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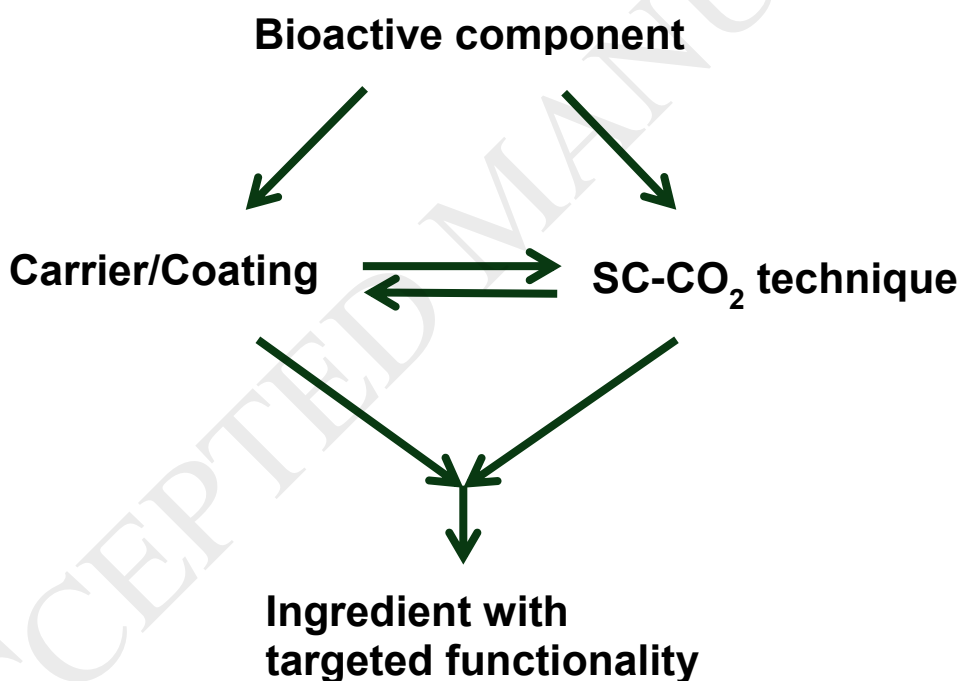
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Perspectives on the use of supercritical particle formation technologies for food ingredients

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Graphical abstract



Highlights

- Numerous techniques developed for particle formation, encapsulation, impregnation and drying.
- Food ingredients based on proteins, lipids, carbohydrates and minor components processed.
- Proper characterization of properties and functionality of particles is essential.

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