

Special Issue

Explore Milk and Dairy Products: Sensory, Physicochemical Characteristics, and Processing Technologies

Message from the Guest Editors

The dairy industry is facing new challenges, aiming to meet consumers' evolving expectations (food with higher quality standards, safety, and sustainability). To reach their needs, researchers must focus on i) intrinsic biodiversity of milk and cheeses; ii) high variety of the technological processes; and iii) replacing synthetic ingredients with natural ones (i.e., also considering by-product valorization for the circular economy). This adaptability facilitates the development of products that align more closely with consumer preferences while ensuring higher safety standards and embracing environmentally sustainable practices in line with the European Green Deal principles. Some innovation in this sector focuses on reducing fat content, replacing synthetic additives with natural ingredients, and enhancing the compositional profile to offer nutritionally balanced products—all without compromising the distinctive sensory attributes that make dairy products widely appreciated. This evolving landscape presents challenges and opportunities for researchers, calling for novel scientific insights and technological advancements to shape the future of dairy production.

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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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