

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

Prof. Dr. Bettina Wolf

Microstructure Engineering, School of Chemical Engineering, University of Birmingham, Birmingham B15 2TT, UK

Deadline for manuscript submissions

closed (10 July 2021)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/65929

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 5.1
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).