

Special Issue

Recent Progress on Oleogels and Organogels

Message from the Guest Editors

Oleogelation and organogel formation emerged as techniques for reducing the amount of unhealthy fats in foods, due to the recommendations of lowering the intake of unhealthy fats and concerns related to the increased incidence of cardiovascular diseases, diabetes or obesity, occurring from the consumption of processed products. Despite the oleogel's high variety, structural functionality, and other positive outcomes which are continuously revealed by researchers, the industry has not seen the feasibility of their usage as ingredients in designing healthier products. Thus, more research related to the possibility of the delivery of biologically active compounds and health-related implications of oleogels and organogels is needed, which will be the motivation for including these systems in foods or nutraceutical products. We invite you to submit your work representing the recent progress related to oleogelation and organogels to this Special Issue, to ensure the transition of these systems from the laboratories to industrial production.

Guest Editors

Dr. Vlad Mureşan

Department of Food Engineering, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, 400372 Cluj-Napoca, Romania

Dr. Andreea Puşcaş

Department of Food Engineering, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, 400372 Cluj-Napoca, Romania

Deadline for manuscript submissions

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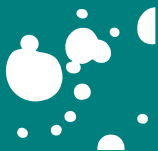


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MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
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About the Journal

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.

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

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