



gels



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Application of Hydrocolloids in Human Health and Nutrition

Guest Editors:

Dr. Bao Zhang

School of Food and Biological Engineering, Hefei University of Technology, Hefei 230009, China

Dr. Long Chen

State Key Laboratory of Food Science and Technology, School of Food Science and Technology, Jiangnan University, Wuxi 214122, China

Deadline for manuscript submissions:
closed (31 October 2022)

Message from the Guest Editors

Dear Colleagues,

With the improvement of living standards, more attention has been paid to nutrition and health. Certain nutrients may be required, but the absorption rate is not high due to the instability of the nutrients during digestion and absorption. Therefore, the problem of structural changes and nutrient release and absorption during the process of nutrient delivery in gels and emulsion gels is a challenge and deserves to be studied.

In this Special Issue, edible hydrogels and their encapsulation and delivery of bioactive substances will be discussed. Research areas may include (but are not limited to) the following: design and characterization of protein-based and polysaccharide based hydrogels; encapsulation and delivery of bioactive substances; changes in the structure of the gels during digestion...

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Special Issue



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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.

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Contact Us

Gels Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

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