

Special Issue

Gels: Diversity of Structures and Applications in Food Science (2nd Edition)

Message from the Guest Editors

We invite contributions that delve into topics such as the development of innovative gel-based food materials; the relationship between gel structure and functionality; the utilization of gels for encapsulation and controlled release of bioactive compounds; and the application of gels in improving food texture, stability, and sensory properties. Additionally, studies on the characterization of gel structures at the molecular and microscopic levels, as well as the development of new techniques for gel preparation and analysis, are highly encouraged. By bringing together cutting-edge research from around the world, this Special Issue seeks to provide a comprehensive overview of the current state-of-the-art and future directions in the field, inspiring further exploration and innovation in gel-based food science. Potential authors are encouraged to submit original research articles and reviews that contribute to a deeper understanding of gels and their role in shaping the future of food products.

Guest Editors

Dr. Dan Xiong

College of Food Science and Engineering, Yangzhou University,
Yangzhou 225127, China

Dr. Qingling Wang

College of Food Science and Engineering, Yangzhou University,
Yangzhou 225127, China

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Gels
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
gels@mdpi.com

mdpi.com/journal/

[gels](https://mdpi.com/journal/gels)





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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.

Editors-in-Chief

Prof. Dr. Esmail Jabbari

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

Prof. Dr. Chuanliang Feng

State Key Lab of Metal Matrix Composites, School of Materials Science and Engineering, Shanghai Jiao Tong University, Shanghai 200240, China

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