

Special Issue

Modification of Gels in Creating New Food Products (2nd Edition)

Message from the Guest Editors

The Special Issue “Modification of Gels in Creating New Food Products (2nd Edition)” in the journal *Gels* is dedicated to providing a comprehensive collection of recent advances in the field of food gels. Gels, being a semi-solid colloidal or polymer network, have various applications in food. . By the act of creating new food products, producers are attempting to fulfill consumers’ requests and requirements. Thanks to their ability to immobilize large amounts of water, their low calorie density, appealing taste, and society-enhancing properties, gels are good materials for novel, functional food production. They can be some of the most in-demand low-calorie, pro-healthy, sustainable, and zero-waste foods. Therefore, in the field of new product development, gels can play the following important roles: they are novel, biocompatible, biodegradable, etc. The second edition of this Special Issue still aims to present the research on the recent advances in novel food gels created by using novel ingredients and innovative methods of gel induction, as well as new methods for analyzing the properties of gels or products made with food gels.

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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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