Special Issue

Food Gel-Based Systems: Gel-Forming and Food Applications

Message from the Guest Editors

Recent innovations in modern processing technology have transformed a number of scientific and industrial areas, including the food industry. Gels have attracted increasing interest in the food discipline due to their good biocompatibility, biodegradability, nutritional properties, and edibility. These food colloids exhibit applicative potential in domains where gel-based systems play a crucial role, such as encapsulation and the controlled release of bioactive compounds, the bioaccessibility of bioactive compounds during digestion, the structuring and stabilization of emulsions and foams, the development of meat substitutes, plant-based protein gels, dairy products, confectioneries, bakery products, and novel gel-based food products. The mechanism of gelation is determined by the gelling agent(s) and the conditions of gel formation.

This Special Issue invites authors to contribute high-quality original research or review articles on the utilization of novel ingredients and formulations in the development of versatile food gels.

Guest Editors

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Deadline for manuscript submissions

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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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