

*Librería*  
***Bonilla y Asociados***  
*desde 1950*



**Título:**

**Autor:**

**Precio:** \$3770.00

**Editorial:**

**Año:** 2008

**Tema:**

**Edición:** 1ª

**Sinopsis**

**ISBN:** 9781420074369

Active ingredients in foods must remain fully functional for as long as necessary and be transported and discharged appropriately to have the desired nutritional effect. Delivery and controlled release systems are an essential way to achieve these aims. This important book reviews how to optimize these systems to maximize the health-promoting properties of food products.

Opening chapters review factors affecting nutrient bioavailability and methods to test delivery system efficacy. Part II addresses materials used and specific techniques for delivery and release. The benefits and drawbacks of structured lipids, micro- and nano-emulsions, food-protein-derived materials, complexes and conjugates of biopolymers, and starch as an encapsulation material for delivery of functional food ingredients, are all considered. Part III discusses the delivery and controlled release of particular nutraceuticals such as antioxidants and vitamins, folic acid, probiotics, fish oils and proteins. Part IV covers regulatory issues and future trends in bioactives and nutraceuticals.

Edited by a leading expert in the field, Delivery and controlled release of bioactives in foods and nutraceuticals will be a valuable reference for those working in the food industry and particularly those developing nutraceuticals.