# Special Issue

# Physicochemical and Functional Characteristics of Protein-Based Food Emulsions

## Message from the Guest Editors

Proteins are of great interest due to their amphiphilic nature, which allows them to reduce the interfacial tension at the oil–water interface. The incorporation of proteins at the oil–water interface has allowed scientists to utilise them to form emulsions (O/W or W/O), which may be used in food formulations, drugs, and nutrient delivery. Emulsions are defined as a dispersion of two or more immiscible liquids in which one of the liquids is dispersed in the other as small droplets (0.1–100 μm). Typically, in the food industry, emulsions are either oil-in-water (O/W) mixtures, in the case of milk, creams, salad dressings, mayonnaise, and soups, or water-in-oil (W/O) mixtures, in the case of margarine and butter. In more advanced systems, multiple emulsions (W/O/W or O/W/O) or nanoemulsions can be formed, which are particularly advantageous for targeted drug/nutraceutical delivery applications; therefore, the study of the physicochemical and functional characteristics of food emulsions and proteins is very important in the food industry.

## Guest Editors

Prof. Dr. Huajiang Zhang

College of Food Science, Northeast Agricultural University, No. 600, Changjiang Road, Harbin 150030, China

Dr. Jing Wang

College of Food Science, Northeast Agricultural University, Harbin 150030, China

## Deadline for manuscript submissions

closed (13 January 2025)

**Foods**

**an Open Access Journal by MDPI**

**Impact Factor 5.1**
**CiteScore 8.7**
**Indexed in PubMed**

mdpi.com/si/198176

*Foods*
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

mdpi.com/journal/foods

# Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/journal/foods

# 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

Prof. Dr. Arun K. Bhunia
1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

## Author Benefits

**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))

**Rapid Publication:**

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

MDPI