

Special Issue

Marine Food Functional Factors: Extraction, Encapsulation and Controlled Delivery

Message from the Guest Editors

Due to the wide range of living environments, marine foods have developed unique properties and various functional factors compared to terrestrial sources. The importance of the marine bioactive factors is well proved in connection with human health promotion and disease risk reduction. Nonetheless, bottlenecks, including poor solubility, low stability, low oral bioavailability and low stability, have limited their use in food, pharma, and cosmetic fields.

Recently, several green extraction techniques have been used to extract marine food functional factors with high yield and quantity. In addition, advanced encapsulation techniques have been developed to mask unpleasant colors, odors, and flavors, improve the stability and shelf life of bioactive compounds, and make the bioactive factors stable, bioaccessible, and bioavailable. Moreover, the customizable wall materials and strategies of delivery systems show the potential to precisely control the release of functional factors in the correct place, benefiting from the nutritional effects of the marine food functional factors.

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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.

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