

Pectin Based Nanoparticles for clear beverage (Technion)

code: NUT-1546

The desire for reduced dietary fat content and at the same time the necessity for the enrichment of foods with hydrophobic biologically active molecules creates a need for a vehicle that can protect bioactive molecules using only natural, non-allergenic, non-dairy ingredients. This method involves using pectin based nanoparticles to entrap and protect the bioactives. It can be used in the enrichment of various foods and beverages.

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