

## Special Issue

# Recent Advances in Encapsulation for Food Applications

### Message from the Guest Editors

Encapsulation has become a challenging approach to design new materials with biotechnological and functional applications, particularly in the food industry. The development of fortified foods and beverages containing a variety of bioactive agents is being investigated to take advantage of their health benefits.

In this Special Issue, we aim at publishing innovative research results and review papers dealing with encapsulation of active and natural compounds. These papers can explore novel encapsulation techniques or encapsulation matrices, physicochemical characteristics of the encapsulation systems and their food applications, including sensorial characteristics, nutritional value of food products containing encapsulated compounds and/or their simulated digestion behavior.

This Special Issue also seeks to provide a fundamental understanding and the current strategies to improve encapsulation of specific active and natural compounds such as flavors, vitamins, stabilizers, probiotics, essential oils, natural antioxidants, bioactive proteins and enzymes, among others.

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### Guest Editors

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### Deadline for manuscript submissions

closed (30 June 2022)



## 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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