Special Issue

Food Hydrocolloids: Functional Properties, Nutritional Benefits and Novel Applications for Delivery of Bioactive Compounds

Message from the Guest Editors

This Special Issue, named "Food Hydrocolloids: Functional Properties, Nutritional Benefits and Novel Applications for Delivery of Bioactive Compounds", aims to delve into the latest research progress on how food hydrocolloids enhance food quality, facilitate nutrient absorption and deliver health-promoting bioactive compounds. This Special Issue will comprehensively analyze the functional properties of food hydrocolloids, such as improving food taste, texture and stability, while revealing their crucial role in regulating the hydrolysis of macronutrients like fats, proteins and starches in the gastrointestinal tract. Furthermore, we will explore how food hydrocolloids alter the pharmacokinetics and bioavailability of hydrophobic bioactive compounds, as well as how they protect these compounds from chemical degradation during storage, thereby enhancing their bioavailability after consumption. More importantly, this Special Issue will focus on the innovative applications of food hydrocolloids in delivering bioactive compounds that are vital for promoting human health and well-being.

Guest Editors

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Deadline for manuscript submissions

31 January 2026



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.

Editor-in-Chief

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