Special Issue

Recent Advances in Oil Structuring

Message from the Guest Editors

Dear colleague,

Nowadays, there are increasing demands regarding the quality of fats. Fats obtained directly from plant and animal raw materials do not always meet the expectations of technologists, nutritionists or consumers. For this reason, they are subjected to numerous modifications that make it possible to obtain a product with the desired features and properties and that also meet consumers' expectations with regard to sensory properties.

The most common processes enabling fat modification are: fractionation, blending, hydrogenation interesterification and oleogelation. Nowadays, much interest is placed on the methods that are compatible with sustainable development. One such method is enzymatic interesterification. Oleogelation, on the other hand, is a method which enables the structuring of oil by adding structure-forming substances, thanks to which the new fat changes physical characteristics and can be applied in new ways in industry. Gelation techniques have been used for oil structuring reasons, allowing for the development of diverse oleogel or organogel systems, with a multitude of colloidal architectures.

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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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