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Milk and Dairy Products: Linking the Chemistry, Structure, Processing, and Food Properties

Guest Editors:

Prof. Dr. Song Miao

Department of Food Chemistry and Technology, Teagasc Food Research Centre, Moorepark, Fermoy, P61 C996 Cork, Ireland

Prof. Dr. Peng Zhou

State Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi 214122, China

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Message from the Guest Editors

Dear Colleagues,

New milk sources are emerging and are foreseen to contribute new qualities to existing products. The structural and sensory properties of the dairy products vary significantly depending on the chemistry of milk from different sources and or animal species (e.g., buffalo, goat, sheep, camel, donkey). In this Special Issue we welcome you to contribute submissions (including original research and current review articles) on the chemistry of milk from different animal species, and its effects on the structural, sensory and nutritional value of processed products and the relation between composition, processing and product functionality, with topics such as:

- Correlations between chemistry, structure and function, and their relations to milk characteristics;
- The performance of milk from different animal species/breeds during processing and how it affects the structure and sensory properties of the processed dairy products;
- Effect of processing technologies (traditional and novel) as strategies for quality maintenance or improvement of the main milk components and dairy products (e.g., physical and chemical properties, nutritional value, sensory characteristics).

Specialsue





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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

 Department of Food Science, Purdue University, West Lafayette, IN, USA
Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

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Foods Editorial Office MDPI, St. Alban-Anlage 66 4052 Basel, Switzerland Tel: +41 61 683 77 34 www.mdpi.com mdpi.com/journal/foods foods@mdpi.com X@Foods_MDPI