

Special Issue

Dairy Product: Microbiology, Sensory and Physico-Chemical Analysis

Message from the Guest Editor

Dairy products contain high-quality protein, fat, lactose, minerals and some vitamins, being a rich environment for probiotics to thrive. Therefore, dairy products are an excellent source of essential nutrients and bioactive compounds attributed with health benefits. At present, dairy products have been developed towards functionalization and health. However, processing, storage, packaging and transportation may all affect the composition and sensory properties of dairy products. In order to better improve the nutritional value of dairy products, the research on the microbiology, physicochemical properties, and nutritional functions of dairy products requires more in-depth research. In this Special Issue, we will focus on aspects such as dairy microorganisms, physicochemical and sensory properties of dairy products. Nevertheless, the above-indicated aspects are not exhaustive, and we welcome scholars in the field of dairy products to contribute to this Special Issue.

Guest Editor

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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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