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Preparation, Characterization and Application of the Delivery System for Food Products

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Message from the Guest Editors

Dear Colleagues,

Gut microbiota imbalance is the pathological basis of many chronic diseases. Bioactive compounds extracted from plants (such as polyphenols) have received increasing attention due to their regulatory effect on gut microbiota. Easy degradation during digestion are the main issues. One of the effective technologies to avoid these problems is loading into by colon-targeted delivery systems, such as emulsions, complexes, gels and others. Resistant starch has good stability and antidigestibility, and has been shown to be a promising material for fabricating colon-targeted delivery systems to load and deliver bioactive compounds. Recent advances refer to new forms of resistant starch-based delivery systems that are currently under study. Understanding their physicochemical properties, formation mechanisms, protective effects on bioactive compounds, and in vitro and in vivo digestive behaviour are valuable for their applications to foods.



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Special Issue



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Message from the Editor-in-Chief

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