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Study on Stability and Lipid Oxidation Inhibition in Emulsified Food

Guest Editors:

Dr. Ann-Dorit Moltke Sørensen

Research Group for Bioactives—
Analysis and Application,
National Food Institute,
Technical University of Denmark,
2800 Kongens Lyngby, Denmark

Dr. Betül Yesiltas

Technical University of Denmark,
National Food Institute, DK-2800
Kgs. Lyngby, Denmark

Prof. Dr. Eric A. Decker

Department of Food Science,
University of Massachusetts,
Chenoweth Laboratory, Amherst,
MA 01003, USA

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Message from the Guest Editors

Lipid oxidation is a major cause of quality loss and food waste in lipid-containing food products. Therefore, it is crucial to inhibit lipid oxidation while maintaining the physical stability of the food product. Lipid oxidation is initiated at the interfaces between oil and water and continued in the oil phase. Thus, effective ways to stabilize and inhibit lipid oxidation are important to maintain quality of emulsified food and minimize waste.

This Special Issue covers research areas dealing with interfacial characteristics of emulsified foods for maintaining physical stability and inhibiting lipid oxidation, which will contribute to the current understanding of lipid oxidation in complex food systems. This also includes the use of new methods and techniques to discover interface characteristics of emulsified foods and their connection to lipid oxidation. Reviews and research studies on physical and chemical characterization of the emulsions are also welcome. This Special Issue seeks to provide a fundamental understanding of lipid oxidation and introduce current strategies to prevent it in order to maintain the quality of emulsified foods.



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Special Issue



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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

Message from the Editor-in-Chief

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Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

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