

Special Issue

Application of Bioactive Compounds and Their Micro/Nano Encapsulation in Food

Message from the Guest Editors

Currently, there is still space for developing functional or bioactive enriched foodstuff. The effects of bioactives incorporation in free or encapsulated forms on technological and sensory aspects remain to be enlightened. This topic aims to shed light on the current efforts. Potential topics include, but are not limited to, the following:

- The effect of the incorporation of encapsulated compounds on food texture properties;
- Shelf-life evaluation of foodstuff enriched with encapsulated bioactive compounds;
- Sensory aspects of foodstuff enriched with encapsulated bioactive compounds;
- Antioxidant capacity of encapsulated compounds after food processing;
- Digestibility of foods enriched with bioactive compounds;
- Encapsulated bioactive compounds' bioaccessibility/bioavailability from food matrices.

The Special Issue will cover recent papers on the technological and sensory aspects of foodstuff enriched with encapsulated bioactive compounds. Articles describing the texture, sensory, shelf-life, bioactivity, bioavailability, and digestibility of foodstuff incorporated with encapsulated and free bioactive compounds are the main focus of this Issue.

Guest Editors

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Deadline for manuscript submissions

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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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