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International Conference on FOOD Chemistry & Hydrocolloids August 11-12, 2016 Toronto, Canada

Factors controlling the deterioration of spray dried active food ingredients

Cuie Yan

PepsiCo Global R&D, USA

Despite many years of research, both academia and industry still struggle with improving the shelf-life of active food ingredients (e.g. flavor oils, polyunsaturated oils, natural pigments, vitamins, highly volatile components). Microencapsulation has been serving as an effective way to preserve them, to control their release rate, and/or to mask their unpleasant odor or taste. Among a variety of microencapsulation methods, spray drying is most widely used due to its ease of processing and low operating cost. Significant progress has been made on microencapsulation formulations, processes, and evaluation technologies in the past decade. This presentation reviews the most recent remarkable progresses; discusses factors controlling the deterioration of active food ingredients microencapsulated by spray drying; and offers thoughts as to ways to improve upon the current practices.

Biography

Cuie Yan possesses a PhD in Polymer Chemistry and Physics, and completed BS in Nutrition. She is a Principal Scientist with PepsiCo, with 20+ years of technical expertise in both industry and academia across Chemistry, Physics, Biomedicine, Pharmacy, Nutrition, Food and Beverages. She has authored 30+ articles in scientific journals and 2 book chapters; and filed 6 patents and commercialized 2 of them that have been generating \$20+ million annual revenue since 2008. She has been serving as a reviewer for 5+ top-ranked scientific journals on Food Science and Biotechnologies; as well as an Editor for *Journal of Bio Accent*.

yancuie@gmail.com