



gels



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Food Gels: Structure and Function

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Message from the Guest Editors

With the improvement of living standards, people's demand for nutrient-rich, safe, reliable, versatile and even personalized food is increasing day by day. Therefore, gels with unique advantages are of great significance in food applications. As a functional food, hydrogels have potential applications in food packaging, satiating gels, nutrient delivery systems, food pigment adsorption and food safety monitoring. Gels are often used to improve the storage quality of food and are also used for non-destructive testing of food quality. Hydrocolloids can be used both to improve the rheological and textural properties of foods and as fat substitutes. This Special Issue focuses on the structure, chemical and physicochemical characterization, rheological properties, interface properties, film forming properties, health and applications of food gels. The focus of this Special Issue includes the above aspects but is not limited to this. We invite you to share your latest research and topical comments on food gels by contributing to this Special Issue as we work together to advance food hydrocolloids.



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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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