Special Issue

Application of Oleogel and Oleogel-Based Systems in Foods: Effective Strategies to Satisfy People's Demands for Nutrition and Health

Message from the Guest Editor

Oleogels, a kind of thermoreversible semi-solid lipids, are proven to be an effective strategy for delivering nutraceuticals and satisfying people's nutritional needs for modern food. Developing oleogel-based systems (such as bigel systems) to deliver nutraceuticals is also a potential strategy for improving the nutritional content of modern food, and these working principles may include loading more nutraceuticals, improving the dispersion of nutraceuticals, and so on. Due to multiple advantages, oleogel-based systems have recently gained widespread attention in modern foods. To date, various oleogels and oleogel-based systems have been devised to satisfy people's demands regarding nutrition and health. However, there are many unsolved problems, which hinder their applications. Considering that oleogels and oleogel-based systems are so intriguing and significant in the field of food science, this Special Issue was devised to improve our understanding of oleogels and oleogel-based systems. All articles related to meeting people's demands for nutrition and the health of modern food through oleogels and oleogel-based systems are most welcome.

Guest Editor

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Deadline for manuscript submissions

closed (18 November 2022)

Gels

an Open Access Journal by MDPI

Impact Factor 5.3
CiteScore 7.6
Indexed in PubMed

mdpi.com/si/120153

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Message from the Editorial Board

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.

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