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



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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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