Special Issue

Recent Advances in Soft Gels in the Food Industry and Technology

Message from the Guest Editors

Soft gels are becoming essential in food technology due to their unique structural, textural, and functional properties, enabling the development of innovative food design and production approaches. With growing consumer interest in healthier and more sustainable foods, this issue seeks to explore how soft gels can contribute to creating enhanced food products with improved nutritional profiles, sensory appeal, and shelf stability. This issue aims to cover a broad spectrum of topics, including but not limited to the development of new gelling agents, bio-based and sustainable gel formulations, advanced techniques in gelation, and soft gels used for the controlled release of flavors or bioactive compounds. Researchers are also encouraged to submit studies on the microstructural analysis and physicochemical properties of gels and how these impact food quality, consumer experience, and industrial applications. Potential authors are encouraged to submit work that addresses both fundamental and applied aspects, helping to build a comprehensive resource for advancing soft gel technology in food applications.

Guest Editors

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About the Journal

Message from the Editorial Board

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.

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