

Microencapsulation In The Food Industry A Practical Implementation Guide

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Microencapsulation In The Food

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ingredients, enzymes, cells or other materials in small capsules. Applications for this technique have increased in the food industry since the encapsulated materials can be protected from moisture, heat or other extreme conditions, thus enhancing their stability and maintaining viability. Encapsulation in the food industry: a review ... Microencapsulation is a process of entrapping solid particles, droplets of liquids and gases in thin polymer coats. Microencapsulation can suppress the volatility, flavor, odor and reactivity of... (PDF)

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