




Research Article

## Effect of excipient wall materials on the development of ginger oleoresin microcapsules: assessing the physicochemical, antioxidant and structural properties

Tehmeena Ahad✉, Amir Gull, Farooq Ahmad Masoodi, Jasia Nissar, Lubna Masoodi, Mohd Sajad Wani

First published: 06 July 2022 | <https://doi.org/10.1002/jsfa.12113> | Citations: 9

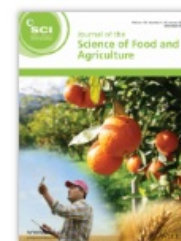
[Read the full text >](#)

 PDF  TOOLS  SHARE

### Abstract

#### BACKGROUND

Ginger oleoresin is prone to destruction from air, light and high temperatures and has a limited shelf life if kept improperly. Its viscous and sticky characteristics also make it difficult to handle and utilize. These issues can be solved via microencapsulation. The goal of this research was to evaluate how different wall materials affect the properties of



Volume 103, Issue 1  
15 January 2023  
Pages 73-82

Advertisement

**WILEY | IFT**  
Advancing Food Science  
Join the world's leading food scientists

**Journal of Food Science**

**Special Collection:**  
Highlights of  
Japanese Food  
Science Research

**Read now**

 References  Related  Information