

1. Record Nr.	UNINA9910298643303321
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Titolo	Techniques for nanoencapsulation of food ingredients // C. Anandharamakrishnan
Pubbl/distr/stampa	New York : , : Springer, , 2014
ISBN	1-4614-9387-0
Edizione	[1st ed. 2014.]
Descrizione fisica	1 online resource (x, 89 pages) : illustrations (some color)
Collana	SpringerBriefs in Food, Health, and Nutrition, , 2197-571X
Disciplina	541.2
Soggetti	Food - Packaging Microencapsulation
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"ISSN: 2197-571X."
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Nanoencapsulation of Food Bioactive Compounds -- Techniques for Formation of Nanoemulsions -- Bioactive Entrapment using Lipid-based Nanocarrier Technology -- Liquid Based Nanoencapsulation Techniques -- Electro-spraying and Electro-spinning technique for Nanoencapsulation -- Drying techniques for Nanoencapsulation -- Applications of food grade Nanoemulsion -- Characterization of nanoparticles -- Safety and Regulations -- Current Scenario and Scope.
Sommario/riassunto	Nanoencapsulation has the potential to improve human health through its capacity to both protect bioactive compounds and release them at a specific time and location into various substances, including food. Numerous nanoencapsulation technologies have emerged in recent years, each with its own advantages and disadvantages. The goal of this Brief is to discuss the various nanoencapsulation technologies, such as emulsification, coacervation, inclusion encapsulation, anti-solvent precipitation, nanoprecipitation, freeze drying, and spray drying, including their limitations. Recent safety and regulatory issues concerning the various nanoencapsulation technologies will also be covered.