

Special Issue

Recent Advances on the Use of Different Gels Type in the Food Industry

Message from the Guest Editors

Gels, in the basic form of hydrogels, oleogels, emulsion gels, and/or bigels, have been widely utilized in food formulations for improving quality attributes. The formation of gels involves processes such as heating, cooling, or ion-induced cross-linking. These methods alter the molecular structure of the gel-forming ingredients, inducing the formation of a network that traps liquid within it, resulting in a desired gel consistency. The texture of the gel can be modified by adjusting factors such as the concentration of the gel-forming ingredients, pH level, and temperature. Their versatility and ability to improve food quality from technological and nutritional points of view make them an essential component of many foods enjoyed by consumers worldwide.

This Special Issue, “Recent Advances on the Use of Different Gels Type in the Food Industry”, comprehensively discusses the various applications of and advancements in the production and use of different types of gels in food products. We expect that key actors in the field will contribute to this discussion according to their particular areas of expertise, covering different types of gels.

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Deadline for manuscript submissions

1 October 2025



Gels

an Open Access Journal
by MDPI

Impact Factor 5.3
CiteScore 7.6
Indexed in PubMed



mdpi.com/si/188307

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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

Prof. Dr. Esmail Jabbari

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