










Use of enzymatically modified starch in the microencapsulation of ascorbic acid: Microcapsule characterization, release behavior and *in vitro* digestion

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<https://doi.org/10.1016/j.foodhyd.2019.04.056> 

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Highlights

- The enzymatic hydrolysis time increases the number of holes in the starch.
- Ascorbic acid viability was improved with use of enzyme treated starch.
- Ascorbic acid release in digestive tract is best controlled using modified starch.
- Microcapsules made with enzyme treated starch provide a better protection.

Abstract