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Food and Beverage Emulsions: Microstructural and Rheological Research

Guest Editors:

Prof. Dr. Bettina Wolf

Microstructure
Engineering, School of Chemical
Engineering, University of
Birmingham, Birmingham B15
2TT, UK

Dr. Fotis Spyropoulos

School of Chemical Engineering,
College of Engineering and
Physical Sciences, University of
Birmingham, Edgbaston,
Birmingham, B15 2TT, UK

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Message from the Guest Editors

Emulsion technology over such varied colloidal dimensions is applied in foods and beverages to impart desired texture properties, create mouthfeel, deliver bioactives targeting specific delivery sites along the human digestive system—including taste in the oral cavity, adjust optical appearance, etc. As a very active field of research aiming to contribute to the development of highly nutritious foods and beverages, this Special Issue endeavors to attract high-quality manuscripts to highlight scientific foundation and advance current understanding in the area of emulsion formulation in order to facilitate and encourage future commercial advances.

Keywords: Complex emulsions; Encapsulation; Interfacial design; Interfacial rheology; Rheology; Microstructure; Delivery of actives; Processing; Enhanced nutritional properties; Consumer

Dr. Bettina Wolf
Dr. Fotis Spyropoulos
Guest Editors



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Special Issue



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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

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Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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