بخشی از ترجمه مقاله

عنوان فارسی مقاله:
مواد مبتنی بر آلزهیم و مبتنی بر پروتئین برای کپسوله کردن پروپیوکسهای یک مطالعه موروری

عنوان انگلیسی مقاله:
Alginate-based and protein-based materials for probiotics encapsulation: a review

توجه!
این فایل تنها قسمتی از ترجمه میباشد. برای دریافت کامل ترجمه مقاله، اینجا کلیک فرمایید.
Conclusions

Encapsulation technology has been explored as a way of enhancing the resistance of probiotic cells in gastro-intestinal tract and for prolonging the shelf-life of probiotics in food products. In most cases, alginate-based and protein-based materials have been used to encapsulate probiotic cells. However, the results are only promising in a laboratory scale. Encapsulation still has to face many challenges for its application on an industrial scale. On one hand, technological challenges to obtain microbeads with the best properties must be enhanced. On the other hand, consumer behaviour towards probiotics foods should be taken into account. Even probiotics encapsulation faces so the challenges, it is evident that probiotic market has a strong future as the consumers demand is increasing. Good hopes are also visualised for the microencapsulation of probiotics in the future.

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