

Recent Advances in Food Colloids

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Deadline for manuscript
submissions:

closed (31 August 2022)

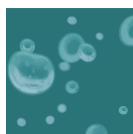
Message from the Guest Editors

This Special Issue aims to provide a comprehensive collection of recent advances in the field of food colloids.

While numerous new, sustainable, and healthy foods have been created in the last couple of years, the underlying mechanism and relationship between molecular structure and functionality of the present food macromolecules are often missing. Therefore, this Special Issue of *Gels* will publish high-quality and in-depth research papers covering the most recent advances, as well as comprehensive and critical reviews addressing the state of the art from active researchers in the field of food colloids. Specific topics covered include but are not limited to:

- Physical chemistry (molecular interactions, phase behavior, microstructure and rheological properties) of colloidal food gels (oleogels, hydrogels, or aerogels) consisting of plant-based proteins and polysaccharides, single-cell proteins, recombinant proteins, and microbial exopolysaccharides;
- New processes such as 3D printing, electrospinning, or shear cell technology to process colloidal food gels;
- Innovative analytical approaches: molecular simulation, machine learning, spectroscopic and microscopic methods, etc.





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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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