



Recent Advances on Gels for Food Industry

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Message from the Guest Editors

Dear Colleagues,

Gels are semi-solid colloidal or polymer networks that have extensive application in the food industry. Some food products in the form of gels include jams, jellies, confectionery, desserts, and yogurt. In recent years, gel-based foods have become increasingly popular in the market due to their high water content, low calorie density, appealing taste, and satiety-enhancing property. This Special Issue aims to present recent updates on the development of gel-based food products and their industrial application utilizing natural biopolymers that include novel and/or promising biopolymer combinations, as well as processing and technological improvements. We welcome original research articles, reviews on recent progress, as well as short communications related to the research theme.

Guest Editors





gels



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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.

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