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Novel Processing Technology of Dairy Products

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Deadline for manuscript
submissions:

closed (15 January 2020)

Message from the Guest Editor

Dear Colleagues,

The conversion of milk to different dairy products has been a process technology for hundreds of years. Most dairy products are produced at commercial scale using traditional methods, and so many efforts are made to introduce novel technologies in their manufacture for improving their quality in general. More specifically, modern processing approaches are used with the aim of developing new dairy products, to extend their shelf life, to change their textural properties, to ensure their safety, to improve their organoleptic properties or to increase their nutritional and health value.

High hydrostatic pressure treatment, high-pressure homogenization, cold plasma processing, ultrasound processing, pulse electric field treatment, ohmic heating, irradiation, and enzymatic cross-linking are some of the novel processes which can be used in dairy technology. Consequently, articles dealing with their application in the production of fluid milk, yoghurt, cheese, butter, cream, dairy ice cream, as well as in whey products are welcome in this Special Issue.

Prof. Ekaterini Moschopoulou

Guest Editor



mdpi.com/si/19811

Special Issue



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Message from the Editor-in-Chief

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