Special Issue

Moving Towards Food Sustainability: Advances in Novel Alternative and Hybrid Protein Gels

Message from the Guest Editors

Protein gels are the matrices of many traditional foods, such as cheeses, puddings, and sausages. Proteins from animal sources such as milk, eggs, and meat have been widely used as gelling agents in the food industry. However, the traditional production of animal proteins is associated with significant greenhouse gas emissions and a greater demand for land. Given these concerns, a growing number of research groups have focused their activities on alternative proteins produced from plants (e.g., legumes, nuts, and fruits), seafood (e.g., seaweeds and algae), or precision fermentation. They have explored the partial replacement of animal proteins with these alternative proteins in gel-based foods. However, achieving this task remains a great challenge.

This Special Issue aims to provide a thorough understanding of the current state and future potential of alternative protein gels, contributing to the transition from animal protein-based foods to other alternative protein-based foods.

Guest Editors

Dr. Wenjie Xia

Prof. Dr. Lilia Ahrné

Prof. Dr. Deniz Z. Gunes

Dr. Leonard Sagis

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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

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

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