

Special Issue

Encapsulation and Delivery of Food Functional Ingredients

Message from the Guest Editors

Food functional ingredients such as polyphenol, carotenoid, vitamin, and functional fatty acids containing antioxidant activity, possess various bioactivity including antioxidant, anti-aging, and anticancer activity, et al. However, the defect of functional ingredients containing poor solubility, instability, and low bioavailability significantly limit their applications in food, medicine, and cosmetic fields. In recent years, many delivery systems containing emulsions, liposomes, nanoparticles, hydrogels and complex coacervation, have been used for encapsulating food functional ingredients and extending their application. The food delivery systems with good encapsulation efficiency, protective capability, and long storage stability of functional foods, have aroused great interest among scientists. This special issue discusses the latest research progress of encapsulation and delivery of food functional ingredients, including the preparation of delivery systems, structure, digestion fate, bioavailability, targeted delivery, as well as their applications in different fields.

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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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