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Microencapsulation of Bioactive Compounds: Techniques and Applications—Second Edition

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Deadline for manuscript submissions:

closed (31 August 2024)

Message from the Guest Editor

Bioactive compounds generally provide benefits in whatever area they are applied. These compounds are mainly used in foods, cosmetics, and medicines, and more recently they have been used in veterinary products, with a focus on healthiness, nutritional improvement, flavoring, coloring, preservatives, reducing the frequency of medication dosing, and increasing the bioavailability and permeability of formulations. However, in many cases, the biggest problem is related to their chemical instability. Microencapsulation has the advantage of correcting this problem. It is a useful technology that prevents partial or total degradation, increases bioavailability, masks taste, and improves shelf life. Several microencapsulation techniques have been explored in recent years, used to preserve natural bioactive compounds. Proper selection of the technique and ingredients of a formulation can influence many aspects of the process and product quality. Therefore, the aim of this Special Issue is to bring together the latest contributions and discoveries related to the technique of microencapsulation and emerging technologies in different processing industries.



mdpi.com/si/195878

Special Issue



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Message from the Editor-in-Chief

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