

## Special Issue

# Micro and Nanomaterials in Sustainable Food Encapsulation

### Message from the Guest Editors

Micro- and nano-encapsulation technologies are gaining significant attention in the food industry. Encapsulation involves trapping one substance within another to create particles ranging from nm to mm. This technology protects sensitive food ingredients, improves solubility, enhances taste and odor masking, and boosts bioavailability of poorly absorbed ingredients. It also increases nutrient retention and allows controlled release during consumption or in the gut. Due to the growth of the world population and the threat of climate change, it is now vital to develop healthy and sustainable food encapsulation strategies. Natural food macromolecules, including proteins, lipids, starches, polysaccharides and cellulose, are eco-friendly materials that could be utilized in sustainable food encapsulation. In this Special Issue, we wish to collect high-quality papers focus on the application of food materials such as polysaccharides, starches, proteins and lipids in the encapsulation of food components or the preparation of food packaging materials.

### Guest Editors

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### Deadline for manuscript submissions

10 February 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.

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### Editor-in-Chief

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