

An Overview of Bacterial Microencapsulation and its Impact on Probiotics

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Abstract: Probiotic-containing products are associated with certain health benefits. The main problem, however, is how little these bacteria can survive in food and the digestive tract. Probiotics may be safely protected and guaranteed to reach the intestines by providing a physical barrier. We believe that one of the best strategies is microencapsulation, which has drawn a lot of interest and study. However, there are still a number of challenges in the microencapsulation process that need to be overcome. The main focus of this work is the methodological approach to probiotic encapsulation, including the resources and results obtained using encapsulated probiotic in food matrices and different illnesses in animal models.

Keywords: probiotics, microencapsulation, food, pathologies, protection

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