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MJ Cocero, Á Martín, F Mattea, S Varona - *The Journal of Supercritical ...*, 2009 - Elsevier

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KHC Baser, G Buchbauer - 2009 - api.taylorfrancis.com

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Á Martín, S Varona, A Navarrete... - *The Open Chemical ...*, 2010 - benthamopen.com

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NJ Zuidam, E Heinrich - ... *technologies for active food ingredients and food ...*, 2009 - Springer

Flavor is one of the most important characteristics of a food product, since people prefer to eat only food products with an attractive flavor (Volley and Etiévant 2006). Flavor can be ...

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A Gharsallaoui, R Saurel, O Chambin, E Cases... - *Food chemistry*, 2010 - Elsevier

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S Varona, Á Martín, MJ Cocero - *Chemical Engineering and Processing ...*, 2009 - Elsevier

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S Porrarud, A Pranee - *International Food Research Journal*, 2010 - search.ebscohost.com

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E Bonilla, E Azuara, CI Beristain, EJ Vernon-Carter - Food Hydrocolloids, 2010 - Elsevier

Canola oil (CO)-in-soy protein isolate (SPI, 12.5 g per 100 ml of solution), CO-in-whey protein concentrate (WPC, 30 g per 100 ml of solution) and CO-in-mesquite gum (MG, 30 g ...

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Spray-dried oil powder with ultrahigh oil content

R Mezzenga, S Ulrich - Langmuir, 2010 - ACS Publications

We report a new facile route to the production of solid oil powders with an oil weight content of as high as 90% or beyond. The proposed method starts from a standard protein-stabilized ...

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Chitosan coating improves retention and redispersibility of freeze-dried flavor oil emulsions

T Kaasgaard, D Keller - Journal of agricultural and food chemistry, 2010 - ACS Publications

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V Weisheimer, D Miron, CB Silva... - *Die Pharmazie-An ...*, 2010 - ingentaconnect.com

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Development of an enzymatic microreactor based on microencapsulated laccase with off-line capillary electrophoresis for measurement of oxidation reactions

G Roman-Gusetu, KC Waldron, D Rochefort - *Journal of Chromatography A*, 2009 - Elsevier

Microencapsulation is used here as a new technique to immobilize enzymes in a microreactor coupled off-line to capillary electrophoresis (CE), allowing the determination of ...

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Edible films and coatings for flavor encapsulation

GA Reineccius - *Edible films and coatings for food applications*, 2009 - Springer

An important use of edible films is for encapsulation of flavorings. The edible film serves many purposes including permitting production of a dry, free-flowing flavor (most flavors are ...

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DY Lee - 2010 - search.proquest.com

The flavor industry has utilized many encapsulation methods in order to provide customers with stable flavors that maintain their integrity during various processing procedures. Savory ...

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