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Application of Innovative Spray Drying Technology on Food Engineering

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Message from the Guest Editor

Spray drying is the most commonly used microencapsulation technique in industry, particularly, the food industry. It has been widely used for the stabilization of labile compounds. The spray drying process has several advantages and the particles formed at the end of the process are in the form of a dried powder. The commercialization of powdery food ingredients is substantially more convenient than handling liquid ingredients.

This Special Issue will publish innovative research results and review papers dealing with the application of innovative spray drying technology in food engineering. These papers can explore novel applications of the spray drying process in the food industry, new encapsulation formulations and matrices, physicochemical characteristics of the encapsulation systems, and their food applications.

This Special Issue also seeks to provide a fundamental understanding and the current strategies to improve the application of the spray drying process in food engineering.



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Special Issue



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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.

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