

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

Prof. Dr. Qiangzhong Zhao

Dr. Bifen Chen

Dr. Lihua Huang

Dr. Yongjian Cai

Deadline for manuscript submissions

closed (20 December 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/190334

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).