



Handbook of Encapsulation and Controlled Release



Edited by
Munmaya Mishra



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Handbook Of Encapsulation And Controlled Release

Tao Wei



Handbook Of Encapsulation And Controlled Release:

Handbook of Encapsulation and Controlled Release Munmaya Mishra, 2015-11-11 This handbook covers the entire area of encapsulation microencapsulation which is a growing area of research and product development in a vast field It provides the fundamentals including the chemical and physicochemical processes and explores how to apply those processes for different applications in industry This work takes a broader scope and is designed for scientists and engineers working in various industries such as those related to food consumer products pharmaceutical medical agriculture nutraceuticals dietary supplements cosmetics flavors and fragrances

Handbook of Encapsulation and Controlled Release Munmaya Mishra, 2015-12-01 The field of encapsulation especially microencapsulation is a rapidly growing area of research and product development The Handbook of Encapsulation and Controlled Release covers the entire field presenting the fundamental processes involved and exploring how to use those processes for different applications in industry Written at a level comp

Principles of Biomaterials Encapsulation: Volume One Farshid Sefat, Gholamali Farzi, Masoud Mozafari, 2022-10-13 Principles of Biomaterials Encapsulation Volume One provides an expansive and in depth resource covering the key principles biomaterials strategies and techniques for encapsulation Volume One begins with an introduction to encapsulation with subsequent chapters dedicated to a broad range of encapsulation principles and techniques including spray chilling and cooling microemulsion polymerization extrusion cell microencapsulation and much more This book methodically details each technique assessing the advantages and disadvantages of each allowing the reader to make an informed decision when using encapsulation in their research Principles of Biomaterials Encapsulation Volume One enables readers to learn about the various strategies and techniques available for encapsulation of a wide selection of biomedical substrates such as drugs cells hormones growth factors and so on Written and edited by well versed materials scientists with extensive clinical biomedical and regenerative medicine experience this book offers a deeply interdisciplinary look at encapsulation in translational medicine As such this book will provide a useful resource to a broad readership including those working in the fields of materials science biomedical engineering regenerative and translational medicine pharmacology chemical engineering and nutritional science Details the various biomaterials available for encapsulation as well as advantages and disadvantages of conventional and contemporary biomaterials for encapsulations Describes a broad range of applications in regenerative medicine uniquely bringing encapsulation into the worlds of translational medicine and tissue engineering Written and edited by well versed materials scientists with extensive clinical biomedical and regenerative medicine experience offering an interdisciplinary approach

Encapsulation in Food Processing and Fermentation Steva Lević, Viktor Nedović, Branko Bugarski, 2022-08-18 Food technology has adopted new principles and practices that are rapidly changing the food sector New foods are now available under more uniform standards and better quality control Globalised food market offers opportunities for manufacturers to increase production and profit and at the same time

consumers benefit from the choice of food products like never before All this is possible only because of the innovations in the food sector One of such innovations is encapsulation technology which aims to preserve food quality enhance the sensorial properties of food and increase the efficiency in food processing This book discusses the uses of encapsulation technology in food practices and conventional processes and also highlights new directions in food processing In the introductory chapters review of encapsulation technologies carrier materials and criteria for their selection analytical methods for characterisation of encapsulated products and some aspects of product design and process optimisation The most important achievements of encapsulation technology in the food sector are reviewed in the later chapters related to encapsulation of food ingredients food biocatalysts and examples of usage of encapsulated active ingredients in the dairy and meat industry beverage production etc In addition the implementation of nanotechnology in the food sector is reviewed emphasizing the most important materials and technologies for the production of nanoencapsulates The book is a valuable source of information on encapsulation technology for academia and industry especially the food sector with the aim of enhancing knowledge transfer

Novel Processing Methods for Plant-Based Health Foods Megh R. Goyal,N. Veena,Ritesh B. Watharkar,2023-03-10 This new volume presents an array of new and emerging techniques in the food processing sector focusing on the extraction encapsulation and health benefits of bioactive Compounds It illustrates various applications of novel food processing extraction and encapsulation techniques along with the health and safety aspects of plant derived bioactive compounds and functional foods Some of the sustainable and green extraction techniques discussed include novel extraction techniques such as microwave assisted extraction MAE ultrasonic assisted extraction UAE supercritical fluid extraction SFE accelerated solvent extraction ASE and rapid solid liquid extraction RSLE The volume also covers the principles and methods of encapsulation its role and application in protection and stabilization and as a targeted delivery system for enhanced nutritional health benefits Various encapsulation methods such as spray drying spray cooling chilling fluidized bed coating coacervation liposome entrapment extrusion inclusion complexation etc are discussed in detail for application in the food industry Novel Processing Methods for Plant Based Health Foods Extraction Encapsulation and Health Benefits of Bioactive Compounds also highlights the potential of nutraceuticals and biological active compounds in human health various sources consumers acceptance safety aspects and their application in development of functional foods This volume offers many tremendous applications in different areas of the food industry including in food processing preservation health promoting properties and safety and quality evaluation of plant based foods The book provides a wealth of information and will be an excellent reference material for researchers scientists students growers traders processors industry professionals and others on the emerging food processing approaches for extraction and encapsulation of plant based bioactive compounds and health promoting properties of plant derived nutraceuticals and safety aspects in production of functional foods

Micro- and Nano-containers for Smart Applications Jyotishkumar Parameswaranpillai,Nisa V.

Salim, Harikrishnan Pulikkalparambil, Sanjay Mavinkere Rangappa, Ing. habil Suchart Siengchin, 2022-02-11 This book comprehensively summarizes the recent achievements and trends in encapsulation of micro and nanocontainers for applications in smart materials It covers the fundamentals of processing and techniques for encapsulation with emphasis on preparation properties application and future prospects of encapsulation process for smart applications in pharmaceuticals textiles biomedical food packaging composites friction wear phase change materials and coatings Academics researchers scientists engineers and students in the field of smart materials will benefit from this book Microencapsulation in the Food Industry Robert Sobel, 2022-09-27 Microencapsulation in the Food Industry A Practical Implementation Guide Second Edition continues to focus on the development of new microencapsulation techniques for researchers and scientists in the field This practical reference combines the knowledge of new and novel processing techniques materials and selection regulatory aspects and testing and evaluation of materials It provides application specific uses of microencapsulation as it applies to the food and nutraceutical industries This reference offers unique solutions to some very specific product needs in the field of encapsulation This second edition highlights changes in the industry as a result of a field that has traversed from the micro scale level to nano scaled encapsulation and includes two new chapters one on regulatory quality process scale up packaging and economics and the other on testing and quality control Includes new characterization methodologies to understand chemical and physical properties for functionality of the final microencapsulated material Presents the latest research and developments in the area of nano scale encapsulation and intelligent packaging Provides new testing tools to assess products containing microencapsulated actives *Nano- and Microencapsulation* Nedal Abu-Thabit, 2021-01-27 Nano or micro encapsulation is used in many different fields and industries including pharmaceuticals cosmetics food and agrochemicals It offers advantages for various applications especially drug delivery Nano encapsulation can help extend and control the release of drugs as well as increase drug bioavailability and efficacy It improves the precision of targeted drug delivery and allows for fabricating nano encapsulated drugs for diagnostic and theranaostic applications This book covers recent advances in fabricating nano micro capsules using natural carriers for therapeutic and diagnostic drug delivery applications as well as rheology and formulations of micro emulsions for diverse applications This book is essential for scientists and researchers with diverse backgrounds in chemistry engineering material sciences pharmaceuticals and drug delivery **Science and Applications of Nanoparticles** Waqar Ahmed, Ehsan Nourafkan, 2022-12-23 Nanoparticles have emerged as important players in modern techniques having applications from medicine and drug delivery to textiles and agriculture Nanoscale materials are already integrated into our everyday lives in various forms such as sunscreen lotions containing nanoparticles dirt resistant glass with nanocoatings and nanodrugs This book reviews the recent developments in the applications of nanoscale materials in drug delivery agriculture cosmetics textiles and photonics It also covers other interesting topics in detail such as nanoencapsulation nanoparticle formation and surface functionalization of nanomaterials

It is a valuable resource for practical use and offers up to date information given by specialists in each field It is a useful reference for materials scientists chemical engineers working in R D and academia and inquisitive readers who want to learn more about the applications of nanoparticles and nanomaterials in different fields *Thermal and Nonthermal Encapsulation Methods* Magdalini Krokida, 2017-09-27 Encapsulation is a topic of interest across a wide range of scientific and industrial areas from pharmaceuticals to food and agriculture for the protection and controlled release of various substances during transportation storage and consumption Since encapsulated materials can be protected from external conditions encapsulation enhances their stability and maintains their viability This book offers a comprehensive review of conventional and modern methods for encapsulation It covers various thermal and nonthermal encapsulation methods applied across a number of industries including freeze drying spray drying spray chilling and spray cooling electrospinning electrospraying osmotic dehydration extrusion air suspension coating pan coating and vacuum drying The book presents basic fundamentals principles and applications of each method enabling the reader to gain extended knowledge The choice of the most suitable encapsulation technique is based on the raw materials the required size and the desirable characteristics of the final products *Encapsulation Technologies for Active Food Ingredients and Food Processing* N.J. Zuidam, Viktor Nedovic, 2009-10-30 Consumers prefer food products that are tasty healthy and convenient Encapsulation is an important way to meet these demands by delivering food ingredients at the right time and right place For example encapsulates may allow flavor retention mask bad tasting or bad smelling components stabilize food ingredients and increase their bioavailability Encapsulation may also be used to immobilize cells or enzymes in the production of food materials or products such as fermentation or metabolite production This book provides a detailed overview of the encapsulation technologies available for use in food products food processing and food production The book aims to inform those who work in academia or R D about both the delivery of food compounds via encapsulation and food processing using immobilized cells or enzymes The structure of the book is according to the use of encapsulates for a specific application Emphasis is placed on strategy since encapsulation technologies may change Most chapters include application possibilities of the encapsulation technologies in specific food products or processes The first part of the book reviews general technologies food grade materials and characterization methods for encapsulates The second part discusses encapsulates of active ingredients e g aroma fish oil minerals vitamins peptides proteins probiotics for specific food applications The last part describes immobilization technologies of cells and enzymes for use within food fermentation processes e g beer wine dairy meat and food production e g sugar conversion production of organic acids or amino acids hydrolysis of triglycerides Edited by two leading experts in the field *Encapsulation Technologies for Food Active Ingredients and Food Processing* will be a valuable reference source for those working in the academia or food industry The editors work in both industry or academia and they have brought together in this book contributions from both fields *Health-Promoting Food Ingredients during Processing*

Rosalva Mora-Escobedo, Gloria Dávila-Ortiz, Gustavo F. Gutiérrez López, José J. Berrios, 2024-10-30 *Health Promoting Food Ingredients during Processing* presents a comprehensive science based approach covering the latest naturally occurring bioactive compounds in seeds dietary fiber proteins fermented bio compounds agro industrial waste by products and lactic acid bacteria A volume in the Food Biotechnology and Engineering Series the book discusses their identification characterization biological activities in terms of their bioavailability bioaccessibility and their beneficial effects as inflammatory mediators probiotics antioxidants and hypoglycemic agents as well as in gastrointestinal digestion and colonic fermentation Written by an international expert team of food scientists nutritionists food biotechnologists food engineers and chemists the book explains how this leads to opportunities in the treatment of diseases such as obesity diabetes cancer and cognitive disorders Key features include Presents original research and relevant peer reviewed articles written by experts in disciplines such as food science nutrition food biotechnology food engineering and chemistry Highlights new emerging trends discoveries and applications of biologically active compounds from seeds dietary fiber proteins and agro industrial waste by products Provides readers with a comprehensive science based approach to the identification characterization and utilization of food macromolecules probiotics lactic acid bacteria and bioactive compounds Discusses the impact of bioactive compounds in plants agroindustrial by products and fermented biocompounds regarding their bioavailability bioaccessibility and potential human health benefits Polymers for Food Applications Tomy J. Gutiérrez, 2018-08-09 This book presents an exhaustive review on the use of polymers for food applications Polymer based systems for food applications such as films foams nano and micro encapsulated emulsions hydrogels prebiotics 3D food printing edible polymers for the development of foods for people with special feeding regimes sensors among others have been analyzed in this work *Phytotechnology* Wanderley Pereira Oliveira, 2021-12-30 Herbal products have traditionally been used in several industrial sectors and have gained a notable reputation in recent years due to the current trend in society which seeks natural healthier and more sustainable products The processing of these products however is multiplex but important for the production of a high quality standardised product *Phytotechnology A Sustainable Platform for the Development of Herbal Products* highlights the complex multidisciplinary process of phytopharmaceutical technology used to create herbal remedies Organised into four parts various experts in the field clearly and objectively address the fundamental and technological concepts involved in the manufacturing of high quality herbal products Additional Features Emphasises how herbal products have traditionally been used in several industrial sectors including pharmaceutical science food cosmetics chemical engineering and agroindustry Provides a much needed update of the current information regarding phytopharmaceutical technology and focuses on industrial applications Written using a multidisciplinary approach to include all subjects involved in the processing of herbal products The information presented is valuable reference material for professionals of different specialties who wish to enter this fascinating and innovative area Teknika: Jurnal Sains dan Teknologi, Vol 17(2), Tahun 2021 , 2021-11-30 *Teknika*

Jurnal Sains dan Teknologi Volume 17 Number 2 2021 *Antimicrobial Food Packaging* Jorge Barros-Velazquez, 2025-02-26

Antimicrobial Food Packaging Second Edition continues to be an essential resource covering all aspects in the development and application of novel antimicrobial films to all types of packaged foods. The book is organized in six parts to include the main backgrounds and frameworks of the topic: types of packaging materials and packaging systems and the migration of packaging elements into food; the most relevant established and emerging technologies for microbial detection in food systems; the development and application of antimicrobial packaging strategies to specific food sectors and the most promising combinational approaches also including combinational edible antimicrobial coatings. Useful to a wide audience of researchers, scientists and students, the new edition brings five new chapters that include the latest information on smart packaging for monitoring food quality; postbiotics in antimicrobial packaging applications; emerging hydrocolloids from food processing waste; or novel antimicrobial packaging strategies in dairy products. Provides basic information on the potential use of antimicrobial agents in food packaging and films and describes the applicability of such techniques to the food industry. Discusses the uses of natural and synthetic compounds for food safety and shelf life extension. Presents information on monitoring microbial activity for the detection of foodborne pathogens using biosensors and other advanced molecular techniques. Offers food safety good manufacturing practices (GMPs), sanitation standard operating procedures (SSOPs) and hazard analysis and critical control point (HACCP). Includes updated research on resistant foodborne pathogens and fungal, bacterial and viral food contamination.

Handbook of Food Allergen Detection and Control Simon

Flanagan, 2014-09-25 Allergens in food and their detection, management and elimination constitute a key issue for food manufacturers, especially in terms of safety. This book reviews current and emerging technologies for detecting and reducing allergens as well as issues such as traceability, regulation and consumer attitudes. Following an introductory chapter by a distinguished expert, part one covers allergen management throughout the food chain. Part two details current and emerging methods of allergen detection in food and part three covers methods for reducing and eliminating allergens in food. Finally, part four focuses on the control and detection of individual food allergens and the risks each one presents in food manufacture. Reviews current and emerging technologies for detecting and reducing allergens as well as issues such as traceability, regulation and consumer attitudes. Covers allergen management throughout the food chain and reviews current and emerging methods of allergen detection. Examines methods for reducing and eliminating allergens in food and provides a detailed overview of the control and detection of individual food allergens.

Advances in Biopolymers for Food Science and Technology Kunal Pal, Preetam Sarkar, Miguel Cerqueira, 2024-05-31

Advances in Biopolymers for Food Science and Technology brings together the latest techniques for the preparation of bio-based polymeric materials for novel food applications. The book begins by introducing biopolymers and their various polysaccharide and protein sources, addressing biopolymers from marine sources in particular. Food design using biopolymers and their preparation as gels and composites

are then discussed in detail This is followed by in depth chapters guiding the reader through specific applications including fat replacement products delivery systems food emulsions micro and nano encapsulation nanovehicles nanostructures nanofilms antimicrobial peptides food coatings food packaging smart monitoring cryoprotection and cultured meat production Finally the various challenges regarding sustainability of food packaging are addressed This is a valuable resource for researchers and advanced students across polymer science food science chemistry packaging nanotechnology and materials science as well as industrial scientists and R D professionals with an interest in biopolymers for advanced applications in food products and packaging Covers biopolymers from a range of sources and their preparation as composites gels and coatings Explores applications across food structure design smart packaging systems encapsulation and nutraceuticals Offers case studies and analyzes experimental data on biopolymeric materials for food applications

Applications of Encapsulation and Controlled Release Munmaya K. Mishra, 2019-09-18 The field of encapsulation especially microencapsulation is a rapidly growing area of research and product development *Applications of Encapsulation and Controlled Release* offers a broad perspective on a variety of applications and processes including up to date research figures tables illustrations and references Written at a level comprehensible to non experts it is a rich source of technical information and current practices in research and industry

Food Processing Technology P.J. Fellows, 2016-10-04 *Food Processing Technology Principles and Practice* Fourth Edition has been updated and extended to include the many developments that have taken place since the third edition was published The new edition includes an overview of the component subjects in food science and technology processing stages important aspects of food industry management not otherwise considered e g financial management marketing food laws and food industry regulation value chains the global food industry and over arching considerations e g environmental issues and sustainability In addition there are new chapters on industrial cooking heat removal storage and distribution along with updates on all the remaining chapters This updated edition consolidates the position of this foundational book as the best single volume introduction to food manufacturing technologies available remaining as the most adopted standard text for many food science and technology courses Updated edition completely revised with new developments on all the processing stages and aspects of food industry management not otherwise considered e g financial management marketing food laws and food industry regulation and more Introduces a range of processing techniques that are used in food manufacturing Explains the key principles of each process including the equipment used and the effects of processing on micro organisms that contaminate foods Describes post processing operations including packaging and distribution logistics Includes extra textbook elements such as videos and calculations slides in addition to summaries of key points in each chapter

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Table of Contents Handbook Of Encapsulation And Controlled Release

1. Understanding the eBook Handbook Of Encapsulation And Controlled Release
 - The Rise of Digital Reading Handbook Of Encapsulation And Controlled Release
 - Advantages of eBooks Over Traditional Books
2. Identifying Handbook Of Encapsulation And Controlled Release
 - Exploring Different Genres
 - Considering Fiction vs. Non-Fiction
 - Determining Your Reading Goals
3. Choosing the Right eBook Platform
 - Popular eBook Platforms
 - Features to Look for in an Handbook Of Encapsulation And Controlled Release
 - User-Friendly Interface
4. Exploring eBook Recommendations from Handbook Of Encapsulation And Controlled Release
 - Personalized Recommendations
 - Handbook Of Encapsulation And Controlled Release User Reviews and Ratings
 - Handbook Of Encapsulation And Controlled Release and Bestseller Lists

5. Accessing Handbook Of Encapsulation And Controlled Release Free and Paid eBooks
 - Handbook Of Encapsulation And Controlled Release Public Domain eBooks
 - Handbook Of Encapsulation And Controlled Release eBook Subscription Services
 - Handbook Of Encapsulation And Controlled Release Budget-Friendly Options
6. Navigating Handbook Of Encapsulation And Controlled Release eBook Formats
 - ePub, PDF, MOBI, and More
 - Handbook Of Encapsulation And Controlled Release Compatibility with Devices
 - Handbook Of Encapsulation And Controlled Release Enhanced eBook Features
7. Enhancing Your Reading Experience
 - Adjustable Fonts and Text Sizes of Handbook Of Encapsulation And Controlled Release
 - Highlighting and Note-Taking Handbook Of Encapsulation And Controlled Release
 - Interactive Elements Handbook Of Encapsulation And Controlled Release
8. Staying Engaged with Handbook Of Encapsulation And Controlled Release
 - Joining Online Reading Communities
 - Participating in Virtual Book Clubs
 - Following Authors and Publishers Handbook Of Encapsulation And Controlled Release
9. Balancing eBooks and Physical Books Handbook Of Encapsulation And Controlled Release
 - Benefits of a Digital Library
 - Creating a Diverse Reading Collection Handbook Of Encapsulation And Controlled Release
10. Overcoming Reading Challenges
 - Dealing with Digital Eye Strain
 - Minimizing Distractions
 - Managing Screen Time
11. Cultivating a Reading Routine Handbook Of Encapsulation And Controlled Release
 - Setting Reading Goals Handbook Of Encapsulation And Controlled Release
 - Carving Out Dedicated Reading Time
12. Sourcing Reliable Information of Handbook Of Encapsulation And Controlled Release
 - Fact-Checking eBook Content of Handbook Of Encapsulation And Controlled Release
 - Distinguishing Credible Sources
13. Promoting Lifelong Learning

- Utilizing eBooks for Skill Development
- Exploring Educational eBooks

14. Embracing eBook Trends

- Integration of Multimedia Elements
- Interactive and Gamified eBooks

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 $2\text{NaCl} + \text{F}_2 \rightarrow 2\text{NaF} + \text{Cl}_2$
 $4\text{H}_2 + \text{O}_2 \rightarrow 2\text{H}_2\text{O}$
 $5\text{Pb} + 2\text{HCl} \rightarrow 2\text{H}_2 + \text{PbCl}_2$
 $6\text{Al} + 3\text{Br}_2 \rightarrow 2\text{AlBr}_3$
 $3\text{K}_2\text{SO}_4 + 4\text{H}_2\text{O} \rightarrow 3\text{K}_2\text{O} + 2\text{H}_2\text{SO}_4$

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 $\text{N}_2 + \text{F}_2 \rightarrow \text{NF}_3$
 $2\text{C}_6\text{H}_{10} + \text{O}_2 \rightarrow \text{CO}_2 + \text{H}_2\text{O}$
 $3\text{HBr} + \text{KHCO}_3 \rightarrow \text{H}_2\text{O} + \text{KBr} + \text{CO}_2$
 $\text{GaBr}_3 + \text{NaBr} \rightarrow \text{SnO}_4 + \text{Na}_2\text{SO}_3$
 $\text{Ga}_2\text{SO}_3 + 3\text{NaBr}_3 \rightarrow \text{SnO}_2 + \text{NF}_3 + 3\text{SnF}_2 + \text{N}_2\text{O}_3$ using the equation from problem 2 above answer the following

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 $2\text{C}_6\text{H}_{10} + 17\text{O}_2 \rightarrow 12\text{CO}_2 + 10\text{H}_2\text{O}$
 $3\text{HBr} + \text{KHCO}_3 \rightarrow \text{H}_2\text{O} + \text{KBr} + \text{CO}_2$
 $2\text{GaBr}_3 + 3\text{Na}_2\text{SO}_3 \rightarrow \text{Ga}_2\text{SO}_3 + 3\text{NaBr}_3 + 2\text{SnO}_2 + \text{NF}_3 + 3\text{SnF}_2 + \text{N}_2\text{O}_3$ using the following equation
 $2\text{NaOH} + \text{H}_2\text{SO}_4 \rightarrow 2\text{H}_2\text{O} + \text{Na}_2\text{SO}_4$

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znc_{l2} cu zn cu_lx 2 znc_lx 2 cu how many moles of ce znc_{l2} znc_lx 2 will be produced from 23.0 g of ce zn zn assuming ce cu_{l2} cu_lx 2 is available in excess

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$$\text{br } 1 \text{ } \text{n}_2 + 3 \text{ } \text{f}_2 \rightarrow 2 \text{ } \text{nf}_3$$

$$\text{br } 2 \text{ } \text{c}_6\text{h}_{10} + 17 \text{ } \text{o}_2 \rightarrow 12 \text{ } \text{co}_2 + 10 \text{ } \text{h}_2\text{o}$$

$$\text{br } 3 \text{ } \text{hbr} + 1 \text{ } \text{khco}_3 + 1 \text{ } \text{h}_2\text{o} + 1 \text{ } \text{kbr} + 1 \text{ } \text{co}_2$$

$$\text{br } 4 \text{ } 2 \text{ } \text{gabr}_3 + 3 \text{ } \text{na}_2\text{so}_3 + 1 \text{ } \text{ga}_2\text{so}_3 + 3 \text{ } 6 \text{ } \text{nabr}$$

$$\text{br } 5 \text{ } 3 \text{ } \text{sno}_2 + 2 \text{ } \text{nf}_3 + 3 \text{ } \text{snf}_2 + 1 \text{ } \text{n}_2\text{o}_3$$

 br using the following equation

$$\text{br } 2 \text{ } \text{naoh} + \text{h}_2\text{so}_4 \rightarrow 2 \text{ } \text{h}_2\text{o} + \text{na}_2\text{so}_4$$

 br

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$$1 \text{ } 2 \text{ } 3 \text{ } 4 \text{ } 5 \text{ } \text{i} + \text{n}_2 + 3 \text{ } \text{f}_2 + 2 \text{ } \text{nf}_3 + 2 \text{ } \text{cah}_4 + 10 \text{ } 17 \text{ } \text{o}_2 \rightarrow 12 \text{ } \text{co}_2 + 10 \text{ } \text{h}_2\text{o} + \text{hbr} + \text{khco}_3 + \text{h}_2\text{o} + \text{kbr} + \text{co}_2 + \text{gabr} + \text{na}_2\text{so}_3 + \text{gaz} + \text{so}_3 + 3 \text{ } \text{nabr} + \text{sno}_2 + \text{nf}_3 + \text{snf}_2$$

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 answer ce sio₂ + 3c → sic + 2co

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$$\text{n}_2 + \text{f}_2 + \text{nf}_3 + \text{c}_6\text{h}_{10} + 2 \text{ } \text{c}_0 + \text{ho}_3 + \text{hbr} + \text{khco}_3 + \text{h}_2\text{o} + \text{kbr} + 4 \text{ } \text{gabry} + \text{na}_2\text{so}_3 + \text{gaz} + \text{so}_3 + 3 \text{ } 5 \text{ } \text{sno}_2 + \text{nf}_3 + \text{snf}_2 + \text{n}_2\text{o} + \text{co}_2 + \text{nabr}$$

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