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1.8.2 Inlet temperature; 1.8.3 Outlet temperature
1.8.4 Glass transition temperature (T_g)1.8.5 Residence time of particles in the spray chamber; 1.9 Types of spray dryer; 1.9.1 Open cycle spray dryer; 1.9.2 Closed cycle spray dryer; 1.9.3 Semi-closed cycle spray dryer; 1.9.4 Single-stage spray dryer; 1.9.5 Two-stage spray dryer; 1.9.6 Short-form; 1.9.7 Tall-form; 1.10 Applications and advantages of spray drying; References; Chapter 2 Introduction to encapsulation of food ingredients; 2.1 Introduction; 2.2 Encapsulation of food ingredients; 2.3 The core and wall for encapsulation; 2.3.1 Carbohydrates; 2.3.2 Proteins; 2.3.3 Lipids
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