

**Antimicrobial activity of microencapsulated anthocyanins from blueberry (*Vaccinium corymbosum*)****TRINIDAD S. (1), PUENTE-GARZA L. (1), GARC-GARC R. (1), CHEZ-SANTOSCOY R. (1), ALVAREZ-BARRETO J. (2),  
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Throughout history, the different essential nutrients and the healing and preventive properties for diseases that food provides with have been discovered. However, in order to take advantage of these benefits, many times the food must be consumed as it is provided by nature, due to the fact that many of these compounds are easily degraded by the temperature, light or pH conditions of the environment. For instance, anthocyanins are compounds that have not only shown anticancer activity but also have antimicrobial properties. These could help extend the products shelf life in a more organic way compared to the preservatives currently used in the industry, but in order to preserve these properties it is necessary to carry out a microencapsulation. Microencapsulation techniques allow preserving the properties of the intact anthocyanins in a better way. Through antimicrobial activity tests such as antibiograms, that compare all the compounds at the same concentrations, it can be found how the microencapsulation helps preserve the antiproliferative properties of microorganisms, making it a viable option for the conservation of foods.