



## Nanoencapsulation of Probiotic Bitter Gourd Juice Powder

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Condition: New. Publisher/Verlag: LAP Lambert Academic Publishing | The functional food is increasing consumer perception as it offers many of the health beneficial effects. Probiotics are live microorganisms which administered in adequate amount confers health benefit on the host which led to its incorporation into non-dairy foods. Encapsulation is a technique, which involves the incorporation of a chemically sensitive compound in a matrix or sealed capsule, protecting it against adverse reactions, preventing its degradation and increasing its shelf life. Bitter gourd is a revolutionary plant for its versatility as foodstuff and therapeutic applications. It is highly nutritious and contains higher amounts of protein, ascorbic acid, calcium, iron and phosphorus. The intake of bitter gourd is less due to its bitter and sour taste, therefore to increase its uptake as nutritional supplement a nanoencapsulation of probiotic bitter gourd juice was carried out through spray drying using the encapsulating agents. | Format: Paperback | Language/Sprache: english | 172 pp.



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