

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

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Deadline for manuscript submissions

closed (5 August 2025)



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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.

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