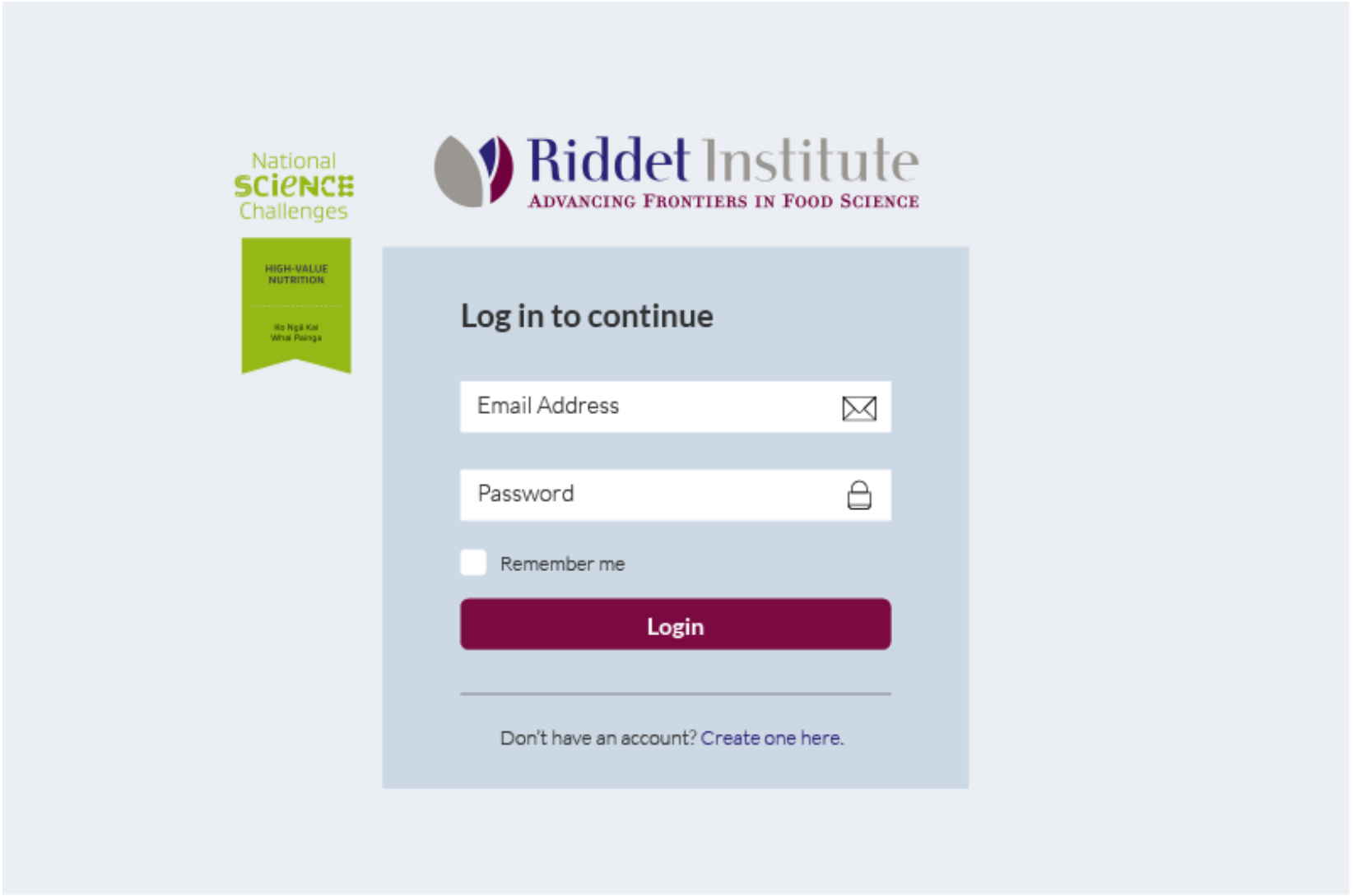
MUNER Desktop

14 Screens

Matthew W.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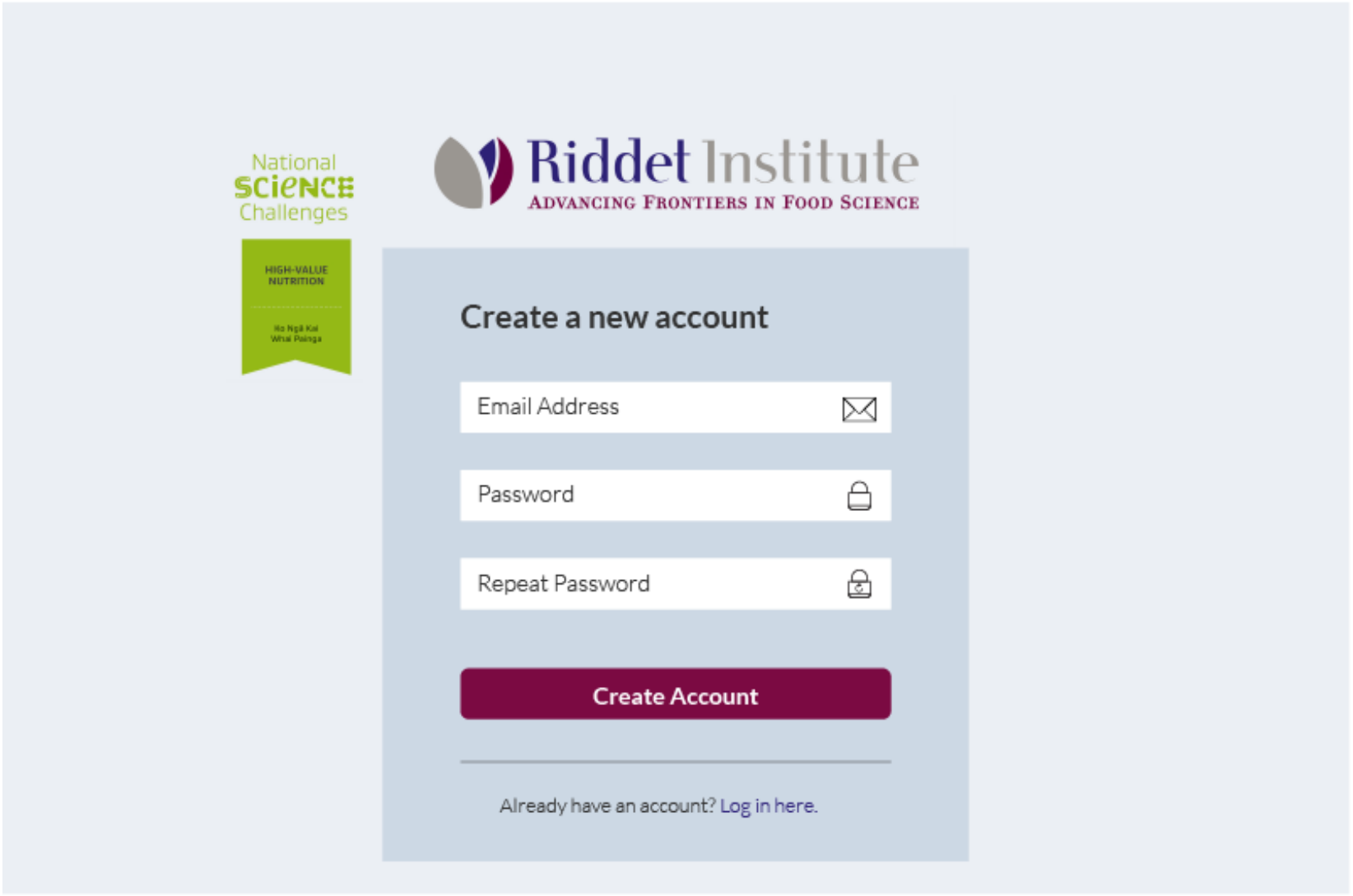
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Password
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Create Account
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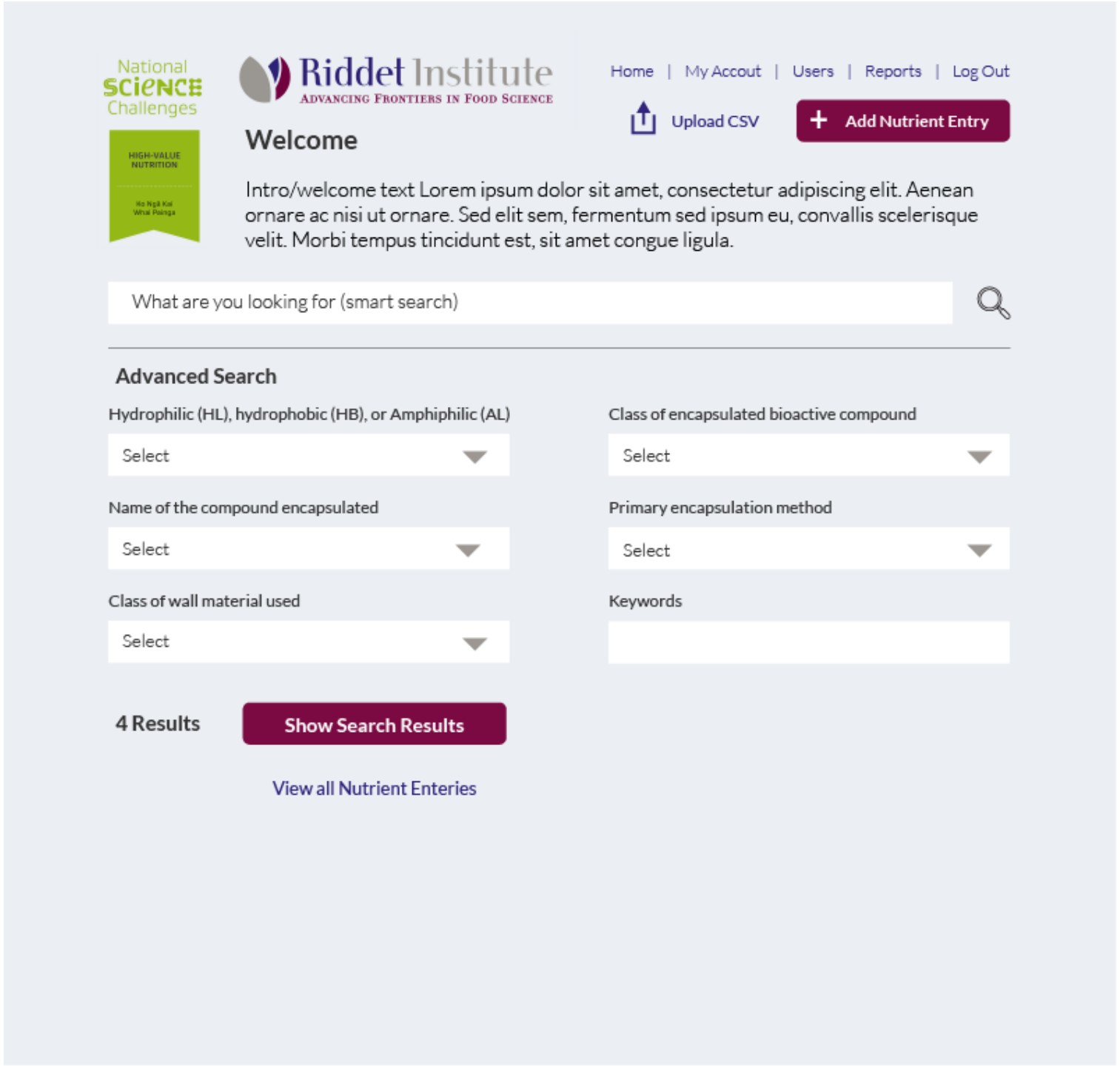
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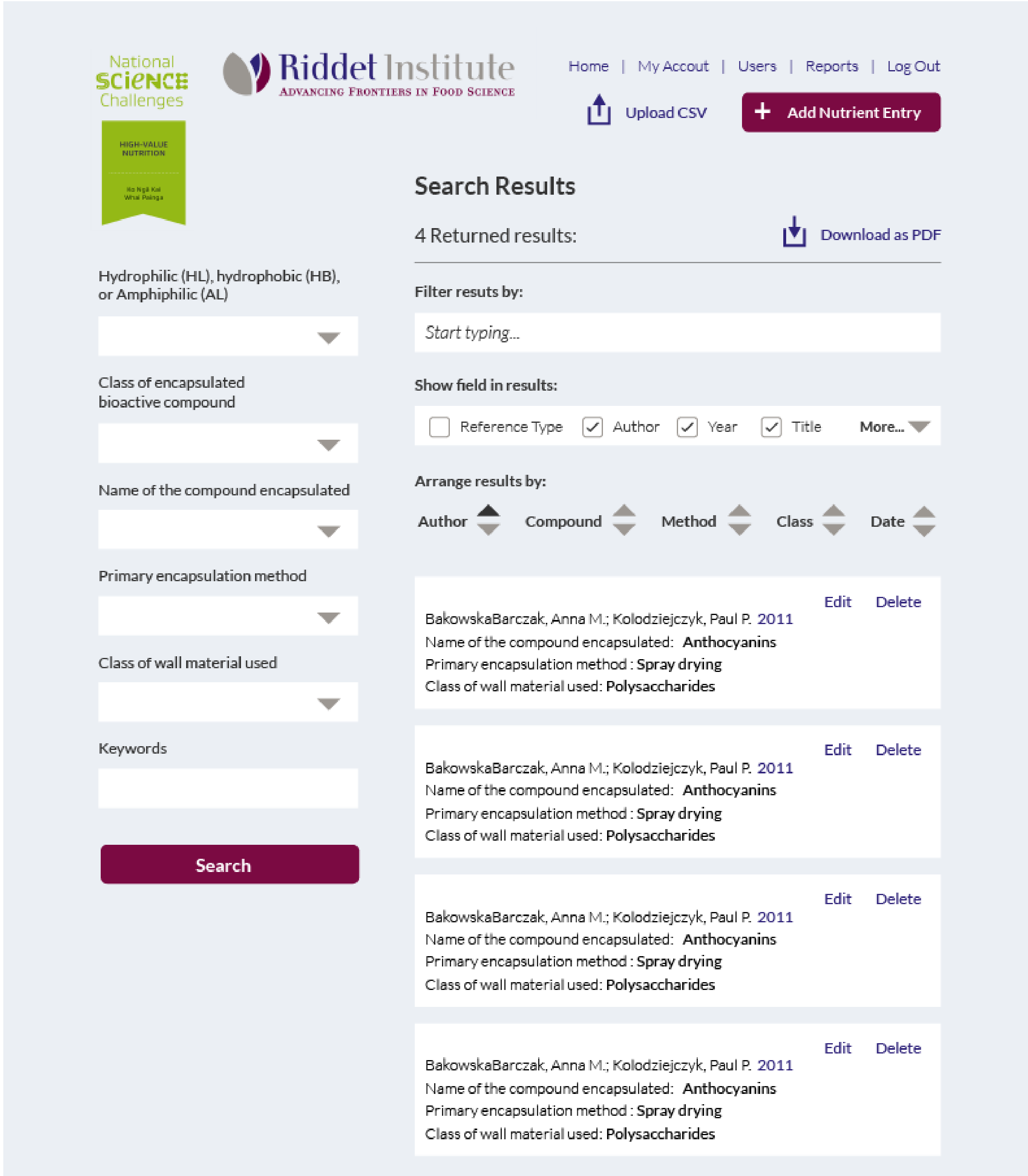
Home | My Accout | Users | Reports | Log Out
Upload CSV
Add Nutrient Entry
Welcome
Intro/welcome text Lorem ipsum dolor sit amet, consectetur adipiscing elit. Aenean ornare ac nisi ut ornare. Sed elit sem, fermentum sed ipsum eu, convallis scelerisque velit. Morbi tempus tincidunt est, sit amet congue ligula.
What are you looking for (smart search)
Advanced Search
Hydrophilic (HL), hydrophobic (HB), or Amphiphilic (AL)
Select
Class of encapsulated bioactive compound
Select
Name of the compound encapsulated
Select
Primary encapsulation method
Select
Class of wall material used
Select
Keywords
4 Results
Show Search Results
View all Nutrient Enteries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Home | My Accout | Users | Reports | Log Out
Upload CSV
Add Nutrient Entry
Search Results
4 Returned results:
Download as PDF
Filter resuts by:
Start typing...
Show field in results:
Reference Type
Author
Year
Title
More...
Arrange results by:
Author
Compound
Method
Class
Date
Hydrophilic (HL), hydrophobic (HB), or Amphiphilic (AL)
Class of encapsulated bioactive compound
Name of the compound encapsulated
Primary encapsulation method
Class of wall material used
Keywords
Search
Edit Delete
BakowskaBarczak, Anna M.; Kolodziejczyk, Paul P. 2011
Name of the compound encapsulated: Anthocyanins
Primary encapsulation method : Spray drying
Class of wall material used: Polysaccharides
Edit Delete
BakowskaBarczak, Anna M.; Kolodziejczyk, Paul P. 2011
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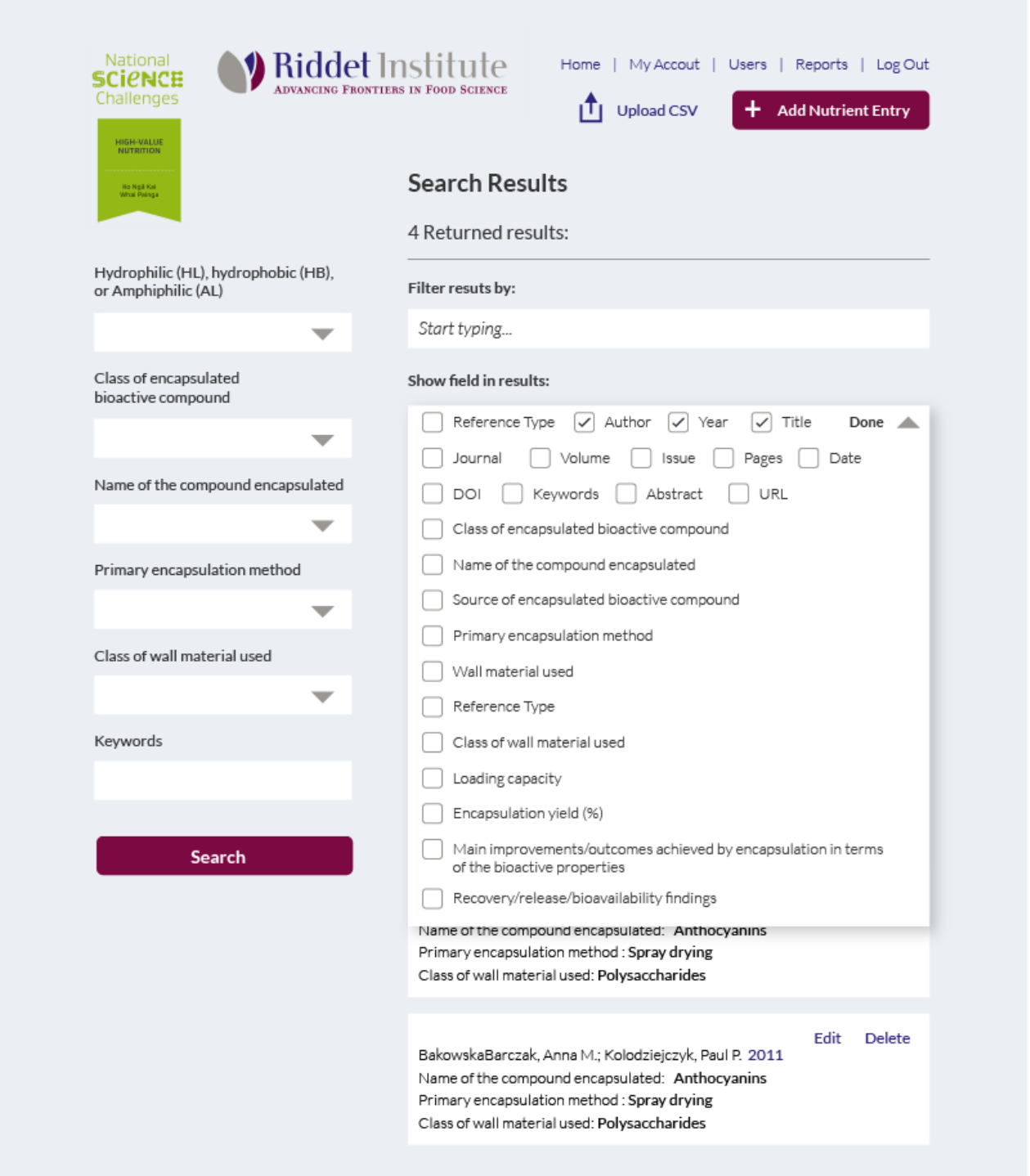
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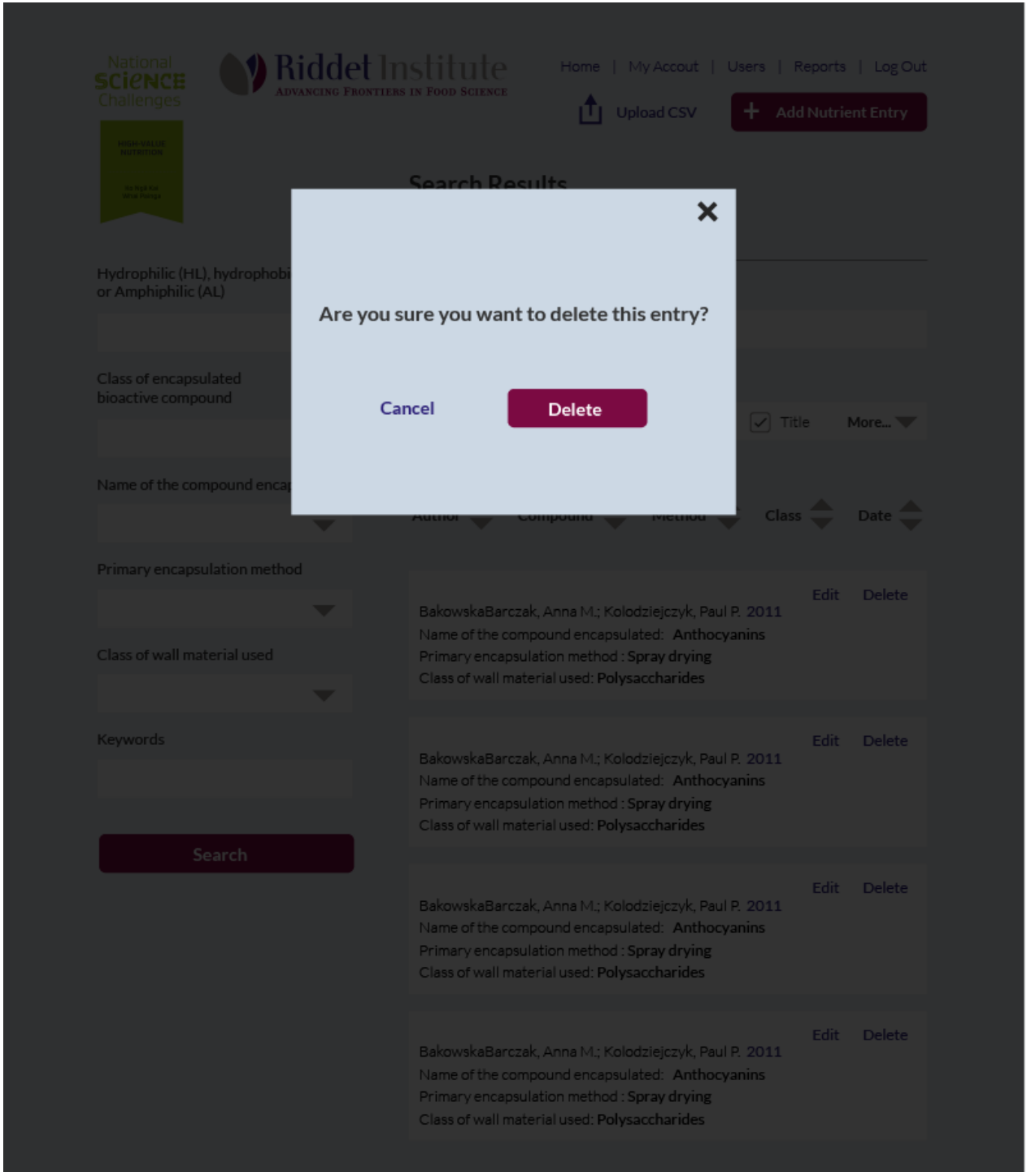
Home | My Accout | Users | Reports | Log Out
Upload CSV
Add Nutrient Entry
Search Results
4 Returned results:
Hydrophilic (HL), hydrophobic (HB), or Amphiphilic (AL)
Class of encapsulated bioactive compound
Name of the compound encapsulated
Primary encapsulation method
Class of wall material used
Keywords
Search
Filter resuts by:
Start typing...
Show field in results:
Reference Type
Author
Year
Title
Done
Journal
Volume
Issue
Pages
Date
DOI
Keywords
Abstract
URL
Class of encapsulated bioactive compound
Name of the compound encapsulated
Source of encapsulated bioactive compound
Primary encapsulation method
Wall material used
Reference Type
Class of wall material used
Loading capacity
Encapsulation yield (%)
Main improvements/outcomes achieved by encapsulation in terms of the bioactive properties
Recovery/release/bioavailability findings
Name of the compound encapsulated: Anthocyanins
Primary encapsulation method : Spray drying
Class of wall material used: Polysaccharides
Edit
Delete
BakowskaBarczak, Anna M.; Kolodziejczyk, Paul P. 2011
Name of the compound encapsulated: Anthocyanins
Primary encapsulation method : Spray drying
Class of wall material used: Polysaccharides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Upload CSV
Add Nutrient Entry
Search Results
Are you sure you want to delete this entry?
Cancel
Delete
Hydrophilic (HL), hydrophobi
or Amphiphilic (AL)
Class of encapsulated
bioactive compound
Name of the compound enca
Primary encapsulation method
Class of wall material used
Keywords
Search
Title
More...
Class
Date
Edit
Delete
BakowskaBarczak, Anna M.; Kolodziejczyk, Paul P. 2011
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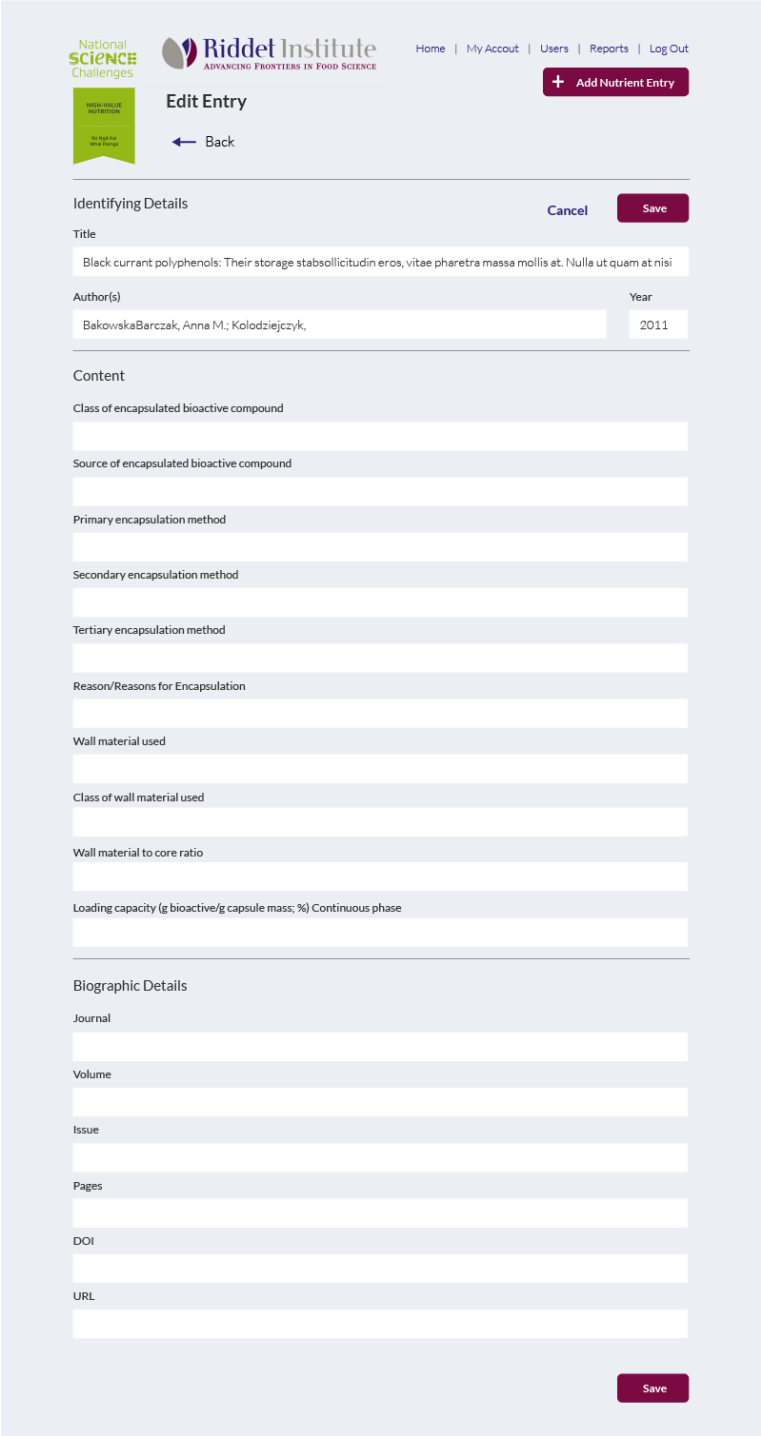
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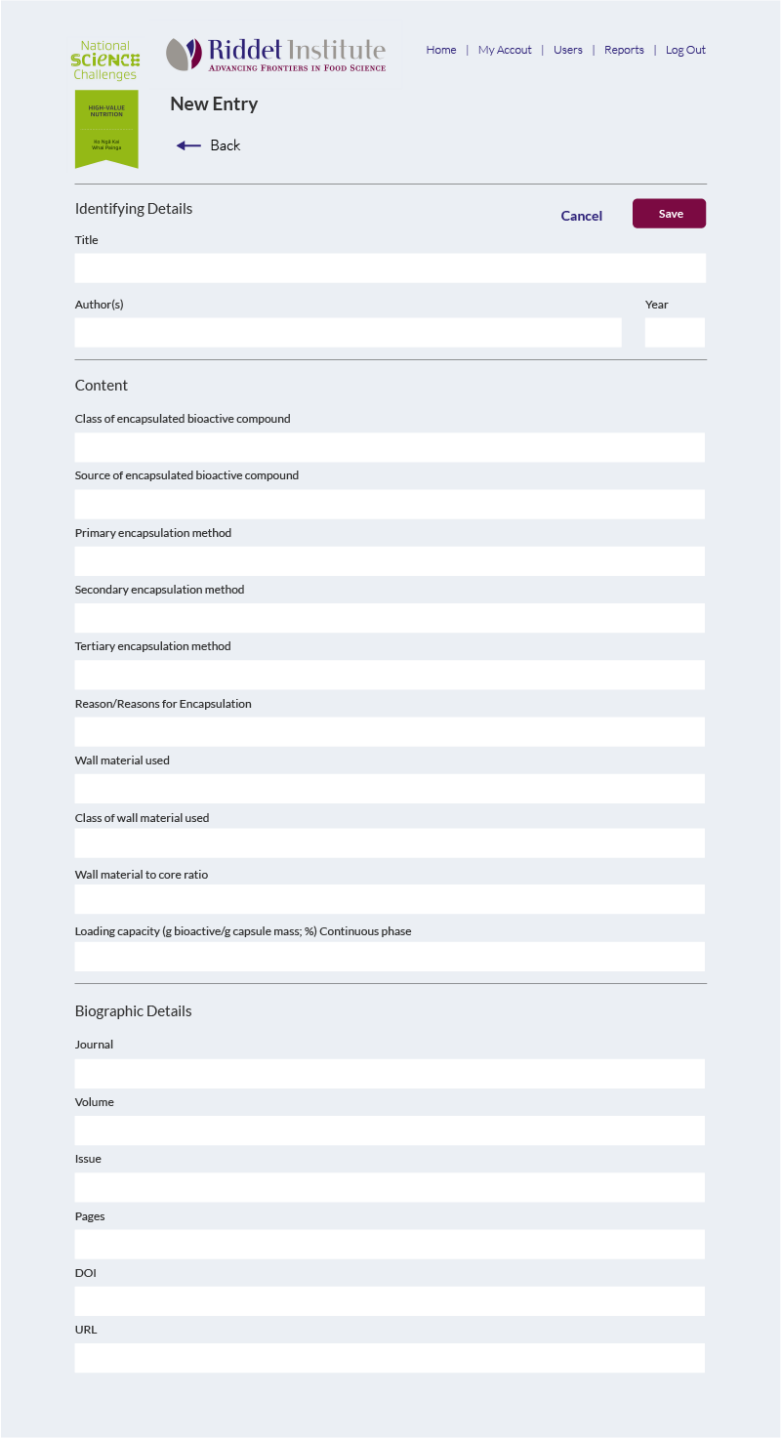
Add Nutrient Entry
Edit Entry
Back
Identifying Details
Cancel
Save
Title
Black currant polyphenols: Their storage stabsollicitudin eros, vitae pharetra massa mollis at. Nulla ut quam at nisi
Author(s)
Year
BakowskaBarczak, Anna M.; Kolodziejczyk,
2011
Content
Class of encapsulated bioactive compound
Source of encapsulated bioactive compound
Primary encapsulation method
Secondary encapsulation method
Tertiary encapsulation method
Reason/Reasons for Encapsulation
Wall material used
Class of wall material used
Wall material to core ratio
Loading capacity (g bioactive/g capsule mass; %) Continuous phase
Biographic Details
Journal
Volume
Issue
Pages
DOI
URL
Save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New Entry
Back
Identifying Details
Cancel
Save
Title
Author(s)
Year
Content
Class of encapsulated bioactive compound
Source of encapsulated bioactive compound
Primary encapsulation method
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Reason/Reasons for Encapsulation
Wall material used
Class of wall material used
Wall material to core ratio
Loading capacity (g bioactive/g capsule mass; %) Continuous phase
Biographic Details
Journal
Volume
Issue
Pages
DOI
URL

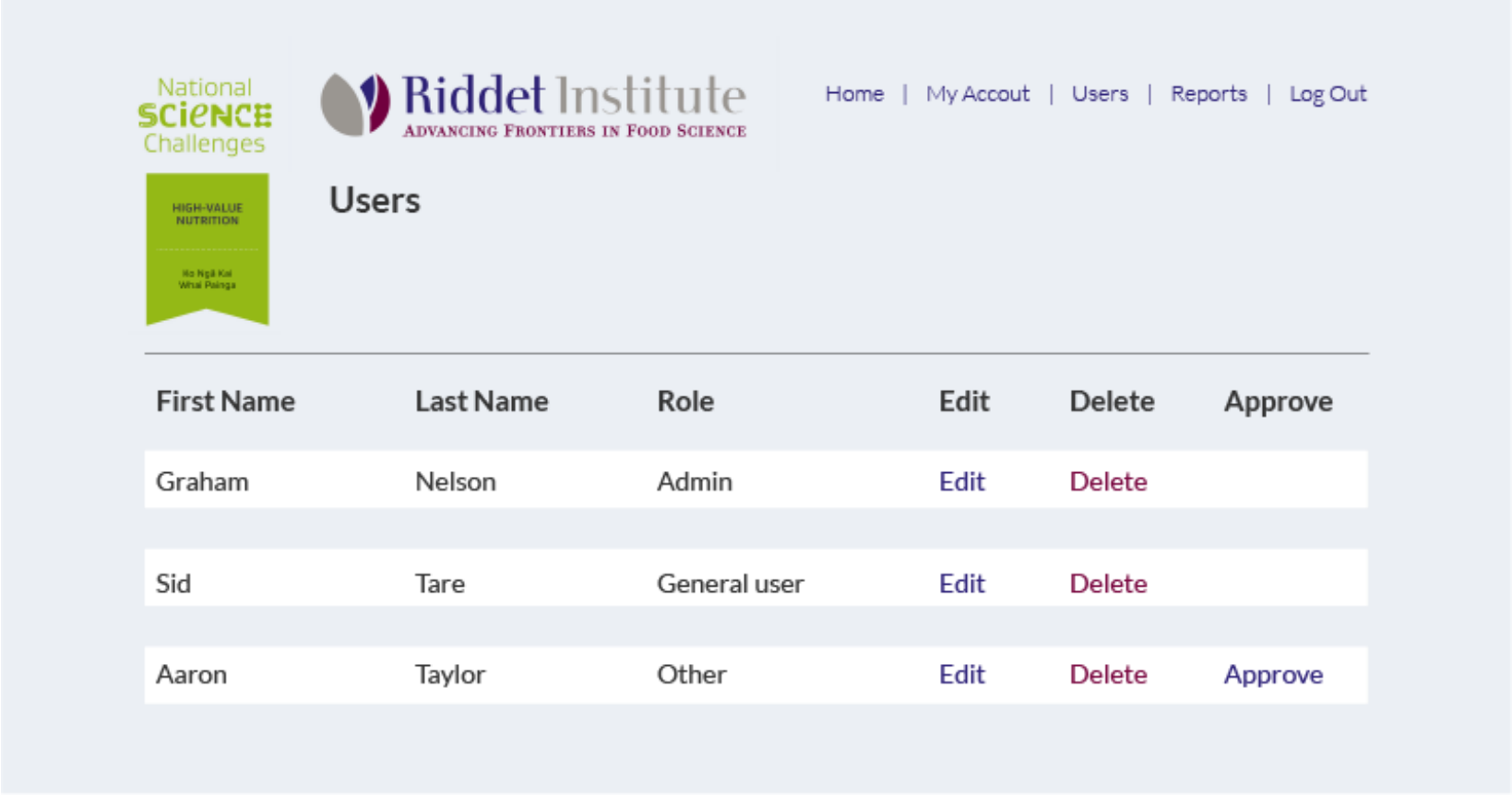
Home

Welcome

Intro/welcome text Lorem ipsum dolor sit amet, consectetur adipiscing elit. Aenean ornare ac nisi ut ornare. Sed elit sem, fermentum sed ipsum eu, convallis scelerisque velit. Morbi tempus tincidunt est, sit amet congue ligula.

What are you looking for? (smart search)

Advanced Search +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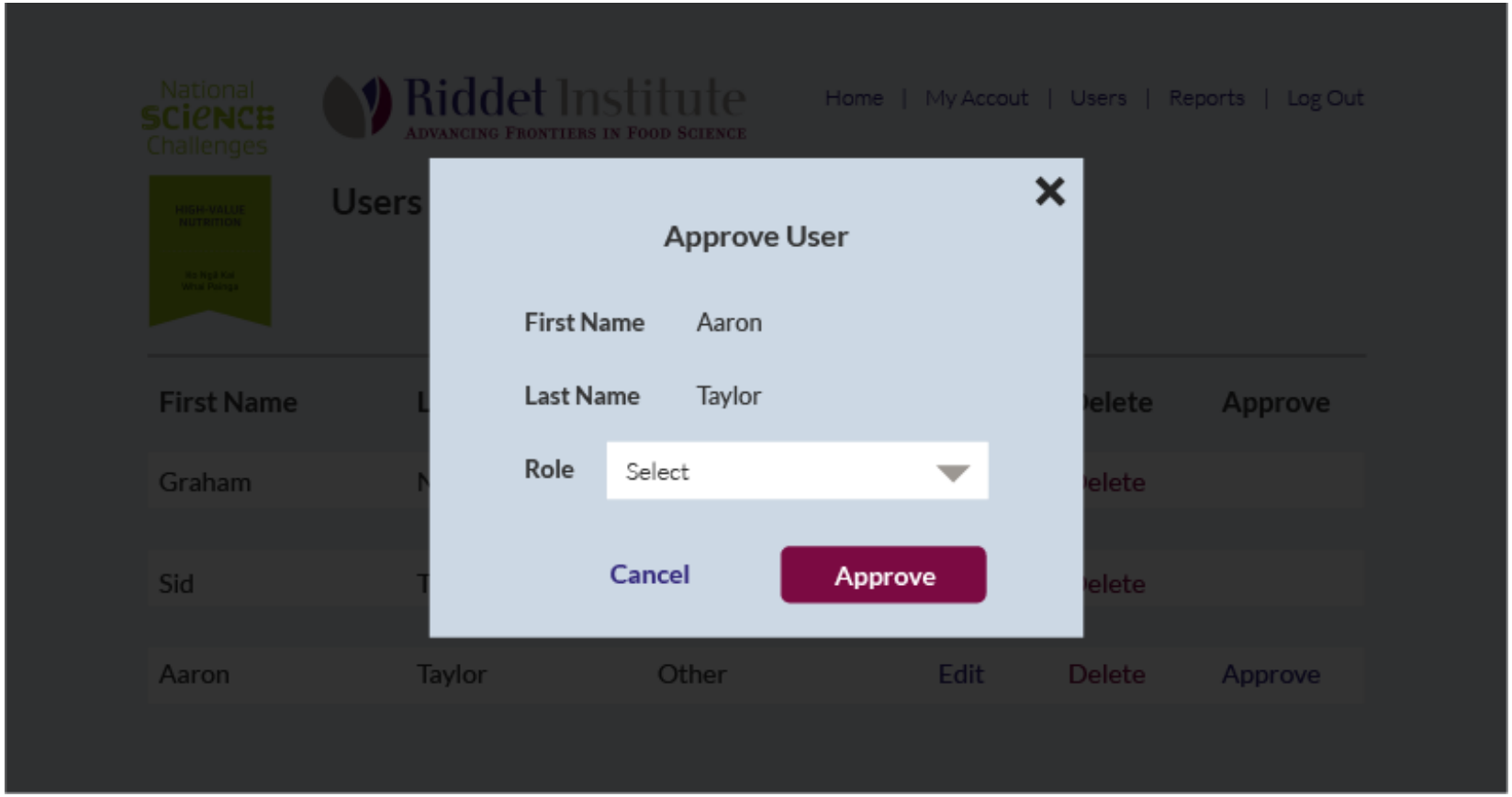
Users
First Name Last Name Role Edit Delete Approve
Graham Nelson Admin Edit Delete
Sid Tare General user Edit Delete
Aaron Taylor Other Edit Delete Approve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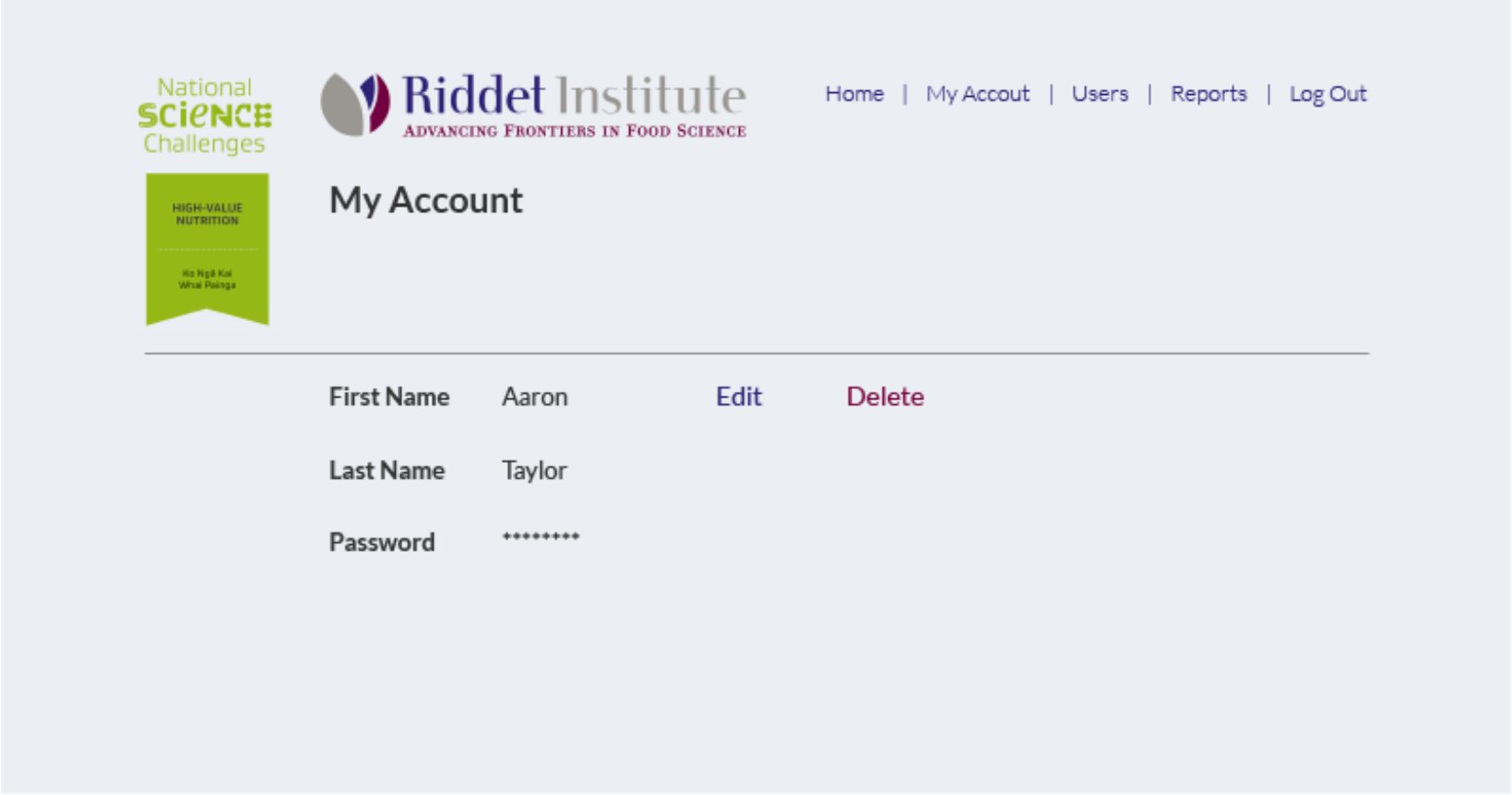
Users
Approve User
First Name Aaron
Last Name Taylor
Role Select
Cancel
Approve
First Name
Graham
Sid
Aaron Taylor Other Edit Delete Approve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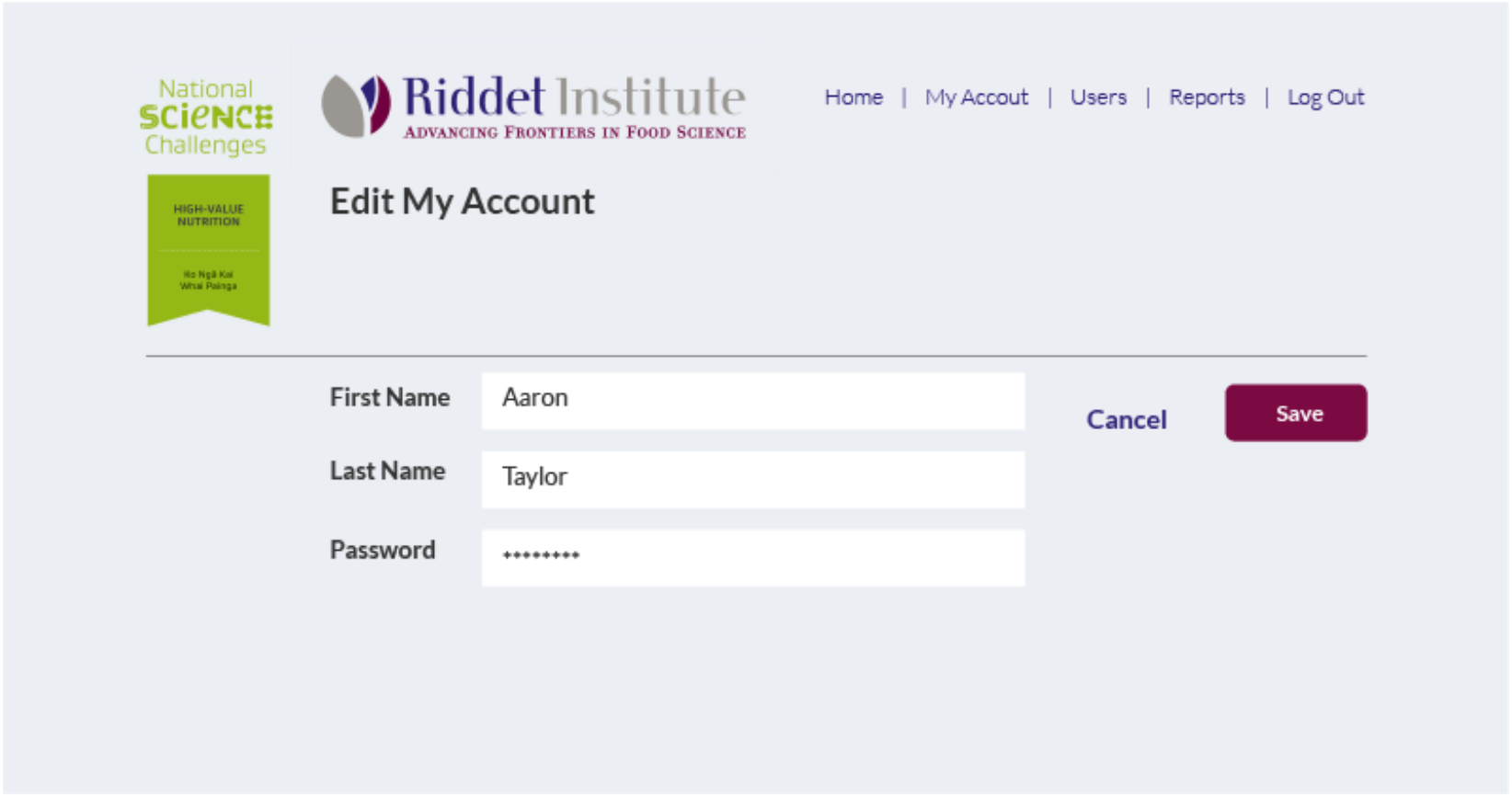
My Account
First Name Aaron Edit Delete
Last Name Taylor
Password ********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Taylor
Password
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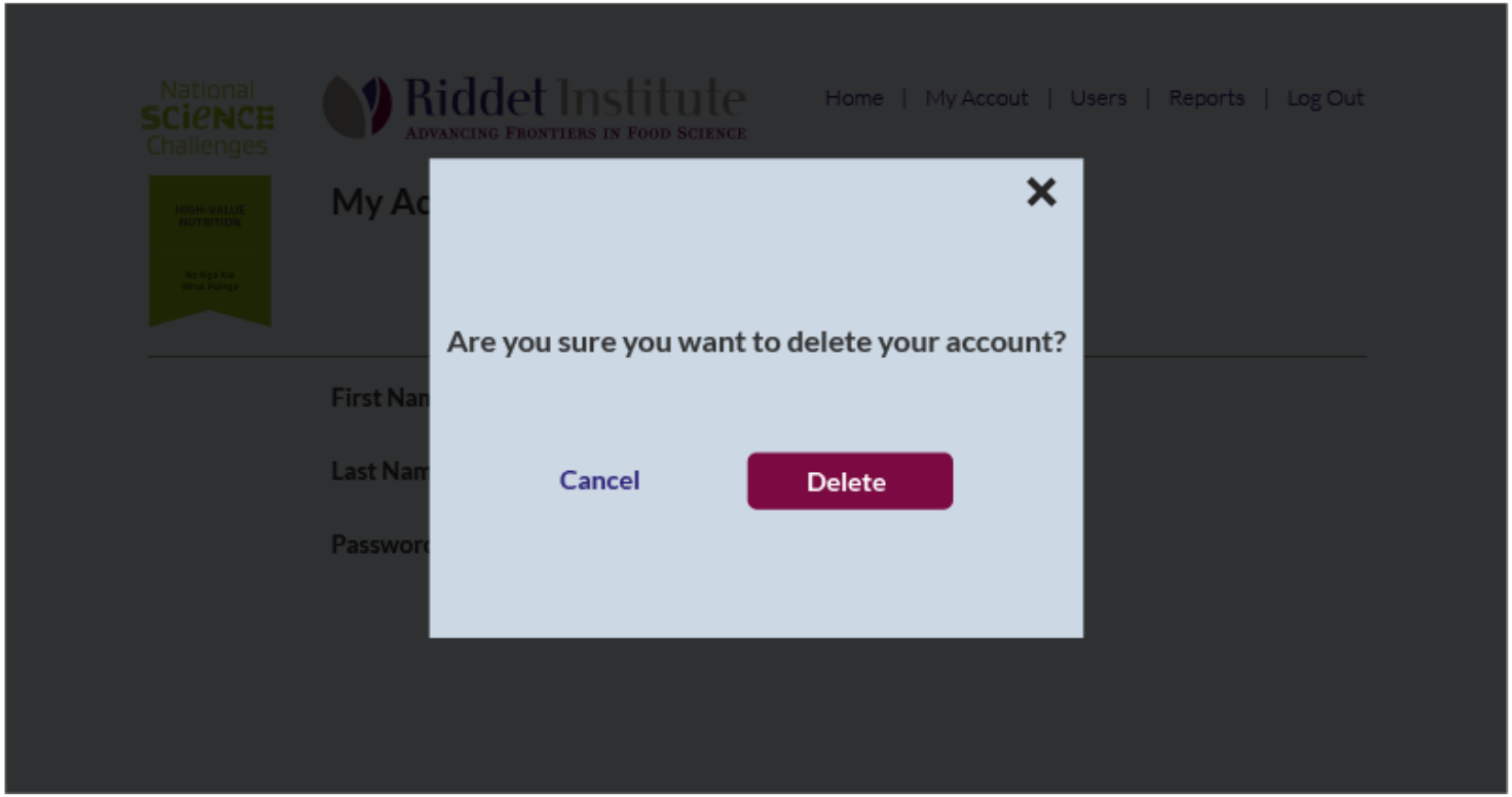
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