



gels



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Advanced Gels in Food Technology

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Message from the Guest Editors

Recent innovations in modern processing technology have transformed a number of scientific and industrial areas, including the food industry. Among them, gels have completely changed food processing and manufacturing in many aspects, providing innovative methods for improving food safety, quality and functionality. This innovation has promoted the shift from improving traditional technology to developing new concepts and methods to explore the application of modern processing methods in food production. Food gels are viscoelastic compounds, and several gelled items are produced across the world, having several applications in the food, drug, cosmetic and bio-medical industries. The mechanism of gelation is determined by the type of the gelling agent(s) and the conditions of gel formation. This Special Issue invites the author to publish high-quality original research or review articles on the relevant applications of nanotechnology in the field of food.



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Special Issue



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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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