Special Issue

Design, Fabrication, and Applications of Food Composite Gels

Message from the Guest Editors

The development of food composite gels represents a frontier in food science, offering exciting opportunities to enhance the nutritional, functional, and sensory properties of food products. By combining different food components, such as proteins, polysaccharides, and other bioactive ingredients, these composite gels can provide innovative solutions to meet the demands of modern consumers. For this Special Issue, titled "Design, Fabrication, and Applications of Food Composite Gels", we are gathering cutting-edge research and advancements in this multidisciplinary field. We invite contributions that address the following topics:

- Advanced characterization techniques to understand the structure and properties of composite gels;
- Functional applications of food composite gels in texture modification and product stabilization;
- The role of food composite gels in the development of innovative food products;
- Effects of processing and storage conditions on the stability and functionality of food composite gels;
- Applications of composite gels in encapsulation and controlled-release systems for active ingredients.

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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