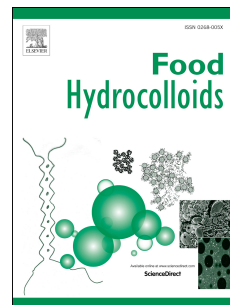


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Encapsulation of an astaxanthin-containing lipid extract from shrimp waste by complex coacervation using a novel gelatin–cashew gum complex

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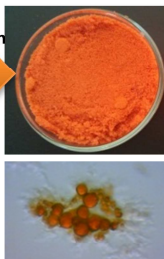
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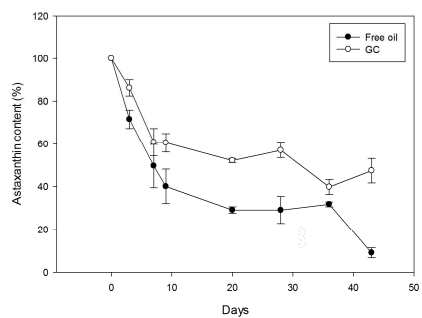
Microencapsulation

Complex coacervation



Gelatin-cashew gum wall (GC)

Relative astaxanthin content as a function of storage time



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