Special Issue

Food Emulsions/Gels: Preparation, Properties and Applications

Message from the Guest Editor

Emulsion/gel systems have attracted much attention in the field of food owing to their positive contribution to the physicochemical, sensory and biological qualities of food products. Generally, emulsions/gels are prepared from two immiscible liquids. This is achieved by dispersing one fluid, in the form of droplets, in a continuous phase of the second fluid; the droplets are then surrounded by interfacially active components, including small molecular surfactants, amphiphilic polymers or solid particles, in order to maintain the stability of the emulsions. Green ingredients, such as nanocellulose and other biopolymers, are increasingly applied in modern, clean-label health and sustainability goals. The properties of food emulsions/gels highly depend on their preparation methods, matrix materials, interfacial properties, initial emulsion properties, etc. Proper characterization of the interfacial properties, dispersion behavior and stability mechanisms of food emulsions/gels is the key to achieving commercial products such as bioactive component delivery vehicles, 3D printing inks, solid fat substitutes and food and beverage products.

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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