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Physical and Chemical Characterization of Lipids and Soft Matter Systems for Food and Biotechnology Applications

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Message from the Guest Editor

Soft matter, lipid-based soft matter systems are an essential and important part of modern and traditional foods. Due to their structural and sensorial role in foods, the development and characterization of new lipid based soft matter formulations with improved physical and chemical properties are of major importance. Recent trends aiming for sustainable, green, natural, and healthy food products opened the path for the development of a variety of new lipids and soft matter systems based on renewable sources, such as algae, insects, and new plant sources. Such systems offer a way to formulate novel products while minimizing environmental impact and maintaining desirable textural attributes and nutritional profile. This Special Issue provides an important platform for studies aiming to develop, characterize, and utilize edible lipids and soft matter systems in foods. We invite authors to submit cutting-edge original research papers or comprehensive reviews on the physical and chemical characterization of novel oleogel, hydrogel, and biphasic systems such as emulsion, emulsion gels, and bi-gel.



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Special Issue



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Message from the Editor-in-Chief

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