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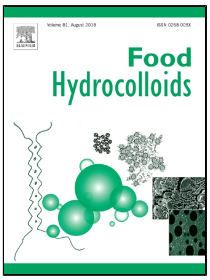

Application of spray chilling and electrostatic interaction to produce lipid microparticles loaded with probiotics as an alternative to improve resistance under stress conditions

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PII:	S0268-005X(17)31975-6
DOI:	10.1016/j.foodhyd.2018.05.001
Reference:	FOOHYD 4419
To appear in:	*Food Hydrocolloids*
Received Date:	25 November 2017
Revised Date:	31 March 2018
Accepted Date:	01 May 2018

Please cite this article as: Marluci P. Silva, Fabrício L. Tulini, Fernando E. Matos, Mariana G. Oliveira, Marcelo Thomazini, Carmen S. Fávaro-Trindade, Application of spray chilling and electrostatic interaction to produce lipid microparticles loaded with probiotics as an alternative to improve resistance under stress conditions, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.05.001

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Running title: **Improvement of probiotic resistance by encapsulation**

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