Special Issue

Advanced Gels in the Food System

Message from the Guest Editors

This Special Issue of *Gels* aims to explore recent advancements in gel-based systems within the food industry. We welcome the submission of papers that delve into innovative applications, novel materials, and the technological breakthroughs that are reshaping food processing, preservation, and enhancement. The scope of this Special Issue includes, but is not limited to, protein and polysaccharide gels, oleogels, nanogels, and composite gels. Emphasis will be placed on the functional properties of these gels, their role in enhancing food texture, stability, and nutritional value, and their potential application in the development of sustainable, health-promoting, and advanced food products. Examples include the utilization of protein hydrogels as cell culture meat scaffolds to support and guide cell differentiation, nanogels for the encapsulation and controlled release of bioactive compounds, and oleogels as healthier fat substitutes in bakery products. We encourage researchers to share experimental studies, reviews, and theoretical models that push the boundaries of current knowledge in this dynamic field.

Guest Editors

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Deadline for manuscript submissions

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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. Esmaiel Jabbari
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Author Benefits

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indexed within Scopus, SCIE (Web of Science), PubMed, PMC, CAPlus / 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 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).

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