

The invention relates to food industry and cosmetics, namely to a process for microencapsulation of food and cosmetic oil compositions, in order to protect them from oxidative degradation and to maintain the oil-soluble biologically active substances in the natural state.

The process, according to the invention, comprises the preparation of food and cosmetic oil composition containing oil-soluble substances and 1.0...10.0% of oil extract of tea, its emulsification in 3.0...4.0% aqueous gelatin solution with pH 2.5...5.0, with stirring at a speed of 300...450 rev./min at the temperature of 75...90°C, reduction of temperature up to 15...20°C and stirring speed up to 25...75 rev./min, treatment with 12...16% solution of sodium sulfate in the ratio of 1:1, double washing of formed microcapsules with aqueous extract of marine algae and their subsequent separation.

The result is a complete microencapsulation of oil phase and obtaining of mechanically, thermally and chemically stable microcapsules with edible protein membrane.

Claims: 3