



Food Emulsions: Principles, Practices, and Techniques, Second Edition (CRC Series in Contemporary Food Science)

David Julian McClements

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Food Emulsions: Principles, Practice, and Techniques, Second Edition introduces the fundamentals of emulsion science and demonstrates how this knowledge can be applied to better understand and control the appearance, stability, and texture of many common and important emulsion-based foods.

Revised and expanded to reflect recent developments, this second edition provides the most comprehensive and contemporary discussion of the field of food emulsions currently available. It contains practical information about the formulation, preparation, and characterization of food emulsions, as well as the fundamental knowledge needed to control and improve food emulsion properties. New features include updates of all chapters, a critical assessment of the major functional ingredients used in food emulsions, and reviews of recent advances in characterizing emulsion properties.

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