

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.

Guest Editors

Prof. Dr. Débora Parra Baptista

Department of Food Engineering and Technology, School of Food Engineering, Universidade Estadual de Campinas, UNICAMP, Campinas, SP, Brazil

Dr. Mike Boland

Riddet Institute, Massey University, Private Bag 11222, Palmerston North 4442, New Zealand

Deadline for manuscript submissions

closed (30 January 2026)



Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/244895

Foods

Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.8 days after submission; acceptance to publication is undertaken in 2.9 days (median values for papers published in this journal in the first half of 2026).