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Recent Developments in Food Gels

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Deadline for manuscript submissions:
closed (20 August 2023)

Message from the Guest Editors

Dear Colleagues,

Gels are polymeric colloids with viscoelastic properties that can incorporate large quantities of water, air or oil within their 3D networks, lending them unique properties for broader applications. Although some existing challenges in designing gels have been overcome by major breakthroughs in synthetic polymer chemistry, emerging challenges such as source renewability, cost effectiveness and sustainability remain. Therefore, there is a compelling need for gels prepared from natural sources. Thus, this Special Issue on Recent Developments in Food Gels will publish research papers and review articles dealing with topics including but not limited to:

- Food gel fabrication with novel processing methods;
- Polymerization/crosslinking methods;
- Elucidation of molecular mechanisms;
- Innovative analytical approaches to characterization, molecular structure–functionality relationship;
- Food gel–body interaction.

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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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