

<b>Contents Digest</b>	83
------------------------	----

## **REVIEWS**

<b>Resveratrol encapsulation: Designing delivery systems to overcome solubility, stability and bioavailability issues</b> by Gabriel Davidov-Pardo and David Julian McClements	88
--	----

<b>Temporal Dominance of Sensations: A review</b> by Rossella Di Monaco, Chengcheng Su, Paolo Masi and Silvana Cavella	104
--	-----

<b>Fermented beverages with health-promoting potential: Past and future perspectives</b> by Alan J. Marsh, Colin Hill, R. Paul Ross and Paul D. Cotter	113
--	-----

<b>Carotenoid bioaccessibility in fruit- and vegetable-based food products as affected by product (micro)structural characteristics and the presence of lipids: A review</b> by Lien Lemmens, Ines Colle, Sandy Van Buggenhout, Paola Palmero, Ann Van Loey and Marc Hendrickx	125
--	-----

<b>Challenges in exploiting open innovation's full potential in the food industry with a focus on small and medium enterprises (SMEs)</b> by I. Sam Saguy and Vera Sirotinskaya	136
---	-----

## **VIEWPOINTS**

<b>Microbial toxins and low level of foodborne exposure</b> by Andreja Rajkovic	149
---	-----

<b>Electronic nose and electronic mucosa as innovative instruments for real-time monitoring of food dryers</b> by Mahdi Ghasemi-Varnamkhasti and Mortaza Aghbashlo	158
--	-----