# The stability of three different citrus oil-in-water emulsions fabricated by spontaneous emulsification

# <https://www.sciencedirect.com/science/article/pii/S0308814618312020>

# Impact of sodium caseinate, soy lecithin and carrageenan on functionality of oil-in-water emulsions

# <https://www.sciencedirect.com/science/article/pii/S0963996919303643>

# Emulsion-based control of flavor release profiles: Impact of oil droplet characteristics on garlic aroma release during simulated cooking

[**https://www.sciencedirect.com/science/article/pii/S0963996918310032**](https://www.sciencedirect.com/science/article/pii/S0963996918310032)