

Special Issue

Fish Protein Gel: Preparation, Characterization and Quality Control

Message from the Guest Editor

Aim and scope: recent knowledge of innovative fish protein gel processing technologies and products.

History: Aging populations, salt-sugar-reduction needs, personalized food demand, and green manufacturing are propelling the innovative development of protein gel foods. Many new technologies are being tested to improve fish protein gel texture, nutritional structure, flavor, stability, etc. Thus, fish protein gel foods are facing great challenges to meet future demand.

Cutting-edge research: technologies for fish protein gel texture modification (3D printing, high-pressure homogenization, ultra-pressure, phenolic compounds, etc.), nutritional and flavor structure adjustment (emulsion gel, nanocellulose fortification, salt-substitutes, etc.), and quality analysis (LF-NMR, NIR, etc.) are the cutting-edge topics in this area. Papers covering innovative processing technologies, such as 3D printing, emulsion gel, ultra-pressure, salt-reduction, ohmic or microwave heating, are welcomed. Studies focusing on innovative product development (soft surimi products, functional surimi products, gelatin gel, etc.), quality evaluation, and digestibility are also welcomed.

Guest Editor

Dr. Jinfeng Pan

School of Food Science and Engineering, Dalian Polytechnic University, Dalian, China

Deadline for manuscript submissions

closed (5 August 2025)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/212208

Foods

Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 10.3
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).