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# **Encapsulation and Delivery of Food Functional Ingredients**

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#### **Message from the Guest Editors**

Dear Colleagues,

Food functional ingredients such polyphenol, as carotinoid, 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

Prof. Dr. Liqiang Zou Guest Editor







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#### Message from the Editor-in-Chief

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