Special Issue

Preparation, Characterization and Application of the Delivery System for Food Products

Message from the Guest Editors

Gut microbiota imbalance is the pathological basis of many chronic diseases. Bioactive compounds extracted from plants (such as polyphenols) have received increasing attention due to their regulatory effect on gut microbiota. Easy degradation during digestion are the main issues. One of the effective technologies to avoid these problems is loading into by colon-targeted delivery systems, such as emulsions, complexes, gels and others. Resistant starch has good stability and antidigestibility, and has been shown to be a promising material for fabricating colon-targeted delivery systems to load and deliver bioactive compounds. Recent advances refer to new forms of resistant starch-based delivery systems that are currently under study. Understanding their physicochemical properties, formation mechanisms, protective effects on bioactive compounds, and in vitro and in vivo digestive behaviour are valuable for their applications to 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.

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