Special Issue

Functional Dairy Products: Quality, Safety and Acceptance

Message from the Guest Editors

Dairy products have positive effects on health and play an increasingly crucial role in our modern diet. Recently, there has been increasing market demand for dairy products and formulated nutritional products containing dairy ingredients. Functional dairy products integrate the nutraceutical benefits of traditional dairy with improved functional, security, and health-promoting properties. The quality of functional dairy products is influenced by the source of raw materials, processing techniques, and storage conditions. Moreover, rigorous safety assessments must be conducted to ensure that these products are suitable for the intended consumer group and do not pose any adverse health risks. Meanwhile, product development must strike a balance between nutritional enhancement and acceptability. This Special Issue aims to disseminate research that can address and discuss the critical aspects of these functional dairy products, emphasizing quality, safety, and acceptability, which are paramount for their successful commercialization and consumption.

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Deadline for manuscript submissions

closed (5 November 2024)



Foods

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mdpi.com/si/204514

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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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