

Encapsulation Technologies For Active Food Ingredients And Food Processing

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Consumers prefer food products that are tasty, healthy and convenient. Encapsulation is an important way to meet these demands by delivering food ingredients at the right time and right place. For example, encapsulates may allow flavour retention, mask bad tasting or bad smelling components, stabilize food ingredients and/or increase their bioavailability. Encapsulation may also be used to immobilise cells or enzymes in the production of food materials or products, such as fermentation or metabolite production.

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