

عنوان مقاله:

Application of nanoemulsions as edible coating in food industry

محل انتشار:

دومین همایش بین المللی علوم و فناوری نانو دانشگاه تهران (سال: 1400)

تعداد صفحات اصل مقاله: 7

نویسندگان:

;Samaneh Jebraeili - M.SC. Student, Food Science and Technology; University of Tabriz, Tabriz Iran

Ali Ayaseh - Associate professor, Department of Food Science and Technology; University of Tabriz, Tabriz Iran

Atiyeh Amali Torkamboor - M.SC. Student, Food Science and Technology; University of Tabriz, Tabriz Iran

Zahra Kaboudi - M.SC. Student, Food Science and Technology; University of Tabriz, Tabriz Iran

خلاصه مقاله:

The nanoemulsion formulations of active ingredients can be used for developing biodegradable coating and packaging films to enhance the quality, functional properties, nutritional value, and shelf life of foods. Nanoemulsion based edible nanocoatings containing flavor and coloring ingredients, antioxidants, enzymes, antimicrobial, and anti-browning agents can be used to coat foods such as meats, dairy products such as cheese, fresh produce, and fresh cuts including fruit and vegetables to improve their shelf life. The nanoemulsion coatings can also prevent moisture and gas exchange, minimize moisture loss and oxidation of foods. This review focuses on preparation of food grade nanoemulsions using high-energy methods and low-energy approaches and application of nanoemulsion formulations for sustainable food processing and improving the delivery of functional compounds, and preservatives or antimicrobial agents in foods has been discussed.

کلمات کلیدی:

Nanoemulsion, Edible coating, Functional foods, Edible packaging

لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/1274744>

