Current Trends of Supercritical Fluid Technology in Pharmaceutical, Nutraceutical and Food Processing Industries

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59.00
only

elSBN: 978-1-60805-046-8

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www.benthamscience.com/ebooks/9781608050468

About the ebook

Supercritical fluid technology can be seen as a green and environmentally friendly alternative to conventional methods. The Ebook presents reviews on related topics in a single cover.

Contents

- Introduction to Supercritical Fluids: Basic Principles and Applications
- Applications of Supercritical Expansion Processes for Particle Formation
- Supercritical Anti-Solvent Micronization: Control of Morphology and Particle Size
- Particles from Gas-Saturated Solutions and Related Methods for Particle Engineering
- Fundamentals and Modeling of Supercritical Precipitation Processes
- Supercritical Fluid Impregnation for the Preparation of Controlled Delivery Systems
- Supercritical Antisolvent Fractionation of Plant Extracts
- Mathematical Modelling of Supercritical Fluid Extraction

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