

## Special Issue

# Exploring the Use of Starch-Based Hydrocolloids in Food Gelation

### Message from the Guest Editors

The burgeoning field of hydrocolloid and hydrogel development has garnered escalating interest, driven by its multifaceted utility within the food industry. Of particular note are the recent advancements in multi-emulsion gels, along with blends and hybrid gel systems, which have shown great promise due to their excellent performance. This Special Issue will focus on the cutting-edge innovations and applications of starch-based hydrocolloids in food gelation, which have emerged as pivotal components in this realm. Furthermore, it will also include various new achievements in different multi-emulsion gels, blends or hybrids gels. In this Special Issue, we invite both research and review articles that contribute to the understanding and application of these novel gel systems, with an emphasis on starch, hydrocolloids, hydrogel and food gelation as the central themes.

### Guest Editors

Prof. Dr. Long Yu

College of Food Science and Engineering, South China University of Technology, Guangzhou 510640, China

Dr. Qingfei Duan

Institute of Chemistry, Henan Academy of Sciences, Zhengzhou, China

### Deadline for manuscript submissions

closed (30 September 2025)



## Foods

an Open Access Journal  
by MDPI

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/218050](https://mdpi.com/si/218050)

*Foods*

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

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





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
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 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).