



*foods*



an Open Access Journal by MDPI

## Stability and Rheology of the Emulsion Systems in Food

Guest Editor:

**Prof. Dr. Rajinder Pal**

Department of Chemical Engineering, University of Waterloo, Waterloo, ON N2L 3G1, Canada

Deadline for manuscript submissions:

**closed (29 February 2024)**

### Message from the Guest Editor

Emulsions are dispersions of two immiscible phases such as oil and water. They are broadly classified into two groups: oil-in-water and water-in-oil emulsions. Emulsions could also have a complex morphology such W/O/W and O/W/O multiple emulsions. All types of emulsions are relevant in food applications. Many food products, natural and processed, are either partly or wholly emulsions or are in emulsion form at some stage of the production process. Examples include butter, cream, and many more.

Emulsions are subject to different types of instabilities such as: creaming, sedimentation, Ostwald ripening, coalescence and break-up, and phase inversion. It is important from a practical point of view to have a good understanding and control of emulsion stability, and equally important to have a good understanding of the rheology of emulsions. The design of equipment to mix, process, and pump emulsified food products requires knowledge of the rheological properties of emulsions.

This Special Issue of Foods is dedicated to the stability and rheology of emulsion systems in food. Experimental and modeling studies dealing with all aspects of stability and rheology of emulsions are welcome.



[mdpi.com/si/180818](https://mdpi.com/si/180818)

**Special** Issue



*foods*



an Open Access Journal by MDPI

## Editor-in-Chief

### Prof. Dr. Arun K. Bhunia

1. Department of Food Science,  
Purdue University, West  
Lafayette, IN, USA

2. Department of Comparative  
Pathobiology (Courtesy), Purdue  
University, West Lafayette, IN,  
USA

## 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.

## Author Benefits

**Open Access:** free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

**High Visibility:** indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [FSTA](#), [AGRIS](#), [PubAg](#), and [other databases](#).

**Journal Rank:** JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

## Contact Us

---

*Foods* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
[X@Foods\\_MDPI](https://www.instagram.com/Foods_MDPI)