Special Issue

Gels: Diversity of Structures and Applications in Food Science

Message from the Guest Editors

Gels, with their unique physical properties and structural diversity, have become indispensable components in modern food science. This Special Issue of Gels aims to showcase the latest advancements in understanding the diversity of gel structures and their applications in food science. 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.

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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.

Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 12.5 days after submission; acceptance to publication is undertaken in 2.7 days (median values for papers published in this journal in the first half of 2025).