



Microencapsulación en la industria alimentaria: avances y tendencias actuales [

2024

text (article)

Analítica

Microencapsulation in the food industry has emerged as a promising technique to improve the quality, safety and functionality of food products, responding to the growing demand for functional and nutritionally improved foods. The problem lies in the need to protect active ingredients sensitive to environmental factors during food processing and storage. The present review research aims to analyze the impact of microencapsulation on the stability of ingredients and its relevance in the food industry. The research was based on an exhaustive bibliographic review of sources specialized in food microencapsulation at a national and international level. Specific search criteria in scientific databases were used to select relevant documents. Microencapsulation protects sensitive ingredients from external factors such as light, oxygen and humidity allowing the creation of functional foods with improved health properties and contributes to the stability and bioavailability of active ingredients in foods. Microencapsulation in the food industry is a key technique to improve the quality and functionality of products, offering benefits such as protection of sensitive ingredients and creation of functional foods. Its application can be essential to meet the demands of modern consumers and promote innovation in the food industry

Microencapsulation in the food industry has emerged as a promising technique to improve the quality, safety and functionality of food products, responding to the growing demand for functional and nutritionally improved foods. The problem lies in the need to protect active ingredients sensitive to environmental factors during food processing and storage. The present review research aims to analyze the impact of microencapsulation on the stability of ingredients and its relevance in the food industry. The research was based on an exhaustive bibliographic review of sources specialized in food microencapsulation at a national and international level. Specific search criteria in scientific databases were used to select relevant documents. Microencapsulation protects sensitive ingredients from external factors such as light, oxygen and humidity allowing the creation of functional foods with improved health properties and contributes to the stability and bioavailability of active ingredients in foods. Microencapsulation in the food industry is a key technique to improve the quality and functionality of products, offering benefits such as protection of sensitive ingredients and creation of functional foods. Its application can be essential to meet the demands of modern consumers and promote innovation in the food industry

<https://rebiunoda.pro.baratznet.cloud:28443/OpacDiscovery/public/catalog/detail/b2FpOmNlbGVicmF0aW9uOmVzLmJhcmF0ei5yZW4vMzYzMDk0MDg>

Editorial: 2024

Tipo Audiovisual: innovación ingredientes activos estabilidad alimentos funcionales innovation active ingredients stability functional foods

Documento fuente: Ciencia y Tecnología Agropecuaria, ISSN 1900-0863, Vol. 9, Nº. 2, 2024, pags. 51-60

Nota general: application/pdf

Restricciones de acceso: Open access content. Open access content star

Condiciones de uso y reproducción: LICENCIA DE USO: Los documentos a texto completo incluidos en Dialnet son de acceso libre y propiedad de sus autores y/o editores. Por tanto, cualquier acto de reproducción, distribución, comunicación pública y/o transformación total o parcial requiere el consentimiento expreso y escrito de aquéllos. Cualquier enlace al texto completo de estos documentos deberá hacerse a través de la URL oficial de éstos en Dialnet. Más información: <https://dialnet.unirioja.es/info/derechosOAI> | INTELLECTUAL PROPERTY RIGHTS STATEMENT: Full text documents hosted by Dialnet are protected by copyright and/or related rights. This digital object is accessible without charge, but its use is subject to the licensing conditions set by its authors or editors. Unless expressly stated otherwise in the licensing conditions, you are free to linking, browsing, printing and making a copy for your own personal purposes. All other acts of reproduction and communication to the public are subject to the licensing conditions expressed by editors and authors and require consent from them. Any link to this document should be made using its official URL in Dialnet. More info: <https://dialnet.unirioja.es/info/derechosOAI>

Lengua: Spanish

Enlace a fuente de información: Ciencia y Tecnología Agropecuaria, ISSN 1900-0863, Vol. 9, Nº. 2, 2024, pags. 51-60

Baratz Innovación Documental

- Gran Vía, 59 28013 Madrid
- (+34) 91 456 03 60
- informa@baratz.es