Table of Contents

Context and Background

Emulsion Science and Technology in the Food Industry General Characteristics of Food Emulsions Emulsion Properties Hierarchy of Emulsion Properties Understanding Food Emulsion Properties Overview and Philosophy References

Molecular Characteristics

Introduction Forces of Nature Origin and Nature of Molecular Interactions Overall Intermolecular Pair Potential Molecular Structure and Organization Is Determined by a Balance of Interaction Energies and Entropy Effects Thermodynamics of Mixing Molecular Conformation Compound Interactions Computer Modeling of Liquid Properties Measurement of Molecular Characteristics References

Colloidal Interactions

Introduction Colloidal Interactions and Droplet Aggregation Van der Waals Interactions Electrostatic Interactions Steric Interactions Depletion Interactions Hydrophobic Interactions Hydration Interactions Thermal Fluctuation Interactions Nonequilibrium Effects Total Interaction Potential Measurement of Colloidal Interactions Prediction of Colloidal Interactions in Food Emulsions References

Emulsion Ingredients

Introduction Fats and Oils Water Texture Modifiers Other Food Additives Factors Influencing Ingredient Selection References

Interfacial Properties and Their Characterization

Introduction General Characteristics of Interfaces Adsorption of Solutes to Interfaces Interfacial Composition and Its Characterization Interfacial Structure Interfacial Tension and Its Measurement Interfacial Rheology and Its Measurement Chemical and Biochemical Properties of Interfaces Practical Implications of Interfacial Phenomena References

Emulsion Formation

Introduction Overview of Emulsion Formation Flow Profiles in Homogenizers Physical Principles of Emulsion Formation Homogenization Devices Factors Influencing Droplet Size Low-Energy Homogenization Methods Demulsification Future Developments References

Emulsion Stability

Introduction Thermodynamic and Kinetic Stability of Emulsions Gravitational Separation Droplet Aggregation: General Features Coalescence Partial Coalescence Ostwald Ripening Chemical and Biochemical Stability References

Emulsion Rheology

Introduction Rheological Properties of Materials Measurement of Rheological Properties Computer Simulation of Emulsion Rheology Major Factors Influencing Emulsion Rheology Concluding Remarks and Future Directions

References

Emulsion Flavor

Introduction Flavor Partitioning Flavor Release Emulsion Mouthfeel and Oral Processing Measurement of Emulsion Flavor Concluding Remarks and Future Directions References

Appearance

Introduction General Aspects of Optical Properties of Materials Mathematical Modeling of Emulsion Color Measurement of Emulsion Color Major Factors Influencing Emulsion Color Concluding Remarks and Future Directions References

Gastrointestinal Fate of Emulsions

Introduction Overview of Emulsion Passage through the GIT Potential Changes in Emulsion Characteristics Reasons for Controlling Gastrointestinal Fate of Emulsions Conclusions and Future Directions References

Food Emulsions in Practice

Introduction Milk and Cream Beverage Emulsions Dressings References

Emulsion-Based Delivery Systems

Introduction Emulsions and Nanoemulsions Multiple Emulsions Multilayer Emulsions Solid Lipid Particles Filled Hydrogel Particles Microclusters Miscellaneous Systems Summary References

Characterization of Emulsion Properties

Introduction Testing Emulsifier Effectiveness Microstructure and Droplet Size Distribution Disperse Phase Volume Fraction Droplet Crystallinity Droplet Charge Droplet Interactions Summary References **Index**