Special Issue

Innovative Application of Emulsion-Based Systems to Foods: Current and Future Trends

Message from the Guest Editors

Conventional emulsions are the most widely used systems in various industries, including the food industry, because they can be easily elaborated using existing processing methods in a cost-effective manner. Even so, there are some applications where novel or improved performance of emulsions is required in order to improve some functional attributes that cannot be achieved using conventional methods. Therefore, recent advances are focused on the development of new emulsion structures with advantages in certain applications, such as improved physical or chemical stability, encapsulation, controlled release, texture modification, etc. In this Special Issue, we encourage the submission of manuscripts focused on new systems-based emulsions, such as structured emulsions, multiple emulsions, multilayer emulsions, nanoemulsions, microclusters, and filled hydrogel microspheres, among others, with improved functionality compared to conventional emulsions. Authors are encouraged to present their new production methods, properties, and potential applications of emulsions in foods, as well as their behavior during and after digestion processes.

Guest Editors

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Deadline for manuscript submissions

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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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