



## Fabrication and Application of High Internal Phase Emulsions (HIPEs)

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### Message from the Guest Editors

Dear Colleagues,

Pickering high internal phase emulsions (HIPEs) are commonly referred to superconcentrated emulsions stabilized by particles with a minimum internal phase volume fraction of 0.74. They have received considerable attentions in many fields, including tissue engineering, foods, personal care products, and pharmaceuticals. The exploitation of this Pickering emulsion template for the development of new functional materials has also recently become the subject of intense investigation. Fabrication of HIPEs stabilized by food-grade particles provided a promising strategy to physically transform liquid oils into solid-like fats, addressing the challenge for partially hydrogenated oils (PHOs) free in food industry. While much progress has been made over the past decade, Pickering HIPE still remains an exciting topic since many aspects of their behavior have not yet to be investigated. The present “Fabrication and Application of High Internal Phase Emulsions (HIPEs)” Special Issue aims to bring together research and review papers pertaining to the recent developments in the design, fabrication, and application of Pickering HIPEs.

*Guest editors*

