters written by distinguished authors and researchers in their respective areas of specialization This book is designed as a reference for scientists and formulators in the food nutraceuticals and consumer products industries who are looking to formulate new or existing products using microencapsulated ingredients It is also a post graduate text designed to

provide students with an introduction to encapsulation and controlled release along with detailed coverage of various encapsulation technologies and their adaptability to specific applications

*Encapsulation and Controlled Release of Food Ingredients* Sara J. Risch, 1995 Reviews the major methods used to encapsulate food ingredients including spray drying spray chilling and cooling fluidized bed coating liposome entrapment rotational suspension separation extrusion and inclusion complexation Provides information on the types of carriers used for encapsulation and controlled release Presents recent research on practical applications of encapsulation and on how encapsulates perform in food products Reviews patents in the field of encapsulation and controlled release Provides current and detailed information on emerging methods including liposomes and coacervation

Microencapsulation of Food Ingredients Per Vilstrup, 2001 CONTENTS Microencapsulation what it is and its purpose Microcapsule characterisation release kinetics mechanism Legal aspects Single core encapsulation filmcoating liposomes in the food industry and centrifugal coextrusion encapsulation Multiple core encapsulation encapsulation materials the spray drying of food ingredients modified spray congealing spray drying of aqueous dispersions microencapsulation and alginate extrusion technology and microencapsulation

*Food Processing*, 1999 *Prepared Foods*, 2008

**Functional Food Ingredients and Nutraceuticals** John Shi, 2015-10-28 The second edition of a bestseller Functional Food Ingredients and Nutraceuticals Processing Technologies covers new and innovative technologies for the processing of functional foods and nutraceuticals that show potential for academic use and broad industrial applications The book includes a number of green separation and stabilization techno

**Improvement of Active Packaging Materials Based on Poly(lactic Acid) Carrying Encapsulated Antimicrobial Volatiles** MinJung Joo, 2010 **Food Engineering**, 2005

**Microencapsulation in the Food Industry** Robert Sobel, 2014-06-30 Microencapsulation is being used to deliver everything from improved nutrition to unique consumer sensory experiences It s rapidly becoming one of the most important opportunities for expanding brand potential Microencapsulation in the Food Industry A Practical Implementation Guide is written for those who see the potential benefit of using microencapsulation but need practical insight into using the technology With coverage of the process technologies materials testing regulatory and even economic insights this book presents the key considerations for putting microencapsulation to work Application examples as well as online access to published and issued patents provide information on freedom to operate building an intellectual property portfolio and leveraging ability into potential in licensing patents to create produce pipeline This book bridges the gap between fundamental research and application by combining the knowledge of new and novel processing techniques materials and selection regulatory concerns testing and evaluation of materials and application specific uses of microencapsulation Practical applications based on the authors more than 50 years combined industry experience Focuses on application rather than theory Includes the latest in processes and methodologies Provides multiple starting point options to jump start encapsulation use

Innovative Processing Technologies for Foods with Bioactive Compounds Jorge J. Moreno, 2016-08-05

Natural foods like fruits and vegetables represent the simplest form of functional foods and provide excellent sources of functional compounds Maximizing opportunities to make use of and incorporate these compounds requires special processing Fortunately technologies available to produce food with enhanced active compounds have advanced significantly over the last few years This book covers the fundamentals as well as the innovations made during the last few years on the emerging technologies used in the development of food with bioactive compounds     **Encapsulation and Controlled Release** D. R. Karsa, R. A. Stephenson, Royal Society of Chemistry (Great Britain). Industrial Division. North West Region, British Association for Chemical Specialties. Water Soluble Polymers Sector Group, 1993 This book combines basic information on the subject with details of the latest research making it suitable for both new and experienced workers in the field     *Bibliography of Agriculture* , 1996     **Fruit Processing** , 2007     **Polymers: Biomaterials and Medical Applications** Jacqueline I. Kroschwitz, 1989-07-25 Comprises all of the original complete articles related to biomedical applications of polymers found in the 19 volume Encyclopedia of Polymer Science and Engineering Articles provide detailed information on properties uses and methods of manufacture of polymers with biomedical applications There are approximately 20 main entries averaging 12 000 words in length prepared by 30 leading authorities from industry academia and research laboratories Coverage includes drug delivery systems prosthetic devices contact lenses medical packaging dental applications skin replacement and more all supported by standards and specifications for materials

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