

Special Issue

Microencapsulation of Bioactive Compounds: Techniques and Applications—Second Edition

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.

Guest Editor

Prof. Dr. Rodney Alexandre Ferreira Rodrigues

1. Department of Food Science and Nutrition, Faculty of Food Engineering, University of Campinas, Monteiro Lobato Street, 80-Cidade Universitária, Campinas 13083-862, SP, Brazil
2. Pluridisciplinary Research Center for Chemistry, Biology and Agriculture, Chemistri of Natural Product Division, University of Campinas, Alexandre Cazelatto Avenue, 999, Paulínia 13148-218, SP, Brazil

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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