Special Issue

Advanced Research in Food Gels

Message from the Guest Editors

Food gels have been used for decades in the food industry. In recent years, advanced design methodologies and characterisation techniques (spectroscopic, microscopic, scattering, and material testing) have broadened our understanding of the relationship between the structure and rheological properties of plant biopolymers. The biopolymers' natures, their gelling mechanisms and design principles determine the structural, rheological and mechanical properties of food gels; with implications for food manufacturability, food texture, product stability, nutritional properties and the targeted delivery of bioactives in the gastrointestinal tract. Emerging approaches in the advanced design and characterisation techniques of gels may improve our utilisation of plant-based resources and establish new health and industrial applications for food gels.

Guest Editors

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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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