

## Special Issue

# Preparation, Characterization, and Application of the Delivery System for Food Products: 2nd Edition

### Message from the Guest Editors

Gut microbiota imbalance is the pathological basis of many chronic diseases. Bioactive compounds extracted from plants (such as polyphenols) have received increasing attention due to their regulatory effect on the gut microbiota. In spite of this, they present particular limitations that must be overcome before their application in food systems. Poor stability under stressful environmental conditions and easy degradation during digestion are the main issues that make them difficult for food applications. Resistant starch has good stability and antidigestibility and has been shown to be a promising material for fabricating colon-targeted delivery systems to load and deliver bioactive compounds. Understanding their physicochemical properties, formation mechanisms, protective effects on bioactive compounds, and in vitro and in vivo digestive behavior is valuable for their applications to foods.

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### Deadline for manuscript submissions

closed (15 July 2025)



## Foods

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## About the Journal

### Message from the Editor-in-Chief

*Foods* (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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