Special Issue

Innovative Technologies for Encapsulation in Food Industry

Message from the Guest Editor

Encapsulation is a technology that has been widely used in the food industry over the past two decades, simultaneously to strong scientific advances in the topic. Encapsulation aims to protect or ensure the targeted release of food-grade molecules by inclusion in an edible matrix in the nanometer-to-millimeter size range. The applications are numerous, and mainly concern the protection of sensitive and reactive molecules (flavors, polyunsaturated oils, pigments, enzymes, etc.) and the delivery of bioactive compounds such as micronutrients or living cells into food or in the digestive tract. Several technologies are controlled at the laboratory scale or exist at an industrial scale, including spray drying, freeze drying, spray chilling, extrusion, fluidized-bed coating, emulsion, coacervation, liposomal entrapment, and inclusion complexation. The development of new applications for encapsulation and associated innovative technologies must consider new challenges, such as the demand for more natural and clean-label food products, as well as the development of clean processes that are less expensive in energy and resources.

Guest Editor

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Deadline for manuscript submissions

closed (1 December 2019)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/20348

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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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