Special Issue

Advances in Engineering Emulsion Gels for Food Application

Message from the Guest Editors

This Special Issue represents an opportunity for researchers to publish results concerning emulsion gel characterization (including structural behavior, oil binding, emulsification potential, textural properties, rheological attributes, color, thermal properties, bio-functional characteristics, phytochemical composition, and bio-active properties) or emulsion gel applications in chocolate and confectionery and in bakery, meat, dairy, and other food products (with analyses of rheology, microstructure, color, texture, and sensory attributes). We welcome original research articles, reviews, and short communications on the topic of "Advances in Engineering Emulsion Gels for Food Application".

Guest Editors

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About the Journal

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.

Editor-in-Chief

Prof. Dr. Esmaiel Jabbari
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indexed within Scopus, SCIE (Web of Science), PubMed, PMC, CAPlus / SciFinder, and other databases.

Journal Rank:

JCR - Q1 (Polymer Science) / CiteScore - Q1 (Organic Chemistry)

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 12.5 days after submission; acceptance to publication is undertaken in 2.7 days (median values for papers published in this journal in the first half of 2025).

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