Special Issue

Novel Processing Methods of Milk and Dairy Products Preservation

Message from the Guest Editor

Milk and dairy products play a crucial role in human nutrition. Apart from the traditional processing methods that are used, cutting-edge technologies such as high pressure (HP), pulsed electric fields (PEFs), ultrasounds, microwaves, etc., have been proposed as alternatives for the processing and preservation of milk and dairy products, ensuring food safety, quality, and shelf-life extension. Ultrasounds and microwaves offer solutions for microbial inactivation, reducing the risk of spoilage while preserving the sensory and nutritional characteristics of dairy products. High-pressure processing, with its ability to inactivate pathogens and enzymes under high pressures, yet in low temperatures, ensures extended freshness without the use of heat. Similarly, pulsed electric fields utilize high-voltage pulses to disrupt microbial cell membranes, providing a gentle yet effective preservation method. All of the above innovative approaches align with the growing demand for minimally processed, high-quality dairy products and represent a transformative shift in dairy processing technologies.

Guest Editor

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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.

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