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We are pleased to submit an **original research article** entitled “**Encapsulation of *Hovenia dulcis* pseudofruits by freeze drying: characterization and antioxidant potential**” from: Dalana Cecília Hanauer, Leticia Knakiewicz, Georgia Ane Raquel Sehn, Darlene Cavalheiro and Elisandra Rigo to Revista Principia.

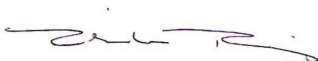
In this manuscript, we evaluated the microencapsulation of the *Hovenia dulcis* pseudofruit in whey protein concentrate and gum arabic using the freeze-drying technique. This process increased the solubility of the pseudofruit and the inhibition of alpha amylase. Then, this raw material is promising to be used as an additive to control blood sugar levels.

We consider that the study brings an important contribution to the area, due potential use of this plant matrix, aided by microencapsulation technology, for the development of a new additive with functional properties.

We confirm that this work has not been published before, and it is not under consideration for publication elsewhere. All authors listed above have participated in the making of the manuscript, have read its final version and agree with its submission to Revista Principia.

Thank you for your consideration!

Sincerely,



Elisandra Rigo, Dr

Professora do Departamento de Engenharia de Alimentos e Engenharia Química
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