

## Special Issue

# Recent Developments in Food Gels (2nd Edition)

### Message from the Guest Editor

Gels are polymeric colloids with viscoelastic properties that can incorporate large quantities of water, air or oil within their 3D networks, lending them unique properties for broader applications. Although some existing challenges in designing gels have been overcome by major breakthroughs in synthetic polymer chemistry, emerging challenges such as source renewability, cost effectiveness and sustainability remain. Therefore, there is a compelling need for gels prepared from natural sources. Thus, this Special Issue on Recent Developments in Food Gels will publish research papers and review articles dealing with topics including but not limited to:

- Food gel fabrication with novel processing methods;
- Polymerization/crosslinking methods;
- Elucidation of molecular mechanisms;
- Innovative analytical approaches to characterization, molecular structure–functionality relationship;
- Food gel–body interaction.

---

### Guest Editor

Dr. Baskaran Stephen Inbaraj

Department of Food Science, Fu Jen Catholic University, New Taipei City 24205, Taiwan

---

### Deadline for manuscript submissions

closed (20 August 2025)



## Gels

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.3  
CiteScore 7.6  
Indexed in PubMed



[mdpi.com/si/183171](https://mdpi.com/si/183171)

*Gels*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[gels@mdpi.com](mailto:gels@mdpi.com)

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

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





# Gels

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.3  
CiteScore 7.6  
Indexed in PubMed



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



## 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

---

### Author Benefits

#### High visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, CAPIus / 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 13.5 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).