



*gels*



an Open Access Journal by MDPI

## Food Gels: Gelling Process and New Applications

Guest Editors:

**Dr. Xin Du**

College of Food Science,  
Northeast Agricultural University,  
Harbin 150030, China

**Dr. Fangfei Li**

College of Forestry, Northeast  
Forestry University, Harbin  
150040, China

Deadline for manuscript  
submissions:

**30 June 2025**

### Message from the Guest Editors

Many natural biopolymers are derived from muscle foods, and structure variations of these gellants may have a significant impact on creating molecular structures of gels with predictable functionality. The investigation of the gelation mechanism and the improvement in the gelation characteristics of animal-sourced proteins during processing and storage have represented hot research topics in the muscle food industry in recent years. At the same time, the creation and application of novel gel-based materials have brought new benefits to the food industry, especially in terms of preservation.

We have organized this Special Issue on “Food Gels: Gelling Process and New Applications” to summarize recent developments in the formation mechanism of food gels, the improvement in gelation properties, and the functionalization and potential applications of novel food gels, among many other relevant issues. We are looking forward to receiving fresh data and reviews on food gels from both experimental and theoretical perspectives.



[mdpi.com/si/202344](https://mdpi.com/si/202344)

**Special** Issue



*gels*



an Open Access Journal by MDPI

## Editor-in-Chief

### Prof. Dr. Esmail Jabbari

Biomimetic Materials and Tissue Engineering Laboratory,  
Department of Chemical Engineering, University of South Carolina, Columbia, SC 29208, USA

## 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.

## Author Benefits

**Open Access:** free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

**High visibility:** indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [CAPlus / SciFinder](#), and [other databases](#).

**Journal Rank:** JCR - Q1 (Polymer Science) / CiteScore - Q2 (Polymers and Plastics)

## Contact Us

---

*Gels* Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/gels](http://mdpi.com/journal/gels)  
[gels@mdpi.com](mailto:gels@mdpi.com)  
[X@Gels\\_MDPI](#)