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Encapsulation Technologies in the Food Industry

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Description The technique of encapsulation protects food components from volatile losses and prevents loss of color, taste, texture, and aroma from a particular food. Many techniques are being used for encapsulation of food ingredients and components, but spray drying, freeze drying, and coacervation have been mostly used in the field of food technology. The encapsulation technique has a wide range of applications in the field as it finds its way in meat and poultry products, beverages, dairy products, bakery products, and many more. Moreover, research is being carried out to use this technique for the development of functional ingredients like preservatives, colorants, and flavors for use in food products. It provides an important advantage of decreasing production and transportation cost by converting liquids into solids. Selection of an appropriate core material and encapsulation technique play a key role in the process as ...

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