

Book Review

Microencapsulation of food ingredients

P. Vilstrup, Leatherhead Food RA Publishing, Surrey, 2001, 255 pages, ISBN 1-904007-08-2

As the food industry is working with more and more purified natural and synthetic compounds today, there is a need to stabilise and protect many of the ingredients. Microencapsulation is a useful tool in protection of the integrity of food ingredients such as vitamins, flavours or salts from oxygen, water or light. Microcapsules are small particles that contain an active agent or core material surrounded by a coating or shell composed of materials including a variety of polymers, carbohydrates, fats, and waxes. The formulation of these food ingredients can often involve microencapsulation, in which a barrier is created to avoid chemical reactions and/or enable controlled release of the ingredients.

The book “*Microencapsulation of Food Ingredients*” is edited by Per Vilstrup, who is currently Head of Pharmaceuticals at Nycomed Pharma. He has worked in the field of microencapsulation for the past 14 years. Most recently he has been working at Novo Nordisk on the microencapsulation of enzymes for the food industry. He is a member of the

International Microencapsulation Society, and holds a number of patents within the field.

This book provides an overview of the methods of microencapsulation, the applications and physical properties of microcapsules, and the mechanisms and rate of release of ingredients within microcapsules. Various aspects of single- and multiple-core encapsulation are presented, including new technology in the form of centrifugal coextrusion, and the use of liposomes.

Microencapsulation of Food Ingredients aims to give the food technologist inspiration to prepare new microencapsulated food ingredients.

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