Special Issue

Encapsulation-Based Technologies for Bioactive Compounds in Foods

Message from the Guest Editors

New trends in the food industry dictate the use of various bioactive components to obtain technologically sophisticated and nutritionally richer food and beverage products offering health benefits. The development of products with such characteristics can be very challenging, especially when the aim is to increase stability, provide thermal protection, delayed release, and, of course, provide the appropriate sensory aspects. In most cases, these complex properties cannot be achieved without encapsulation-based technologies. Encapsulation tools are numerous and provide nano- or microcarriers. Some of them have been in use for a long time (such as spray drying or emulsification techniques), but the development of new materials and polymers and also technology development more globally are resulting in the constant emergence of new encapsulation technologies.

In this context, the Special Issue aims to gather papers showing the results and benefits of the use of different encapsulation technologies intended for the encapsulation of active and natural compounds for applications in foods and beverages.

Guest Editors

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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.

Editor-in-Chief

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