

Special Issue

Novel Processing and Quality Assurance of Milk and Milk Products

Message from the Guest Editors

There are several operation units during the processing of milk and milk products in the past, producers had mainly focused on the exact changes after processing. However, recent research has reported that reductions in the bioactivities of functional components could be caused by traditional processing technologies, especially traditional thermal sterilization. Assuring the quality and maintaining the functional activities of the nutritional components of milk using novel processing are two aspects we should be concerned about.

This Special Issue welcomes both original research and review articles on topics that include, but are not limited to:

- The improvement of processing technologies for milk and milk products;
- Novel technologies that could ensure the safety of milk and milk products;
- Changes in the physiochemical properties and bioactivities of milk components during processing;
- Changes in microorganism composition during the processing of milk and milk products;
- New methods to explore or trace changes in the nutritional components of milk and milk products during processing.

Guest Editors

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Deadline for manuscript submissions

closed (20 July 2025)



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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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