Special Issue

Microencapsulation of Bioactive Compounds and Potential Application in Functional Product

Bioactive compounds (polyphenols, carotenoids,

phytosterols, aromatic compounds, etc.) are natural

Message from the Guest Editors

food components that provide nutritional and health benefits. Their use has been increased in recent years in the food industry due to consumer concerns about the safety of synthetic ingredients. Bioactive compounds are added to food products for the flavouring, colouring, preservation and enhancement of health-promoting properties, but the main problem is their susceptibility to various processing and storage conditions. Microencapsulation is a useful technology that protects these compounds from degradation, increases their bioavailability, masks their undesirable characteristics and improves shelf life. Several advanced microencapsulation techniques have been explored in recent years, such as spray-drying and electrostatic extrusion used for the preservation of natural bioactive compounds. TTherefore, the aim of this Special Issue is to gather the most recent contributions and findings concerning the microencapsulation efficiency and recent advances in microencapsulation processes, as well as their future perspectives in the food and pharmaceutical industries.

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Deadline for manuscript submissions

closed (31 March 2023)



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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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