

TRENDS IN FOOD SCIENCE & TECHNOLOGY

REVIEWS

- Caking of lactose: A critical review** by M. Carpin, H. Bertelsen, J.K. Bech, R. Jeantet, J. Risbo and P. Schuck 1
- Food science and technology for management of iron deficiency in humans: A review** by Ramesh Kumar Saini, Shivraj Hariram Nile and Young-Soo Keum 13
- Biodegradable polymers as wall materials to the synthesis of bioactive compound nanocapsules** by Priscilla Pereira dos Santos, Simone Hickmann Flôres, Alessandro de Oliveira Rios and Renan Campos Chisté 23
- Nano-encapsulation as a promising approach for targeted delivery and controlled release of vitamins** by Iman Katouzian and Seid Mahdi Jafari 34
- Changes in orosensory perception related to aging and strategies for counteracting its influence on food preferences among older adults** by Xiao Song, Davide Giacalone, Susanne M. Bølling Johansen, Michael Bom Frøst and Wender L.P. Bredie 49
- Antioxidant phenolics and their microbial production by submerged and solid state fermentation process: A review** by Tapati Bhanja Dey, Subhojit Chakraborty, Kavish Kr. Jain, Abha Sharma and Ramesh Chander Kuhad 60

(contents continued)

Applications of quantum dots in Food Science and biology by Jose C. Bonilla, Fatih Bozkurt, Shadi Ansari, Nesli Sozer and Jozef L. Kokini	75
Oral delivery strategies for nutraceuticals: Delivery vehicles and absorption enhancers by John P. Gleeson, Sinéad M. Ryan and David J. Brayden	90
Therapeutic potentials of bioactive compounds from mango fruit wastes by Afifa Asif, Umar Farooq, Kashif Akram, Zafar Hayat, Afshan Shafi, Farkhandah Sarfraz, Muhammad Asim Ijaz Sidhu, Hafeez-ur Rehman and Sommayya Aftab	102