

Special Issue

Recent Research on Food Emulsions: Preparation, Characterization and Application

Message from the Guest Editor

Many food products are emulsions of two immiscible liquid phases (usually oil and water), with one phase dispersed as droplets in the other phase. Recently, the demand for natural, sustainable, and healthy emulsifiers has also been growing. Thus, the preparation, characterization, and utilization of natural food-grade emulsifiers have aroused more and more interest. The preparation methods of food emulsions mainly include ultrasound, high-pressure homogenization, high-speed homogenization, and microfluidizer, which are the generally used high-energy emulsification methods. The characterizations of emulsions contain stability, droplet size, interfacial film microstructure, rheological structure, and so on. The application of food emulsions currently plays an important role in the fields of 3D-printed food, fat substitutes, functional component carriers, food packaging, and food gels. This special issue focuses on recent advances in food emulsions, including their preparation, characterization, and application. Additionally, we also welcome contributions regarding the preparation of food-grade emulsifiers from different raw materials.

Guest Editor

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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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