

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.

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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.

Editor-in-Chief

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