

## Special Issue

# Dairy: Chemistry, Processing Technology and Structure–Function Relationships

### Message from the Guest Editors

The Special Issue provides an overview of the current status and future perspectives of different types of dairy products. Potential topics include, but are not limited to, the following: New methods of processing on the quality properties of dairy products;

Improvement of the function and quality of dairy products;

Effects of structure and compositions on the chemical, physical, and texture properties of dairy products;

Quality changes of dairy products during processing and the underlying mechanisms;

The influence mechanism of processing technology on dairy products.

This Special Issue, entitled “Dairy: Chemistry, Processing Technology and Structure– Function Relationships”, will include a selection of recent research and current review articles about novel dairy product processing methods, changes in the physicochemical properties of dairy foods during different processing procedures, and the effects of structure and compositions on the quality of dairy products.

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### Guest Editors

Dr. Shuwen Zhang

Dr. Yan Li

Dr. Hongjuan Li

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### Deadline for manuscript submissions

closed (31 October 2023)



## Foods

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*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

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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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### 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

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