

## Special Issue

# Oleogel: Physicochemical Properties and Application in Food Industry

### Message from the Guest Editors

The adverse effects of traditional solid fats with high contents of saturated/trans fatty acids on human health have become an important dietary problem. Oleogels are considered a novel alternative. Over the past few decades, although there has been much research on developing oleogels for food applications, few of them have been successfully commercially used in foods so far due to defects in texture and processing characteristics. Therefore, one of the primary challenges is creating the specific crystal network to achieve the required physicochemical and textural properties of solid fat. However, the instability of oleogels under high temperature and shear are the main properties that make it difficult for food applications. Furthermore, lipid oxidation is an important issue, affecting the sensory and textural properties and nutritional qualities of oleogels, and needs to be addressed.

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*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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