

Special Issue

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

Message from the Guest Editors

In this Special Issue, we invite you to contribute to milk components from different animal products including their structure, nutritional value, and functionality changes during different processing techniques, and the relationship between chemistry, structure, processing, and food functionality properties, with the following topics:

Effects of traditional and novel processing techniques as well as integrated innovative processing routes on the chemistry, structure, digestion and absorption properties, and bioactivity of animal milk and dairy products.

Development of new fermented milk with targeted functionality, evaluation of the function of dairy products, and functional mechanisms of certain types of fermented milk.

Key functional components in milk, especially the evaluation of various functional factors and their interaction, including structure, physical and chemical properties, and in-depth exploration of functionality. Effects of different heat treatment temperatures on active ingredients, Maillard reaction products, and flavor in fluid milk.

Separation and extraction technologies for new functional ingredients such as lactoferrin and osteopontin.

Guest Editors

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Deadline for manuscript submissions

10 June 2026



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/215699

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

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