Special Issue

Oleogels, Bigels, and Emulgels: Fabrication, Application and Research Trends

Message from the Guest Editors

Recently, there has been a growing interest in oleogels, bigels, and emulgels as promising alternatives to trans and saturated fats. Oleogels are fat-like solid oil gels. Consumer demand for healthy products can be met by using oleogels with a superior fatty acid composition, which can be easily manufactured and used in food products. Bigels are a combination of hydrogel and organogel, with high physical stability, which can be used in the food industry as a substitute for solid fats and as "smart" food packaging materials. The emulgel matrix is a complex colloidal system obtained by replacing the hydrogel phase (partially or totally) with an emulsion. Emulgels could be used in the food industry when semi-solid or highly viscous texture is required. The current issue aims to provide an opportunity for researchers to publish their results concerning the oil structuring techniques, oleogels, bigels, and emulgels characterization; oleogels, bigels and emulgels applications. We welcome original research articles, reviews, and short communications about “Oleogels, Bigels, and Emulgels: Fabrication, Application and Research Trends”.

Guest Editors

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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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