



Innovative Technologies for Encapsulation in Food Industry

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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.





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Message from the Editor-in-Chief

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