

Special Issue

Trends in the Development and Use of Fermented Dairy Products, 3rd Edition

Message from the Guest Editor

Fermented dairy products comprise a large group of widely consumed foods, such as fermented milks, cheese, dairy desserts, sour cream and beverages based on milk, whey or buttermilk. Due to their high nutritional value and associated health benefits, a substantial increase in the consumption of fermented dairy products has been seen over the past two decades, with current market trends suggesting a further increase in the future. Due to their special characteristics, fermented dairy products constitute an excellent medium for the incorporation of ingredients, making them true functional foods and enticing for modern consumers who prefer a healthy diet. In this context, the development of fermented dairy products, especially different types of fermented milks or cheeses, is a crucial area of expansion in the dairy industry, constituting one of the largest sectors in the global market for functional foods. This Special Issue welcomes review articles and original research papers that address novel approaches, as well as modifications of existing processes, related to the production of fermented dairy foods, especially fermented milks and cheese.

Guest Editor

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Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

Editor-in-Chief

Dr. Badal C. Saha
Retired, National Center for Agricultural Utilization Research, USDA-
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