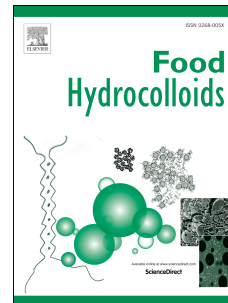


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Retention of saffron bioactive components by spray drying encapsulation using maltodextrin, gum Arabic and gelatin as wall materials

Hamid Rajabi, Mohammad Ghorbani, Seid Mahdi Jafari, Alireza Sadeghi, Qadir Rajabzadeh



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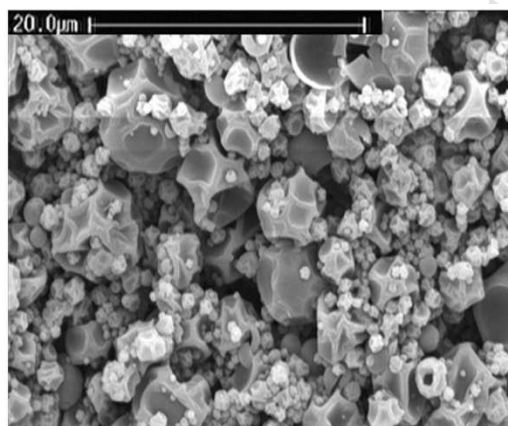
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Graphical Abstract:



SEM of spray-dried saffron microcapsules at 30% TS with MD-GA-GE (85:10:5).

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