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BOOK REVIEW

Encapsulations

Nanotechnology in the agri-food industry, Vol. 2

A.M. GRUMEZESCU (Ed.)

Elsevier Science Publishing Co Inc., 2016, 125 London Wall, London EC2Y 5AS, United Kingdom,
ISBN: 978-0-12-804307-3, 926 pages

The editor, A.M. GRUMEZESCU is an Assistant Professor at the Department of Science and Engineering of Oxide Materials and Nanomaterials at the University Politehnica of Bucharest in Romania. He is an experienced and oft-published researcher and editor in the field of nano- and biostructures, and he is the Editor-in-Chief of four journals.

This helpful book covers the novel use of nanotechnology in encapsulation for food applications, nanoencapsulation processes, and materials used in nanoencapsulation assessing which applications are most beneficial to the food industry and providing useful tools to improve the delivery of bioactive molecules and living cells into foods. The major benefits of nanoencapsulation for food ingredients include improvement in bioavailability of flavour and aroma ingredients, improvement in solubility of poor water-soluble ingredients, higher ingredient retention during production process, higher activity levels of encapsulated ingredients, improved shelf life, and controlled release of flavour and aroma.

This volume contains 20 chapters, discussing the main nanoencapsulation processes such as spray drying, melt injection, extrusion, coacervation and emulsification to further advance research. Some chapters include overviews about nanoencapsulates, methods, versatile matrices and analytical techniques to aid in research development. Other chapters provide new approaches related to encapsulation of essential oil flavour and aroma compounds in food and their importance in product development. Furthermore, this book presents state-of-the-art encapsulation technologies for delivery of bioactive compounds.

In summary, this book provides a comprehensive overview of applications and benefits of nanoencapsulation in agri-food industry.

L. SZALÓKI-DORKÓ

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