

Special Issue

Stability and Rheology of the Emulsion Systems in Food

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.

Guest Editor

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Deadline for manuscript submissions

closed (29 February 2024)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/180818

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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.

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