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# Food and Beverage Emulsions: Microstructural and Rheological Research

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Deadline for manuscript submissions: closed (15 May 2019)

### Message from the Guest Editors

Emulsion technology over such varied colloidal dimensions is applied in foods and beverages to impart desired texture properties, create mouthfeel, deliver bioactives targeting specific delivery sites along the human digestive system including taste in the oral cavity, adjust optical appearance, etc. As a very active field of research aiming to contribute to the development of highly nutritious foods and beverages, this Special Issue endeavors to attract highquality manuscripts to highlight scientific foundation and advance current understanding in the area of emulsion formulation in order to facilitate and encourage future commercial advances.

Keywords: Complex emulsions; Encapsulation; Interfacial design; Interfacial rheology; Rheology; Microstructure; Delivery of actives; Processing; Enhanced nutritional properties; Consumer

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#### Message from the Editor-in-Chief

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