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## Application of Innovative Spray Drying Technology on Food Engineering

Guest Editor:

**Dr. Berta Nogueiro Estevinho**

1. LEPABE, Departamento de Engenharia Química, Faculdade de Engenharia da Universidade do Porto, Rua Dr. Roberto Frias, 4200-465 Porto, Portugal

2. ALiCE—Associate Laboratory in Chemical Engineering, Faculty of Engineering, University of Porto, Rua Dr. Roberto Frias, 4200-465 Porto, Portugal

Deadline for manuscript submissions:

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### Message from the Guest Editor

Spray drying is the most commonly used microencapsulation technique in industry, particularly, the food industry. It has been widely used for the stabilization of labile compounds. The spray drying process has several advantages and the particles formed at the end of the process are in the form of a dried powder. The commercialization of powdery food ingredients is substantially more convenient than handling liquid ingredients.

This Special Issue will publish innovative research results and review papers dealing with the application of innovative spray drying technology in food engineering. These papers can explore novel applications of the spray drying process in the food industry, new encapsulation formulations and matrices, physicochemical characteristics of the encapsulation systems, and their food applications.

This Special Issue also seeks to provide a fundamental understanding and the current strategies to improve the application of the spray drying process in food engineering.



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# Special Issue



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### **Prof. Dr. Arun K. Bhunia**

1. Department of Food Science,  
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Lafayette, IN, USA

2. Department of Comparative  
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University, West Lafayette, IN,  
USA

## Message from the Editor-in-Chief

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*Foods* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
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