



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

Guest Editor:

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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.





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