Special Issue

Food Gels: Gelling Process and New Applications

Message from the Guest Editors

Many natural biopolymers are derived from muscle foods, and structure variations of these gellants may have a significant impact on creating molecular structures of gels with predictable functionality. The investigation of the gelation mechanism and the improvement in the gelation characteristics of animal-sourced proteins during processing and storage have represented hot research topics in the muscle food industry in recent years. At the same time, the creation and application of novel gel-based materials have brought new benefits to the food industry, especially in terms of preservation. We have organized this Special Issue on “Food Gels: Gelling Process and New Applications” to summarize recent developments in the formation mechanism of food gels, the improvement in gelation properties, and the functionalization and potential applications of novel food gels, among many other relevant issues. We are looking forward to receiving fresh data and reviews on food gels from both experimental and theoretical perspectives.

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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

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