

Abstract

Enzymatic cross-linking of protein-encapsulated oil particles by complex coacervation. A complex coacervate of oil particles, each encapsulated in a protein shell, is stabilized by gelling the protein shell and is subsequently enzymatically cross-linked to form thermostable capsules of about 100-300 microns. The preferred enzyme is transglutaminase, and the reaction is performed at pH 7 to achieve the optimal cross-linking rate. The transglutaminase-catalyzed cross-linking reaction takes place with the complex coacervate maintained at a temperature in the range of about 5°C-10°C to maintain the structural stability of the complex coacervate.

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