

MICROENCAPSULATION OF CELLS AND ACTIVE FOOD INGREDIENTS



By Dr. Sanem Argin

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Date: 26th January 2015, Monday

Time: 11:00am to 12:00 pm

Venue: Seminar Room, S16-04-40

Host: Dr. Huang Dejian

Abstract

Encapsulation is entrapment of an active ingredient within a matrix or a capsule. Enhancing stability and providing controlled or targeted release are the two most important benefits of using encapsulation technology. Different processes and various encapsulating materials are used depending on the active ingredient and the desired release mechanism. This talk will give an overview of encapsulation technology with an emphasis on probiotic cells and flavor encapsulation.

About the speaker



Dr. Argin is an Assistant Professor in the Department of Food Engineering at Yeditepe University. She received her BS degree in Food Engineering in 2002 at Middle East Technical University, Ankara, Turkey and her PhD degree in 2007 from the Department of Nutrition and Food Science at University of Maryland, College Park, US.

She worked as a Project Development Specialist at AROMSA Inc., Turkey before she started her current position at Yeditepe University in 2011. Her research interests are microencapsulation, edible films, hydrocolloids and rheology. She is also serving as the Deputy Director of Graduate School of Natural and Applied Sciences at Yeditepe University and as an Editorial Board Member of Journal of Food Science and Nutrition.

All are welcome !