

Special Issue

The Impact of Dairy Processing on Nutritional Quality and Health Benefits: Exploring Innovations for Healthier Dairy Products

Message from the Guest Editors

Understanding the interactions between processing methods and nutritional outcomes is key to optimizing technologies that preserve or improve dairy products' health-related properties. Particularly, increasing the bioaccessibility and bioavailability of key nutrients is a growing focus in the design of functional dairy foods that meet evolving dietary and health needs.

This Special Issue welcomes both original research and review articles that investigate the effects of dairy processing on nutritional quality and health benefits. Topics of interest include, but are not limited to:

- Impacts of processing on dairy nutrients and bioactive compounds;
- Strategies to preserve or enhance the bioactive properties of dairy products;
- Development of functional dairy products targeting specific health outcomes;
- Innovations to improve the bioaccessibility and bioavailability of dairy nutrients and bioactive compounds.

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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.

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