Special Issue

Recent Advances in Food Gels

Message from the Guest Editors

The Gels invites you to submit an article to a Special Issue entitled "Recent Advances in Food Gels". Polymer gels are special colloidal systems arising from sol coagulation. They exhibit three-dimensional spatial structures. This kind of system can be characterized as a transitory state of matter or substance, which can be considered between a solid state and a liquid state. Gels possess both elastic and viscous properties. Similar to solids, they can exhibit an elastic response, deforming as a result of external force application but returning to their original shape and dimensions when the force disappears. On the other hand, gels also show viscous behavior, as a part of displacement energy is not recovered after the force is reduced to zero. This can result in the flow of gels. This Special Issue aims to collect high-quality manuscripts reporting any of the following: new methods of gel design and preparation; the mechanisms and nature of gelling; and the structural, mechanical, or spectroscopic characterization of edible gels.

Guest Editors

Prof. Dr. Ryszard Rezler

Dr. Przemyslaw Siejak

Prof. Dr. Krzysztof Polewski

Deadline for manuscript submissions

closed (30 April 2024)



Gels

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Gels
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
gels@mdpi.com

mdpi.com/journal/ gels





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About the Journal

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. Esmaiel Jabbari

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

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 12.5 days after submission; acceptance to publication is undertaken in 2.7 days (median values for papers published in this journal in the first half of 2025).

