

Accepted Manuscript

Effect of long-term storage on viability and acceptability of lyophilized and spray-dried synbiotic microcapsules in dry functional food formulations

Sahoo Moumita, Bhaskar Das, Uzma Hasan, R. Jayabalan



PII: S0023-6438(18)30444-4

DOI: [10.1016/j.lwt.2018.05.030](https://doi.org/10.1016/j.lwt.2018.05.030)

Reference: YFSTL 7140

To appear in: *LWT - Food Science and Technology*

Received Date: 3 April 2018

Revised Date: 9 May 2018

Accepted Date: 10 May 2018

Please cite this article as: Moumita, S., Das, B., Hasan, U., Jayabalan, R., Effect of long-term storage on viability and acceptability of lyophilized and spray-dried synbiotic microcapsules in dry functional food formulations, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.05.030.

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

1 **Effect of long-term storage on viability and**
2 **acceptability of lyophilized and spray-dried**
3 **synbiotic microcapsules in dry functional food**
4 **formulations**

5 **Sahoo Moumita^a, Bhaskar Das^{a#}, Uzma Hasan^a, R. Jayabalan^{a*}**

6 ^a Food Microbiology and Bioprocess Laboratory, Department of Life Science, National
7 Institute of Technology, Rourkela, Odisha, India

8 * Corresponding author- E-mail address: jayabalanr@nitrrkl.ac.in

9 [#] Present address: Department of Biotechnology and Medical Engineering, National Institute
10 of Technology, Rourkela, Odisha, India

11 ‘Declarations of interest: none.’

12
13
14 **Abstract**

15 The viability of probiotic bacteria and acceptability of dry shelf stable synbiotic foods were
16 studied during long-term storage at room temperature. Synbiotic microcapsules were
17 prepared using *Pleurotus florida* extract as prebiotics and *Enterococcus faecium* as probiotic,
18 through lyophilization and spray-drying methods. These microcapsules were added to two
19 different dry food matrices, an Indian traditional dry food powder (sattu) and a malted health
20 drink, and were evaluated for the viability of probiotic bacteria and organoleptic properties

Download English Version:

<https://daneshyari.com/en/article/8890366>

Download Persian Version:

<https://daneshyari.com/article/8890366>

[Daneshyari.com](https://daneshyari.com)