

Special Issue

Emulsions and Emulsifiers: Preparation, Properties and Applications in Food

Message from the Guest Editors

Emulsions and emulsifiers are not only widely used in the production and processing of various foods but have a profound impact on the texture, stability, taste, and transfer of nutrients in foods, which directly relates to the quality of food and the experience of consumers.

This Special Issue, "Emulsions and Emulsifiers: Preparation, Properties and Applications in Food", aims to gather cutting-edge achievements in the research of emulsions and emulsifiers worldwide, comprehensively covering innovative preparation methods of emulsions and emulsifiers, their unique physical and chemical properties characterization, practical application cases in various foods, and so on. We sincerely invite researchers, scholars, and industry experts in the field of food science to contribute to this issue, sharing the latest research results and insights, and jointly promoting the innovative development of emulsions and emulsifiers in the food field, contributing to the progression of food science.

Guest Editors

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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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