664.06 FLAe

CONTENTS

Preface			
1.	Flavor Encapsulation : An Overview	1	
2.	Maltodextrins ;and Low-Dextrose-Equivalence Corn Syrup		
	Solids : Production and Technology for the Flavor Industry	7	
3.	Corn Starch Derivatives : Possible Wall Materials		
	for Spray-Dried Flavor Manufacture	12	
4.	Encapsulation of Orange Oil : Use of Oligosaccharides		
	from α-Amylase Modified Starches of Maize, Rice, Cassava,		
	and Potato	29	
5.	Acacia Gums: Stabilizers for Flavor Encapsulation	37	
6.	Emulsion-Stabilizing Starches : Use in Flavor		
	Encapsulation	45	
7.	Spray-Drying of Food Flavors	55	
8.	Spray-Dried Orange Oil : Effect of Emulsion Size on Flavor		
	Retention and Shelf Stability	67	
9.	Encapsulated Orange Oil : Influence of Spray-Dryer Air		
	Temperatures on Retention and Shelf Life	78	
10.	Effect of particle Size and Microstructure properties		
	on Encapsulated Orange Oil	87	
11.	Encapsulation of Flavors by Extrusion	103	
12.	Shelf Life of Orange Oil : Effects of Encapsulation		
	by Spray-Drying Extrusion, and Molecular Inclusion	110	
13.	Flavor Encapsulation with Alginates	122	
14.	Coacervation for Flavor Encapsulation	126	

15.	Interfacial Tension Behavior of Citrus Oils Against Phases	
	Formed by Complex Coacervation of Gelatin	132
16.	Stabilization of Flavors by Cyclodextrins	148
17.	Controlling Particle Size and Release Properties : Secondary	
	Processing Techniques	158
18.	Controlled Release of Food Additives	177

INDEXES

Author Index	194
Affiliation Index	194
Subject Index	194