Special Issue

Stabilization, Microencapsulation and Delivery of Bioactive Compounds

Message from the Guest Editors

Stabilization and release are two key aspects in the field of bioactive compounds. Microencapsulation is receiving an increasing amount of interest since it has been proven to be an excellent way for stabilization and controlled release of bioactive compounds. In the microencapsulation process, particles or droplets of a compound are surrounded by a coating or embedded in a homogeneous or heterogeneous matrix. This provides a physical barrier between the microencapsulated compounds and the environment. Additionally, microencapsulation reaches the inclusion of the bioactive compounds in different food matrixes, preventing a negative effect on the sensory profile of the product, the controlled release of bioactive compounds, and the enhancement of the bioaccessibility and bioavailability of the microencapsulated compounds, due to targeted and triggered release in the gastrointestinal tract of consumers. It is also worth mentioning that application of microencapsulation methodology allows the production of a powder which is easier to handle and store than the non-encapsulated product. Thus, microencapsulation may be widely applied in the food industry.

Guest Editors

Dr. Trinidad Perez Palacios

Department of Animal Production and Food Science, Universidad de Extremadura, Badajoz, Extremadura, Spain

Prof. Dr. Teresa Antequera

Department of Animal Production and Food Science, Universidad de Extremadura, Badajoz, Extremadura, Spain

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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia
1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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