

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.

Guest Editors

Prof. Dr. Yuanfa Liu

School of Food Science and Technology, Jiangnan University, Wuxi 214122, China

Dr. Xiuhang Chai

School of Food Science and Technology, Jiangnan University, Wuxi 214122, China

Deadline for manuscript submissions

closed (12 January 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/178841

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 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 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).