

عنوان مقاله:

Nanoniosome as a vesicle-based encapsulation method

محل انتشار:

پانزدهمین کنفرانس بین المللی علوم صنایع غذایی، کشاورزی ارگانیک و امنیت غذایی (سال: 1402)

تعداد صفحات اصل مقاله: 5

نویسنده:

Farnaz Ahmadzadeh Nobari Azar - *Department of Food Science and Technology, Faculty of Agriculture, University of Tabriz, Tabriz, Iran*

خلاصه مقاله:

In recent years, liposomes and niosomes as vesicular systems have gained much attention. Niosomes have advantages over liposomes such as increased stability, biodegradability, and lower cost. There are several production methods for producing niosomes, with the dehydration-rehydration vesicle method giving higher encapsulation efficiency. In relation to food applications of niosomes, they are suitable systems for dairy fortification. In this review, the structure of niosome, production techniques, and its application in food industry are briefly described.

کلمات کلیدی:

vesicle, niosome, encapsulation, production method, food application

لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/1768931>

