

Special Issue

Study on Stability and Lipid Oxidation Inhibition in Emulsified Food

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.

Guest Editors

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

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