Encapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition)

From Nissim Garti
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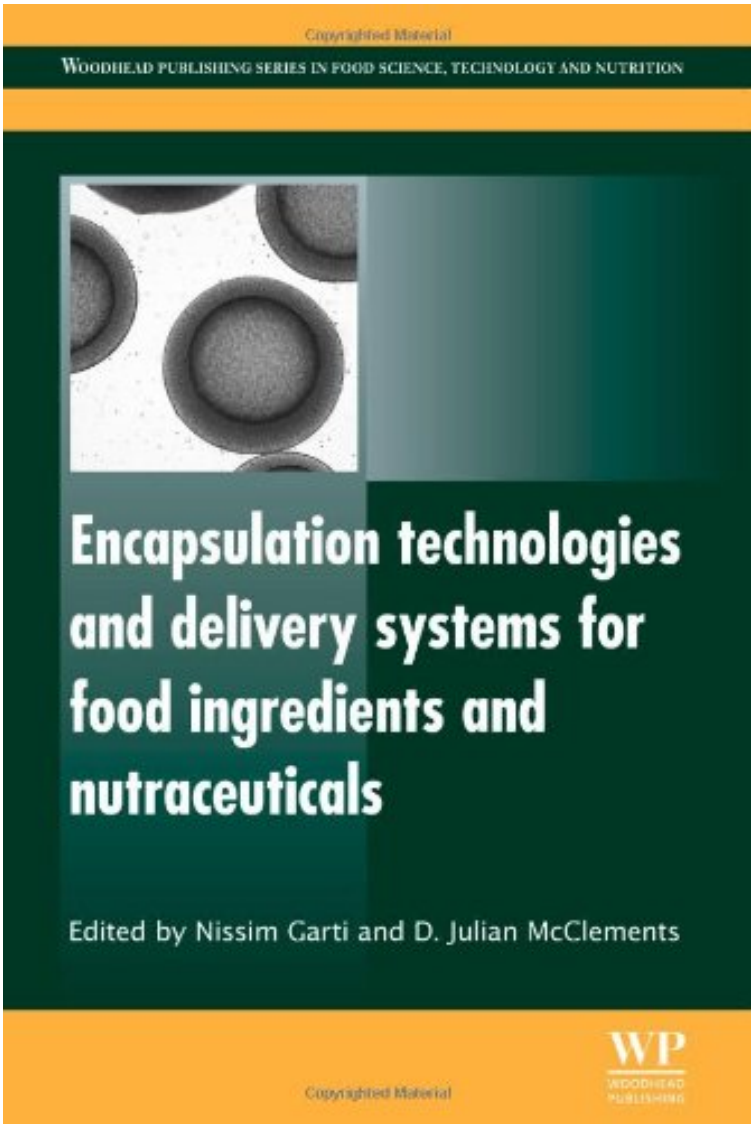

#4505121 in Books Nissim Garti 2012-11-02Original language:EnglishPDF # 1 9.21 x 1.38 x 6.14l, 2.35 #File Name: 0857091247640 pagesEncapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals | File size: 35.Mb

From Nissim Garti : Encapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition) before purchasing it in

order to gage whether or not it would be worth my time, and all praised Encapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals (Woodhead Publishing Series in Food Science, Technology and Nutrition):

Improved technologies for the encapsulation, protection, release and enhanced bioavailability of food ingredients and nutraceutical components are vital to the development of future foods. Encapsulation technologies and delivery systems for food ingredients and nutraceuticals provides a comprehensive guide to current and emerging techniques.Part one provides an overview of key requirements for food ingredient and nutraceutical delivery systems, discussing challenges in system development and analysis of interaction with the human gastrointestinal tract. Processing technologies for encapsulation and delivery systems are the focus of part two. Spray drying, cooling and chilling are reviewed alongside coextrusion, fluid bed microencapsulation, microencapsulation methods based on biopolymer phase separation, and gelation phenomena in aqueous media. Part three goes on to investigate physicochemical approaches to the production of encapsulation and delivery systems, including the use of micelles and microemulsions, polymeric amphiphiles, liposomes, colloidal emulsions, organogels and hydrogels. Finally, part four reviews characterization and applications of delivery systems, providing industry perspectives on flavour, fish oil, iron micronutrient and probiotic delivery systems.With its distinguished editors and international team of expert contributors, Encapsulation technologies and delivery systems for food ingredients and nutraceuticals is an authoritative guide for both industry and academic researchers interested in encapsulation and controlled release systems.Provides a comprehensive guide to current and emerging techniques in encapsulation technologies and delivery systemsChapters in part one provide an overview of key requirements for food ingredient and nutraceutical delivery systems, while part two discusses processing technologies for encapsulation and delivery systemsLater sections investigate physicochemical approaches to the production of encapsulation and delivery systems and review characterization and applications of delivery systems

The two editors of the book are well known in this field and have successfully managed, together with the other contributing authors, to cover the subject in an interesting manner to the reader and demonstrate the many factors involved in this subject.The book provides an essential reading to researchers in this field and an interesting reading to all who would like to gain more information about this processing system. The book has a wealth of information with good referencing and could be recommended to researchers, technologist and students alike., International Journal of Dairy TechnologyAbout the Author(FROM EDIBLE OLEOGELS) Nissim Garti obtained his B.Sc., M.Sc., and Ph.D. from the Hebrew University of Jerusalem. He has been a full professor since 1990 and holds the Ratner Chair of Chemistry in the Department of Chemistry and Applied Chemistry. He also serves as a Board Member Elect and Director of the Hebrew University Governors Executive Board since January 2011. Nissim is the recipient of numerous prestigious awards including the Rockefeller Award, the Israel President Award for one of the most innovative inventions in 60 years of the existence of the country, Life-Time Achievement Award of the Food Society, the Chang Award of the AOCS, the Corporate Research Achievement Award of the AOCS for 2011, and many others. His achievements include publishing over 380 original (research) refereed papers in peer reviewed journals; writing over 60 review chapters in scientific books; granted over 80 patents; edited 7 books and additional 4 in preparation; invited to over 180 conferences as keynote, session, and invited speaker; and educated and tutored 38 Ph.D. students and 84 M.Sc. students. Nissim is a member of the board of directors of several academic institutions in Israel and consults for several Israeli and global industries. Nissims expertise, competence, and active research is in colloid chemistry, emulsion technology, dispersed systems, delivery new vehicles, microemulsions and lyotropic liquid crystals, crystallization phenomena, interfacial reactions and reactivity, amphiphilic proteins, hydrocolloids, dendrimers, nutraceuticals, and food science. (FROM COCOA BUTTER) Nissim Garti is Professor of Chemistry at The Hebrew University of Jerusalem. One of the founders of Adumim Chemicals Ltd., NutraLease Ltd.-a company focused on a nano-encapsulation technology for nutraceuticals, and LDS (Lyotropic Delivery Systems). He received B.Sc., M.Sc. and Ph.D. degrees from The Hebrew University of Jerusalem, Israel, in 1969, 1971 and 1974 respectively. Garti was awarded: Life Time Achievement of the Israeli Association for Food Research and Technology, Tel-Aviv, 2009; The Chung Scientific Award of the AOCS for Outstanding Scientific and Technology Achievements, Orlando, 2009; The Most Innovative Israeli Nanotechnology Award Winner of the CMNC Society, Food Goes Nano- Liquid Nano Vehicles for Nutraceuticals solubilization and delivery, Chicago, USA, 2005; The Japanese Award for the Promotion of Senior Foreign Scientists, Hiroshima University, Hiroshima, Japan, 2003; The Best Invention and Innovation of The Hebrew University of Jerusalem 1997; The Most Innovative Food Ingredient Award in Europe (FIE), London, 1997; and The Japan Oil Chemical Society Forum Award for Outstanding Achievement, Polymorphism in Fats, Nara, Japan, 1997. Professor Garti is the author of more than 400 publications and holds over 70 patents.Professor Julian McClements works in the Department of Food Science at the University of

Massachusetts, Amherst. He is well known for his research into lipid oxidation and antioxidants.