



## Application of Oleogel and Oleogel-Based Systems in Foods: Effective Strategies to Satisfy People's Demands for Nutrition and Health

Guest Editor:

**Prof. Dr. Zihao Wei**

College of Food Science and  
Engineering, Ocean University of  
China, Qingdao 266003, China

Deadline for manuscript  
submissions:

**closed (18 November 2022)**

### Message from the Guest Editor

Oleogels, a kind of thermoreversible semi-solid lipids, are proven to be an effective strategy for delivering nutraceuticals and satisfying people's nutritional needs for modern food. Developing oleogel-based systems (such as bigel systems) to deliver nutraceuticals is also a potential strategy for improving the nutritional content of modern food, and these working principles may include loading more nutraceuticals, improving the dispersion of nutraceuticals, and so on. Due to multiple advantages, oleogel-based systems have recently gained widespread attention in modern foods.

To date, various oleogels and oleogel-based systems have been devised to satisfy people's demands regarding nutrition and health. However, there are many unsolved problems, which hinder their applications. Considering that oleogels and oleogel-based systems are so intriguing and significant in the field of food science, this Special Issue was devised to improve our understanding of oleogels and oleogel-based systems. All articles related to meeting people's demands for nutrition and the health of modern food through oleogels and oleogel-based systems are most welcome.





***gels***



an Open Access Journal by MDPI

## Editor-in-Chief

### **Prof. Dr. Esmail Jabbari**

Biomimetic Materials and Tissue  
Engineering Laboratory,  
Department of Chemical  
Engineering, University of South  
Carolina, Columbia, SC 29208,  
USA

## Message from the Editor-in-Chief

*Gels* (ISSN 2310-2861) is recently established international, open access journal on physical and chemical gel-based materials. The journal aim is to encourage scientists to publish their experimental and theoretical results in as much detail as possible. General topics include but not limited to synthesis, characterization and applications of new organogels, hydrogels and ionic gels made either from low molecular weight compounds or polymers, composite and hybrid materials where a metal is by some means incorporated into the gel network, and computational studies of these materials in order to provide a better understanding of gelation mechanism. We cordially invite you to consider publishing with us and contribute with your own grain of sand to the advance in this fascinating field.

## Author Benefits

**Open Access:** free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

**High visibility:** indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [CAPus / SciFinder](#), and [other databases](#).

**Journal Rank:** JCR - Q1 (*Polymer Science*)

## Contact Us

*Gels* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/gels](http://mdpi.com/journal/gels)  
[gels@mdpi.com](mailto:gels@mdpi.com)  
[X@Gels\\_MDPI](#)