Special Issue

Preparation of Food Emulsions and Their Physical and Chemical Properties

Message from the Guest Editors

This Special Issue will be a dedicated platform for exploring novel insights into the development and physicochemical and functional properties of emulsion-based food systems. The topics included cover the latest methods and technologies in their preparation and characterization, as well as their diverse applications, which all also contribute to the dynamic field of green emulsion food products and its relevance across various disciplines and industries. In this regard, we encourage proposals that offer new perspectives, methodologies, or applications in the field of emulsions. These may comprise interdisciplinary approaches, innovative research methodologies, or studies that bridge the gap between theory and practical application.

We believe that this Special Issue will serve as a platform for researchers to share their exciting works and, in the long run, that this will attract further attention in the innovative development of vital, promising food systems. We also invite contributions from industry experts or researchers working closely with food companies to provide insights into practical challenges and solutions in emulsion-based food product development.

Guest Editors

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Deadline for manuscript submissions

closed (30 April 2025)



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About the Journal

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.

Editor-in-Chief

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