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Composition, Stability and Properties Research of Food Emulsions and Foams

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Message from the Guest Editors

Emulsions and foams are among the most fundamental systems in soft matter food science. Foods are generally surface and interface driven "materials" and many food-related basic properties, such as mouthfeel, texture, taste, and aroma release, are determined by their structural properties, such as droplet size, viscosity of the continuous phase and the scale dependent competing interactions between hydrophobic and hydrophilic components. In this Special Issue, we would like to cover the entire range of aspects from fundamental theoretical, physical, chemical properties and applications in edible emulsions/foams. Aspects such as rheology and microstructure of food emulsions and foams and their importance in mouth feel, texture and flavour release properties are considered. Novel methods of stabilizing emulsions like Bijels, Emulgels, and protein/polysaccharide based fluidgel-emulsions, Pickering emulsions and foams will be considered. Novel techniques of preparation and characterization are also invited. Furthermore, theoretical considerations, simulations and model systems as applied to food systems are definitely welcome.



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Special Issue



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Message from the Editor-in-Chief

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