REFERENCES

Aghbashlo, M., Mobli, H., Madadlou, A., and Rafiee, S. 2013. Influence of wall material and inlet drying air temperature on the microencapsulation of fish oil by spray drying. Food and Bioprocess Technology, 6(6), 1561-1569.

Anwar, S. H. and Kunz, B. 2011. The influence of drying methods on the stabilization of fish oil microcapsules: Comparison of spray granulation, spray drying, and freeze drying. Journal of Food Engineering, 105(2), 367-378.

Anwar, S. H., Weissbrodt, J., and Kunz, B. 2010. Microencapsulation of fish oil by spray granulation and fluid bed film coating. Journal of food science, 75(6).

Bakry, A. M., Abbas, S., Ali, B., Majeed, H., Abouelwafa, M. Y., Mousa, A., and Liang, L. 2016. Microencapsulation of oils: a comprehensive review of benefits, techniques, and applications. Comprehensive Reviews in Food Science and Food Safety, 15(1), 143-182.

Curtis, J. M., Berrigan, N., and Dauphinee, P. 2008. The determination of n-3 fatty acid levels in food products containing microencapsulated fish oil using the one-step extraction method. Part 1: Measurement in the raw ingredient and in dry powdered foods. Journal of the American Oil Chemists' Society, 85(4), 297-305.

de Oliveira, D. A., Minozzo, M. G., Licodiedoff, S., and Waszczynskyj, N. 2016. Physicochemical and sensory characterization of refined and deodorized tuna (Thunnus albacares) by-product oil obtained by enzymatic hydrolysis. Food chemistry, 207, 187-194.

Ezhilarasi, P., Karthik, P., Chhanwal, N., and Anandharamakrishnan, C. 2013. Nanoencapsulation techniques for food bioactive components: a review. Food and Bioprocess Technology, 6(3), 628-647.

Ferdosh, S., Sarker, M. Z. I., Norulaini Nik Ab Rahman, N., Haque Akanda, M. J., Ghafoor, K., and Kadir, M. O. A. 2016. Simultaneous extraction and fractionation of fish oil from tuna by-product using supercritical carbon dioxide (SC-CO2). Journal of Aquatic Food Product Technology, 25(2), 230-239.

Figueroa, C. E. and Bose, S. 2013. Spray granulation: importance of process parameters on in vitro and in vivo behavior of dried nanosuspensions. European Journal of Pharmaceutics and Biopharmaceutics, 85(3), 1046-1055.

Gehring, C., Gigliotti, J., Moritz, J., Tou, J., and Jaczynski, J. 2011. Functional and nutritional characteristics of proteins and lipids recovered by isoelectric

processing of fish by-products and low-value fish: a review. Food chemistry, 124(2), 422-431.

Ghorbanzade, T., Jafari, S. M., Akhavan, S., and Hadavi, R. 2017. Nano-encapsulation of fish oil in nano-liposomes and its application in fortification of yogurt. Food chemistry, 216, 146-152.

Heinzelmann, K., Franke, K., Jensen, B., and Haahr, A. M. 2000. Protection of fish oil from oxidation by microencapsulation using freeze-drying techniques. European journal of lipid science and technology, 102(2), 114-121.

Jiménez-Martín, E., Gharsallaoui, A., Pérez-Palacios, T., Carrascal, J. R., and Rojas, T. A. 2015. Suitability of using monolayered and multilayered emulsions for microencapsulation of ω-3 fatty acids by spray drying: effect of storage at different temperatures. Food and Bioprocess Technology, 8(1), 100-111.

Kaushik, P., Dowling, K., Barrow, C. J., and Adhikari, B. 2015. Microencapsulation of omega-3 fatty acids: A review of microencapsulation and characterization methods. Journal of functional foods, 19, 868-881.

Kris-Etherton, P. M., Harris, W. S., and Appel, L. J. 2003. Fish consumption, fish oil, omega-3 fatty acids, and cardiovascular disease. Arteriosclerosis, thrombosis, and vascular biology, 23(2), 20-30.

Matsumura, Y., Egami, M., Satake, C., Maeda, Y., Takahashi, T., Nakamura, A., and Mori, T. 2003. Inhibitory effects of peptide-bound polysaccharides on lipid oxidation in emulsions. Food chemistry, 83(1), 107-119.

Mozafari, M. R., Khosravi-Darani, K., Borazan, G. G., Cui, J., Pardakhty, A., & Yurdugul, S. (2008). Encapsulation of food ingredients using nanoliposome technology. *International Journal of Food Properties, 11*(4), 833-844.

Ojagh, S. M., & Hasani, S. (2018). Characteristics and oxidative stability of fish oil nano-liposomes and its application in functional bread. Journal of Food Measurement and Characterization, 1-9.

Pando, M. E., Bravo, B., Berrios, M., Galdames, A., Rojas, C., Romero, N., andRodríguez, A. 2014. Concentrating n-3 Fatty Acids from Crude and Refined Commercial Salmon Oil. Czech Journal of Food Science*, 32*(2), 169-176.

Rasti, B., Jinap, S., Mozafari, M., & Yazid, A. (2012). Comparative study of the oxidative and physical stability of liposomal and nanoliposomal polyunsaturated fatty acids prepared with conventional and Mozafari methods. Food Chemistry, 135(4), 2761–2770

Swanson, D., Block, R., and Mousa, S. A. 2012. Omega-3 fatty acids EPA and DHA: health benefits throughout life. Advances in Nutrition: An International Review Journal, 3(1), 1-7.

Tamm, F., Gies, K., Diekmann, S., Serfert, Y., Strunskus, T., Brodkorb, A., and Drusch, S. 2015. Whey protein hydrolysates reduce autoxidation in microencapsulated long chain polyunsaturated fatty acids. European journal of lipid science and technology, 117(12), 1960-1970.

Varavinit, S., Chaokasem, N., and Shobsngob, S. 2001. Studies of flavor encapsulation by agents produced from modified sago and tapioca starches. Starch-Stärke, 53(6), 281-287.Aghbashlo, M., Mobli, H., Madadlou, A., & Rafiee, S. (2013). Influence of wall material and inlet drying air temperature on the microencapsulation of fish oil by spray drying. *Food and Bioprocess Technology, 6*(6), 1561-1569.