



Food Emulsions: Principles, Practices, and Techniques, Third Edition

David Julian McClements

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Continuing the mission of the first two editions, **Food Emulsions: Principles, Practices, and Techniques, Third Edition** covers the fundamentals of emulsion science and demonstrates how this knowledge can be applied to control the appearance, stability, and texture of emulsion-based foods. Initially developed to fill the need for a single resource covering all areas of food emulsion formation, stability, characterization, and application, the first two editions raised the bar for references in this field. This third edition is poised to do the same.

See What's New in the Third Edition:

- New chapters have been added on Emulsion-Based Delivery Systems and the Gastrointestinal Fate of Emulsions
- All chapters have been revised and updated, including new methods of fabricating and characterizing emulsions
- New figures have been included, and previous ones have been redrawn

As in previous editions, the main focus of this book is on presenting the fundamental principles of emulsion science and technology that underlie all types of emulsion-based food products. It highlights practical applications and provides an overview of modern areas of research. Figures and diagrams add emphasis to important concepts and present the underlying theory in a clear and approachable manner. These features and more give you a firm grounding in basic principles that will aid in the rational design of new products, the improvement of existing products, and the more rapid solution of processing problems.

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