Special Issue

Food Emulsions: Preparation, Stabilization, and Applications in Encapsulation of Bioactive Compounds

Message from the Guest Editors

Different bioactive compounds (polyphenols, vitamins, carotenoids, phytosterols, aromatic compounds, etc.) have been widely applied in the production and processing of food products in recent years. Emulsions are a class of disperse systems consisting of two immiscible liquids, which are generally thermodynamically unstable due to the high-surface-potential energy between two phases. To stabilize the emulsions, both chemical emulsifiers and amphiphilic additives have been utilized to reduce the interfacial tension between the two liquids. The emulsion can also be stabilized by specific solid or colloidal particles; when these particles are used as stabilizers, this is referred to as Pickering emulsion. Food emulsion-based encapsulation methods protect these functional components from degradation, increase their bioavailability, mask their undesirable characteristics, and improve their shelf life. The aim of this Special Issue is to present the most recent contributions and findings regarding the preparation, stabilization, and applications in encapsulation of bioactive compounds of food emulsions, as well as their future perspectives in the food and pharmaceutical industries.

Guest Editors

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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.

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