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Physicochemical and Functional Characteristics of Protein-Based Food Emulsions

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Message from the Guest Editors

Dear Colleagues,

Proteins are of great interest due to their amphiphilic nature, which allows them to reduce the interfacial tension at the oil–water interface. The incorporation of proteins at the oil–water interface has allowed scientists to utilise them to form emulsions (O/W or W/O), which may be used in food formulations, drugs, and nutrient delivery. Emulsions are defined as a dispersion of two or more immiscible liquids in which one of the liquids is dispersed in the other as small droplets (0.1–100 μm). Typically, in the food industry, emulsions are either oil-in-water (O/W) mixtures, in the case of milk, creams, salad dressings, mayonnaise, and soups, or water-in-oil (W/O) mixtures, in the case of margarine and butter. In more advanced systems, multiple emulsions (W/O/W or O/W/O) or nanoemulsions can be formed, which are particularly advantageous for targeted drug/nutraceutical delivery applications; therefore, the study of the physicochemical and functional characteristics of food emulsions and proteins is very important in the food industry.

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Guest Editors



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Message from the Editor-in-Chief

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