



Spray Drying Techniques for Food Ingredient Encapsulation (Institute of Food Technologists Series)

By C. Anandharamakrishnan, Padma Ishwarya S.

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Spray drying is a well-established method for transforming liquid materials into dry powder form. Widely used in the food and pharmaceutical industries, this technology produces high quality powders with low moisture content, resulting in a wide range of shelf stable food and other biologically significant products. Encapsulation technology for bioactive compounds has gained momentum in the last few decades and a series of valuable food compounds, namely flavours, carotenoids and microbial cells have been successfully encapsulated using spray drying.

Spray Drying Technique for Food Ingredient Encapsulation provides an insight into the engineering aspects of the spray drying process in relation to the encapsulation of food ingredients, choice of wall materials, and an overview of the various food ingredients encapsulated using spray drying. The book also throws light upon the recent advancements in the field of encapsulation by spray drying, i.e., nanospray dryers for production of nanocapsules and computational fluid dynamics (CFD) modeling.

Addressing the basics of the technology and its applications, the book will be a reference for scientists, engineers and product developers in the industry.

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Editorial Review

From the Back Cover

Spray drying is a well-established method for transforming liquid materials into dry powder form. Widely used in the food and pharmaceutical industries, this technology produces high quality powders with low moisture content, resulting in a wide range of shelf-stable foods and other biologically significant products. Encapsulation technology for bioactive compounds has gained momentum in the last few decades, and a series of valuable food compounds – namely flavors, carotenoids and microbial cells – have been successfully encapsulated using spray drying.

Spray Drying Techniques for Food Ingredient Encapsulation provides an insight into the engineering aspects of the spray drying process in relation to the encapsulation of food ingredients, the choice of wall materials, and an overview of the various food ingredients encapsulated using spray drying. The book also throws light upon the recent advancements in the field of encapsulation by spray drying, such as nanospray dryers for production of nanocapsules and computational fluid dynamics (CFD) modeling. Addressing the basics of the technology and its applications, the book will be a reference for scientists, engineers and product developers in the industry.

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Dr C. Anandharamakrishnan is Principal Scientist of the Food Engineering Department, CSIR-Central Food Technological Research Institute, Mysore, India.

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