Record Nr. UNINA9910583024303321 Autore Jafari Seid Titolo Nanoencapsulation technologies for the food and nutraceutical industries / / edited by Seid Mahdi Jafari Pubbl/distr/stampa London, England:,: Academic Press,, 2017 ©2017 **ISBN** 0-12-811364-2 Edizione [1st edition] Descrizione fisica 1 online resource (611 pages): illustrations, tables Disciplina 664 Food industry and trade - Appropriate technology Soggetti Nanotechnology - Industrial applications Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Nota di bibliografia Includes bibliographical references at the end of each chapters and index. Sommario/riassunto Nanoencapsulation Technologies for the Food and Nutraceutical Industries is a compendium which collects, in an easy and compact way, state-of-the-art details on techniques for nanoencapsulation of bioactive compounds in food and nutraceutical industries. The book addresses important modern technologies, including biopolymer based nano-particle formation techniques, formulation based processes, such as nano-liposomes and nano-emulsions, process based nanoencapsulation, such as electro-spinning and nano-spray drying, natural nano-carrier based processes, like casein and starch nano-particles, and other recent advances. This definitive reference manual is ideal for researchers and industry personnel who want to learn more about basic concepts and recent developments in nanotechnology research. Serves as a compendium of recent techniques and systems for nanoencapsulation of bioactive compounds Brings together basic concepts and the potential of nanoencapsulation technologies, also including their novel applications in functional foods and nutraceutical

> systems Includes biopolymer based nano-particle formation techniques, formulation based processes, process based nanoencapsulation, and nano-carrier based process