

## Special Issue

# Rheological and Gelling Properties of Gels for Food Applications

### Message from the Guest Editors

This Special Issue focuses on the interdisciplinary science of food gels, highlighting innovations in their preparation, structural properties, and multifunctional applications across the food industry. Food gels—spanning natural biopolymers and synthetic hybrids—leverage unique three-dimensional networks to achieve tailored textures, stability, and bioactive delivery capabilities. Recent advances in sustainable sourcing align with circular-economy principles and reduce environmental footprints. Key themes include:

- Preparation and optimization.
- Structure–function relationships.
- Advanced characterization.
- Functional applications.

This issue aims to catalyze innovations that bridge fundamental gel science with real-world food solutions, advancing sustainability, health, and global food security.

---

### Guest Editors

Dr. Songsong Jiang

College of Tourism and Culinary Science, Yangzhou University,  
Yangzhou 225127, China

Dr. Zhuangli Kang

College of Tourism and Culinary, Yangzhou University, Yangzhou  
225127, China

---

### Deadline for manuscript submissions

10 July 2026



## Gels

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.3  
CiteScore 7.6  
Indexed in PubMed



[mdpi.com/si/256181](https://mdpi.com/si/256181)

*Gels*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[gels@mdpi.com](mailto:gels@mdpi.com)

[mdpi.com/journal/  
gels](https://mdpi.com/journal/gels)





# Gels

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.3  
CiteScore 7.6  
Indexed in PubMed



[mdpi.com/journal/  
gels](https://mdpi.com/journal/gels)



## 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

Biomimetic Materials and Tissue Engineering Laboratory, Department of Chemical Engineering, University of South Carolina, Columbia, SC 29208, USA

---

### Author Benefits

#### High visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, CAPus / 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 13.5 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).