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## THIS IS UNBELIEVABLE ART

### Future Food | The Menu of 2030

How to use different header footer in word|page break|Table of contents|ChemTech|Rana Rashad|Food Design The How, What and Why of Bioplastics The Circular Food Economy model | Food Design | Francesca Zampollo Food + Design | The Future of Dining | Ryn Adkins | Rohan Thakore (Roux) | TEDxUtica Bio-Inspired Design | Neri Oxman Biopolymers For Food Design Volume

Biopolymers for Food Design, Volume 20 in the Handbook of Bioengineering series, describes how biopolymers have made a major impact in the food industry, from food design, to food control and safety. Biopolymers can be used in the development of novel nutritional alternatives, to replace

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difficult to obtain food products, or for foods inaccessible or inappropriate for a particular population (i.e. allergic to specific components).

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alternatives, to replace difficult to obtain food products, or for foods inaccessible or inappropriate for a particular population (i.e. allergic to specific components).

## Biopolymers for Food Design - Handbook of Food ...

Some important criteria for the design of biopolymers are particle dimension, shape, and internal structure.

Generally, the diameter of a particle ranges from 0.01 to 1000  $\mu\text{m}$ . Many types of biopolymers are spherical in shape; some are spheroids, fibers, or clusters (Norton et al., 2006).

Depending on the type of biopolymer ingredients, their interactions with one another leads to different types of internal structure.

## Biopolymers for Food Design:



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## Consumer-Friendly Natural ...

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Holban A., Grumezescu A. (Eds.)

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Biopolymers for Food Design, Volume 20. 2018. English. epub. 13.8 Mb

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Founded in 1963, Biopolymers publishes strictly peer-reviewed papers examining naturally occurring and synthetic biological macromolecules. By including experimental and theoretical studies on the fundamental behaviour as well as applications of biopolymers, the journal serves the interdisciplinary biochemical, biophysical and biomedical research communities.

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The effective volume of a biopolymer particle may be considerably greater than the actual volume of the biopolymer molecules for a number of reasons: (1) solvation—biopolymer particles may entrap solvent molecules; (2) flocculation—aggregated

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particles trap solvent between them; (3) nonsphericity—nonspherical particles have a greater effective volume than the equivalent mass of spherical particles.

## Functional Biopolymer Particles: Design, Fabrication, and ...

It is interesting to consider that biopolymers are by no means new to this world. It is only because of our fascination with petrochemical products that these wonderful materials have been neglected for so long. In fact, natural or biopolymers have been considered in the 1940s and Henry Ford has used these biopolymers in the construction of a car.

## PRODUCTS AND APPLICATIONS OF BIOPOLYMERS

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This first systematic scientific reference in the area of micro- and nanostructured biopolymer systems discusses in two volumes the morphology, structure, dynamics, properties and applications of all important biopolymers, as well as their blends, composites, interpenetrating networks and gels. Selected leading researchers from industry, academia, government and private research institutions ...

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