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Advances in the Design of Food Emulsions: Properties, Emulsification Techniques and Applications

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Message from the Guest Editors

Food emulsions are colloidal dispersions containing two immiscible phases, commonly one oily and one aqueous, in which one phase is dispersed into another as droplets. They can be oil-in-water or water-in-oil conventional systems or more sophisticated dispersions. Generally, food emulsion properties, such as droplet diameter, physical stability, and viscosity, among others, depend on the nature and proportion of the phases, emulsifier type, and production process. The previous preparation of materials and the emulsification method are essential steps of food emulsion production due to their effects on the emulsion structure, stability, efficiency as an encapsulation, protection, and delivery system for functional compounds. The relationship between the emulsification process, physicochemical properties, and applications of food emulsions has been highlighted in recent years. Therefore, this Special Issue focuses on the structure, chemical and physicochemical characterization, rheological properties, emulsification methods, and applications of food emulsions. Thus, we invite researchers to contribute with original research or review papers on these topics.



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Special Issue



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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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