

Special Issue

Dairy Products: Processing Technology and Sensory Properties

Message from the Guest Editors

Despite the rapid growth in demand for non-dairy foods, dairy products are continuing to play a fundamental role in the human diet. Their high nutritional power, the presence of bioactive compounds, and the highly appreciated sensory characteristics make them irreplaceable for the majority of consumers. The future challenge is to enhance these features by both improving the existing processing technologies and implementing innovative ones, as well as by developing new products with a view to environmental, social, and economic sustainability. The present SI aims to collect articles focusing on these aspects of the dairy sector, considered from different points of view. In detail, the following subjects will be considered: connections between traditional processing and product quality, testing innovative technologies and related products, chemical and sensory analyses applied to raw matter and final products, sustainability strategies applied to dairy processing, the quality of dairy products in connection with animal welfare, the valorization of byproducts, and the management of wastes.

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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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