







Special Issue Reprint

Food Gels

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This Reprint focuses on the recent advancements in food gel technology and their applications across multiple domains, encompassing surimi-based seafood analogs that demand mechanically robust networks and dairy products requiring high emulsification stability and efficient nutrient integration. The innovation of composite gels, which incorporate bioactive components, has further expanded their functional capabilities and health-promoting potential. The research landscape encompasses critical advancements, including low-salt surimi gelation strategies utilizing amino acid supplements and high-pressure processing, emulsion restructuring in milk via homogenization and ultrasonic treatment, and the design of double emulsions for enhanced nutrient encapsulation. Moreover, it addresses emerging sustainable resource utilization approaches, such as gelatin extraction from underutilized raw materials, biotherapeutic delivery through protein-polysaccharide complexes, and advanced processing technologies like microfluidization and membrane emulsification to improve texture and stability.





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