Special Issue

Food Gels: Structure and Application

Message from the Guest Editors

Food gels are an integral part of modern food systems, exhibiting unique structural and functional properties that are important for the development of new products. From textural consumer appeal to the performance of bioactive compound delivery systems, food gels play a key role in improving the sensory, nutritional, and functional properties of food products. As the demand for healthier, more sustainable, and more functional foods continues to grow, understanding and advancing the science of food gels is more important than ever. Despite the widespread use of food gels, challenges remain in optimizing their formulations, understanding their behavior under different conditions, and tailoring their properties to specific applications. The introduction of novel biopolymers, alternative protein sources, and plant-based ingredients is expanding the field of food gel research. This Special Issue invites submissions of original scientific articles, reviews, and perspectives that explore the structure, properties, and applications of food gels in a variety of contexts.

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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.

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