



Spray Drying of Acai (Euterpe Oleracea Mart) Juice: Effect of Process Variables & Type of Carrier Agent on Products Quality & Stability

By Renata V. Tonon, Catherine Brabet, Miriam D. Hubinger

Nova Science Publishers Inc. Paperback. Book Condition: new. BRAND NEW, Spray Drying of Acai (Euterpe Oleracea Mart) Juice: Effect of Process Variables & Type of Carrier Agent on Products Quality & Stability, Renata V. Tonon, Catherine Brabet, Miriam D. Hubinger, This book describes and discusses some results obtained through the study of the microencapsulation of acai juice by spray drying using different carrier agents. Initially, the influence of process conditions on the moisture content, process yield and anthocyanin retention was evaluated using a central composite design. From the conditions selected in this first section (inlet air temperature of 140 C, feed flow rate of 15 g/min and 6 per cent of carrier agent), particles were produced using four types of carrier agents: maltodextrin 10DE, maltodextrin 20DE, gum Arabic and tapioca starch. These particles were then characterised with respect to water activity, bulk and absolute density, porosity, particle size distribution and morphology.



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