

Contents

1 Introduction	1
Nicolaas Jan Zuidam and Viktor A. Nedović	
2 Overview of Microencapsulates for Use in Food Products or Processes and Methods to Make Them	3
Nicolaas Jan Zuidam and Eyal Shimoni	
3 Materials for Encapsulation	31
Christine Wandrey, Artur Bartkowiak, and Stephen E. Harding	
4 Characterization Methods of Encapsulates	101
Zhibing Zhang, Daniel Law, and Guoping Lian	
5 Encapsulation of Aroma	127
Nicolaas Jan Zuidam and Emmanuel Heinrich	
6 Microencapsulation of Fish Oil	161
Christiaan M. Beindorff and Nicolaas Jan Zuidam	
7 Encapsulation of Iron and Other Micronutrients for Food Fortification	187
Michael B. Zimmermann and Erich J. Windhab	
8 Encapsulation of Carotenoids	211
Henelyta S. Ribeiro, Heike P. Schuchmann, Robert Engel, Elke Walz, and Karlis Briviba	
9 Encapsulation of Enzymes and Peptides	253
Gabrie M.H. Meesters	
10 Encapsulation of Probiotics for use in Food Products	269
Verica Manojlović, Viktor A. Nedović, Kasipathy Kailasapathy, and Nicolaas Jan Zuidam	

11 Bioprocess Intensification of Beer Fermentation Using Immobilised Cells	303
Pieter J. Verbelen, Viktor A. Nedović, Verica Manojlović, Freddy R. Delvaux, Ida Laskošek-Čukalović, Branko Bugarski, and Ronnie Willaert	
12 Immobilization of Microbial Cells for Alcoholic and Malolactic Fermentation of Wine and Cider	327
Yiannis Kourkoutas, Verica Manojlović, and Viktor A. Nedović	
13 Immobilization of Cells and Enzymes for Fermented Dairy or Meat Products	345
Claude P. Champagne, Byong H. Lee, and Linda Saucier	
14 Encapsulates for Food Bioconversions and Metabolite Production	367
Véronique Breguet, Vojislav Vojinovic, and Ian W. Marison	
Index	391