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**Encapsulation of purple corn and blueberry extracts in alginate-pectin hydrogel particles:  
Impact of processing and storage parameters on encapsulation efficiency**

Jingxin Guo<sup>1</sup>, M. Monica Giusti<sup>2</sup> and Gönül Kaletunç<sup>1\*</sup>

<sup>1</sup>*Department of Food, Agricultural, and Biological Engineering,* <sup>2</sup> *Department of Food  
Science and Technology, Ohio State University, Columbus, OH, United States*

**\*Corresponding author:**

**Address:** 590 Woody Hayes Dr., Columbus, OH, US. 43210

**Email:** Gönül Kaletunç: kaletunc.1@osu.edu

**Highlights**

- Encapsulation efficiency for blueberry was higher than that of purple corn.
- Encapsulation efficiency improved by increasing alginate and total gum concentration.
- Anthocyanin loss from hydrogel was minimized at low temperature and solution volume.
- Encapsulation significantly reduced light-induced ACN degradation rate by up to 10X.

*Keywords:*

Alginate, Pectin, Purple corn, Blueberry, Anthocyanins, Encapsulation efficiency

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