

## Special Issue

# Advances in Encapsulation Technology in Edible Films/Coatings for the Delivery of Food Bioactive Compounds

### Message from the Guest Editors

Encapsulation is a technology that encapsulates bioactive compounds in carrier materials to improve the stability and bioavailability of functional foods. Various targeted delivery systems, such as nanoemulsions, emulsion bilayers, surfactant micelles, etc., are used to provide and encapsulate bioactive ingredients, and edible films are used as excellent carriers of several bioactive compounds such as vitamins, antioxidants, antimicrobials and probiotics for functional food delivery systems. This Special Issue focuses on the development of edible-film/-coating encapsulation technology for delivering food bioactive compounds and discusses the preparation of micro-/nano-encapsulated active ingredients, the preparation of edible film/coating, multifunctional characterization and its application in food systems, etc., providing valuable references for improving food safety and extending shelf life.

### Guest Editors

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### Deadline for manuscript submissions

31 July 2026



## Foods

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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

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