Record Nr. UNINA9910806293903321 Encapsulation and controlled release technologies in food systems // **Titolo** edited by Jamileh M. Lakkis Pubbl/distr/stampa Ames, Iowa, : Blackwell Pub., 2007 **ISBN** 1-282-36543-6 9786612365430 0-470-27788-2 0-470-27659-2 Edizione [1st ed.] Descrizione fisica 1 online resource (255 p.) Altri autori (Persone) LakkisJamileh M Disciplina 664/.024 Soggetti Controlled release technology Microencapsulation Food - Analysis Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Note generali Description based upon print version of record. Nota di bibliografia Includes bibliographical references and index. Encapsulation and Controlled Release Technologies in Food Systems; Nota di contenuto Dedication; Table of Contents; Contributors; Preface; 1. Introduction; 2. Improved Solubilization and Bioavailability of Nutraceuticals in Nanosized Self-Assembled Liquid Vehicles; 3. Emulsions as Delivery Systems in Foods; 4. Applications of Probiotic Encapsulation in Dairy Products: 5. Encapsulation and Controlled Release in Bakery Applications: 6. Encapsulation Technologies for Preserving and Controlling the Release of Enzymes and Phytochemicals; 7. Microencapsulation of Flavors by Complex Coacervation 8. Confectionery Products as Delivery Systems for Flavors, Health, and Oral-Care Actives 9. Innovative Applications of Microencapsulation in Food Packaging; 10. Marketing Perspective of Encapsulation Technologies in Food Applications: Index In Encapsulation and Controlled Release Technologies in Food Systems. Sommario/riassunto editor Lakkis has gathered a highly respected collection of expert contributors from industry and academia to highlight recent innovations in encapsulation and controlled release technologies in food systems. Unlike most recent publications which dealt exclusively

with theoretical aspects of these technologies, this volume focuses mainly on devising effective and innovative applications in food systems in which these delivery vehicles operate. In addition, the book provides some emphasis on new opportunities that may