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# Stabilization, Microencapsulation and Delivery of Bioactive Compounds

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## **Message from the Guest Editors**

Stabilization and release are two key aspects in the field of bioactive compounds. Microencapsulation is receiving an increasing amount of interest since it has been proven to be an excellent way for stabilization and controlled release of bioactive compounds. In the microencapsulation process, particles or droplets of a compound are surrounded by a coating or embedded in a homogeneous or heterogeneous matrix. This provides a physical barrier between the microencapsulated compounds and the environment. Additionally, microencapsulation reaches the inclusion of the bioactive compounds in different food matrixes, preventing a negative effect on the sensory profile of the product, the controlled release of bioactive compounds, and the enhancement of the bioaccessibility and bioavailability of the microencapsulated compounds, due to targeted and triggered release in gastrointestinal tract of consumers. It is also worth mentioning that application of microencapsulation methodology allows the production of a powder which is easier to handle and store than the non-encapsulated product. Thus, microencapsulation may be widely applied in the food industry.













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