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Application of Emulsifiers in Food

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Deadline for manuscript
submissions:

closed (10 July 2021)

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.



mdpi.com/si/65929

Special Issue



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Message from the Editor-in-Chief

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