Special Issue

Advance in Oleogels

Message from the Guest Editor

Growing consumer concerns on low-calorie diets, animal proteins and sustainable ingredients require the development of structured foods without compromising the flavor and mouthfeel. Oleogels play a prominent role in the field of alternative edible oil structuring, where vegetable oils are structured/entrapped by a network of solid oleogelators. The main aim of this Special Issue is to highlight advances in oleogels research by focusing on the relationship between the supramolecular architecture of oleogelators and corresponding functional properties (morphological, rheological, textural, and sensory properties) in the designed foods. Topics of interest for this Special Issue include, but are not restricted to: Supramolecular self-assembly and polymeric gelation mechanisms of oleogels;
Role of oleogelators in modifying the textural and sensory properties of foods;
Oleogels as fat mimetics or replacers in meat products;
Design of oleogel-based bigels and structured emulsions for controlled delivery applications.

Guest Editor

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Deadline for manuscript submissions

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About the Journal

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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