

Special Issue

Application of Emulsifiers in Food

Message from the Guest Editor

Emulsifiers are functional formulation ingredients which provide stability to foods and beverages. In addition to the traditionally applied small molecular weight surfactants, in particular surface-active biopolymers and particles offer opportunity for programming functionality for application. For example, combining a protein with a polysaccharide through chemical/physical interaction might improve solution properties and thus emulsifying capability in the pH and ionic strength environment of the final product. Particles offer stability against coalescence and Ostwald ripening, and research has gone into developing emulsifying particles for application in foods. Smart design of these emulsifier systems allows for responsive emulsion break-down, or even the release of a bioactive encapsulated within the emulsifier, following ingestion of the emulsion-based food or beverage. Equally, smart design approaches are demanded for the application in intelligent packaging; nutraceutical formulations; multiphase emulsions systems alike; to lower the environmental burden of emulsifier and emulsion manufacture; and to respond to the ever-increasing consumer demand of clean label 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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