

RESEARCHPROJECT



Prediction and Optimization of the Performance of Encapsulated Flavours in Food Processing

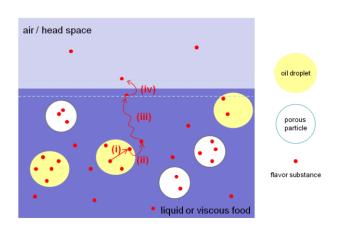
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Description The main goal of this project is the development of a complete system, based on modeling and experiments, that predicts the behavior of flavor systems during food processing with respect to the changes in flavor profile due to evaporation and partitioning. This will enable the industry to optimize flavour encapsulation systems, flavor use and react faster to changes in food formulation

and food processing.



Transfer of flavour molecules from capsules or oil droplets to head space

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