

Special Issue

Preparation, Structure-Property Relationships and Applications of Food Emulsion

Message from the Guest Editors

Dear Colleague,

The expansion of natural ingredients (proteins, polysaccharides, starches, and dietary fibers), the modulation of formulations, the extension of preparation techniques, and the regulation of the structure–property relationships of emulsion systems have been of great interest. The behavior of water, edible oil, stabilizers, and additives at the interface and in the continuous phase, as well as the interaction between these components, have become important factors in the study of overall product quality. In addition to traditional emulsion products, the recent advances in delivery vehicles, multifunctional edible films, fermented dairy systems, and low-calorie foods have attracted interest.

We welcome both following topics including, but not limited to:

The development and utilization of novel food emulsion ingredients;

Novel technologies for the preparation of food emulsions;

Relationship between the structure of emulsifiers and the properties of emulsions;

Interactions of common components in food emulsions at interfaces or in continuous phases;

Applications of emulsion systems in the food industry;

Upgrading traditional food emulsion formulations.

Guest Editors

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Deadline for manuscript submissions

closed (20 December 2024)



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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.

Editor-in-Chief

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