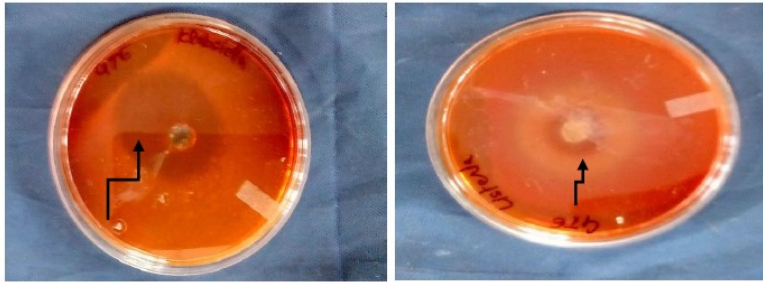


Encapsulation of Natural Bioactive Compounds and Micronutrients for Meat

Salient features	<ul style="list-style-type: none"> ➤ Encapsulation of three different essential oils viz. lemongrass, clove and cinnamon and two different plant extracts viz. green tea and grape seed by emulsion, prilling and spray drying method. ➤ Use of encapsulated products for incorporation in meat during processing at appropriate stage. ➤ Improved oxidative stability and microbiological quality of meat products in terms of slower increase in TBARS, FFA, PV, SPC and Psychrophilic count under different packaging systems. ➤ Successful encapsulation of heat labile nutrients like ascorbic acid in wall matrix for fortification in meat products.
Advantages	<ul style="list-style-type: none"> ➤ Encapsulation of natural bioactive compounds to enhance the preservative functionality. ➤ Higher processing and nutritive value of meat products. ➤ The technology is promising for preservation and increasing storage stability of perishable commodity like meat in Indian conditions
 <p style="text-align: center;">Arrow depicting Zone of Inhibition of Green tea and grape seed extract against food spoilage microorganisms</p>	
Process Technology / product developed by	<p>Prof. Nitin Mehta, Department of Livestock Products Technology, College of Veterinary Science Guru Angad Dev Veterinary and Animal Science University (GADVASU), Ludhiana, Punjab, E mail: nmvets220@gmail.com DRS. M.K Chatli, Dr. Pavan Kumar, Dr. O.P Malav, Department of Livestock Products Technology, College of Veterinary Science, GADVASU, Ludhiana, Punjab</p>
Year	2014-15
Source of funding	MoFPI
More information	<p>Status of commercialization / Patent / Publication</p> <p>7 publications</p>