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Recent Study of the Microencapsulation Process of Bioactive Ingredients in Food Matrices

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Message from the Guest Editors

Encapsulation is the process by which solids, liquids, or even gases may be enclosed, entrapped, surrounded, or coated with an edible polymeric matrix in order to protect them from the surrounding environmental or to ensure the targeted release. Micro or nano encapsulation has been utilized for food applications with a frequency that is secondary only to pharmaceutical uses. Encapsulation in the food industry has increased, since polymeric matrices can be protected from moisture, heat, light, or other extreme conditions, enhancing the food ingredient, enzyme, or even cell stability or viability. Moreover, encapsulation in foods is also useful to mask unwanted odors or tastes. Release of the included product can be site-specific, stage-specific, or signalled by changes in pH, temperature, irradiation, or osmotic shock. The development of a new micro- or nano-encapsulated product must be considered a challenge, and new innovative technologies and more clean and less expensive processes should be considered. Moreover, the application of the encapsulation of food applications is becoming increasingly important for the use of more natural and functional polymeric matrices.



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Message from the Editor-in-Chief

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