

Contents

<i>Contributors</i>	<i>xi</i>
<i>Preface to the series</i>	<i>xv</i>
<i>Preface to Volume 4</i>	<i>xvii</i>

1. Introduction to characterization of nanoencapsulated food ingredients	1
Elham Assadpour, Hadis Rostamabadi and Seid Mahdi Jafari	
1.1 Introduction	1
1.2 Nano-scale delivery systems for bioactive components and nutraceuticals	2
1.3 Features and characterization of nanocarriers	4
1.4 Conclusion	38
References	38

Section A

Morphology of nanoencapsulated food ingredients

2. Transmission electron microscopy (TEM) of nanoencapsulated food ingredients	53
Hadis Rostamabadi, Seid Reza Falsafi and Seid Mahdi Jafari	
2.1 Introduction	53
2.2 Background and theory of TEM	54
2.3 Cryo-preparation methods for TEM	57
2.4 Nanoscale delivery systems studied by TEM	62
2.5 Conclusion	76
References	76
Further reading	82

3. Scanning electron microscopy (SEM) of nanoencapsulated food ingredients	83
Khashayar Sarabandi, Pouria Gharehbeglou and Seid Mahdi Jafari	
3.1 Introduction	83
3.2 Importance of morphology evaluation and different available techniques	85
3.3 Fundamentals of SEM; Instrumental and technical background	90
3.4 Applications of SEM for different bioactive-loaded nanocarriers	93
3.5 Conclusion and recent advances	121
References	122
Further reading	130

4. Confocal laser scanning microscopy (CLSM) of nanoencapsulated food ingredients	131
Niloufar Sharif, Sara Khoshnoudi-Nia and Seid Mahdi Jafari	
4.1 Introduction	131
4.2 Principles of confocal microscopy	134
4.3 Potentials and limitations of CLSM	138
4.4 Applications of CLSM in nanoencapsulated food ingredients	140
4.5 Conclusion	153
References	153
5. Atomic force microscopy (AFM) of nanoencapsulated food ingredients	159
Zahra Emam-Djomeh, Ali Ebrahimi Pure and Monir Ebrahimi Pure	
5.1 Introduction	159
5.2 Topography imaging of nanoencapsulated materials by AFM	163
5.3 Force measurement using AFM	172
5.4 Conclusion and further remarks	181
References	183
Further reading	188
Section B	
Size and surface characteristics of nanoencapsulated food ingredients	
6. Dynamic light scattering (DLS) of nanoencapsulated food ingredients	191
Milena Martelli Tosi, Ana Paula Ramos, Bruno Stefani Esposto and Seid Mahdi Jafari	
6.1 Introduction	191
6.2 Dynamic light scattering: An overview	192
6.3 Interpreting and understanding DLS data	199
6.4 Case study: Characterization of nanoencapsulated β -carotene into TPP-chitosome nanoparticles by DLS	201
6.5 DLS studies of nanoencapsulated food ingredients	202
References	209
Further reading	211
7. Surface charge (zeta-potential) of nanoencapsulated food ingredients	213
Yiming Feng, Sean Russell Kilker and Youngsoo Lee	
7.1 Introduction	213
7.2 Principles of ζ -potential measurement	217

7.3 Methodology of ζ -potential measurement	221
7.4 Factors that affect ζ -potential	224
7.5 Zeta-potential measurements for nano/micro-encapsulated food materials	227
7.6 Food matrix and ζ -potential	232
7.7 Conclusions and future prospects	235
References	236
Further reading	241

8. Surface composition of nanoencapsulated food ingredients by X-ray photoelectron spectroscopy (XPS) 243

Zahra Rafiee, Mohammad Nejatian, Samad Bodbodak and Seid Mahdi Jafari

8.1 Introduction	243
8.2 Principles of XPS	245
8.3 Instrumentation of XPS	247
8.4 XPS applications	250
8.5 Conclusion and future trends	264
References	265

Section C

Structural analysis of nanoencapsulated food ingredients

9. X-ray diffraction (XRD) of nanoencapsulated food ingredients 271

Seid Reza Falsafi, Hadis Rostamabadi and Seid Mahdi Jafari

9.1 Introduction	271
9.2 X-ray scattering	272
9.3 Elementary principles of XRD	272
9.4 XRD instrumentation	273
9.5 Preparation of specimen	276
9.6 Nanoengineered food delivery systems studied by XRD	276
9.7 Conclusion	289
References	290

10. Differential scanning calorimetry (DSC) of nanoencapsulated food ingredients 295

Hamid Gharanjig, Kamaladin Gharanjig, Mozghan Hosseinnezhad and Seid Mahdi Jafari

10.1 Introduction	295
10.2 Fundamentals of DSC	296
10.3 Primary applications of DSC	302
10.4 Application of DSC coupling with other thermal and physical tests	307
10.5 Thermal stability of natural biopolymers determined by DSC	314

10.6	Application of DSC in nanoencapsulation of food ingredients	324
10.7	New approaches to enhance thermal stability of food ingredients by nanoencapsulation	329
10.8	Conclusion	335
	References	336
	Further reading	346
11.	Fourier transform infrared (FT-IR) spectroscopy of nanoencapsulated food ingredients	347
	Hamed Hosseini and Seid Mahdi Jafari	
11.1	Introduction	347
11.2	Fundamentals of FT-IR spectroscopy	348
11.3	Sample preparation and transmission measurements	353
11.4	The role of FT-IR spectroscopy in encapsulation field	359
11.5	Conclusions	402
	References	403
12.	Nuclear magnetic resonance (NMR) spectroscopy of nanoencapsulated food ingredients	411
	Roya Koshani and Seid Mahdi Jafari	
12.1	Introduction: A historical perspective	411
12.2	Basic principles of NMR spectroscopy	413
12.3	NMR operating systems: Applicable for analyzing nanoencapsulated food ingredients	417
12.4	Qualitative and quantitative analysis of nanoencapsulated food ingredients by proton and carbon NMR spectroscopies	424
12.5	Summarizing remarks	451
	References	452
	Further reading	458
13.	Small angle scattering (SAS) techniques for analysis of nanoencapsulated food ingredients	459
	Amparo López-Rubio, Marta Martínez-Sanz and Elliot Paul Gilbert	
13.1	Introduction	459
13.2	Fundamentals of small-angle scattering	461
13.3	Experimental design and data collection	466
13.4	Data analysis and interpretation	469
13.5	Small-angle scattering instrumentation	475
13.6	SAXS and SANS studies on food-relevant encapsulation structures	478

13.7 Conclusions and outlook	495
References	495

Section D

Physicochemical and rheological characteristics of nanoencapsulated food ingredients

14. Optical analysis of nanoencapsulated food ingredients by color measurement	505
Chi Ching Lee, Merve Tomas and Seid Mahdi Jafari	
14.1 Introduction	505
14.2 Principles of color measurement	506
14.3 Optical analysis of micro/nanoencapsulated food ingredients in different food models	507
14.4 Conclusions and perspectives	522
References	522
15. Rheological characterization of liquid nanoencapsulated food ingredients by viscometers	529
Ioanna Mandala and Eftychios Apostolidis	
15.1 Introduction to rheology	529
15.2 Rheology of emulsions as delivery systems	531
15.3 Importance of liquid rheology in other encapsulation systems	535
15.4 Conclusions	540
References	540
Further reading	545
16. Rheological analysis of solid-like nanoencapsulated food ingredients by rheometers	547
Abdur Rehman, Qunyi Tong, Qayyum Shehzad, Rana Muhammad Aadil, Imran Mahmood Khan, Tahreem Riaz and Seid Mahdi Jafari	
16.1 Introduction	547
16.2 Key indicators of rheological analysis	549
16.3 Common rheometers for rheological analysis of nanoencapsulated food ingredients	553
16.4 Rheological analysis of solid-like nanoencapsulated food ingredients	557
16.5 Factors affecting rheology of nanoencapsulated food ingredients	573
16.6 Importance of rheological properties in encapsulated systems	574
16.7 Conclusion	576
References	576

17. Spectroscopic and chromatographic analyses of nanoencapsulated food ingredients	585
Özgür Tarhan and Seid Mahdi Jafari	
17.1 Introduction	585
17.2 Characterization of nanoencapsulated food ingredients	587
17.3 Analysis of nanoencapsulated food bioactives by spectroscopy	590
17.4 Analysis of nanoencapsulated food bioactives by chromatography	601
17.5 Conclusion	610
References	611
Further reading	615
18. Antioxidant activity analysis of nanoencapsulated food ingredients	617
Atefe Maqsoodlou, Hossein Mohebodini and Seid Mahdi Jafari	
18.1 Introduction	617
18.2 Importance of nanoencapsulation for antioxidant food ingredients	621
18.3 Analytical techniques for measuring antioxidant activity of nanoencapsulated ingredients	624
18.4 Commonly used methods for evaluating antioxidant activity of nanoencapsulated foods	638
18.5 The influence of encapsulation on antioxidant properties of food ingredients	644
18.6 Conclusion	652
References	653
Further reading	664
<i>Index</i>	665