

Special Issue

Cheese and Whey

Message from the Guest Editors

This Special Issue is dedicated to both products of the cheesemaking process: cheese and whey. Cheese is an excellent and complex food matrix that preserves in concentrated form valuable milk constituents, such as proteins, minerals, vitamins, and biofunctional lipids. The formation of cheese mass requires the removal of whey, i.e., water and soluble milk substances—proteins, minerals, lactose, and vitamins. It is well known that whey, apart from being a serious environmental threat, is a valuable substrate for the formation of new products with excellent functional and biological activities. Manuscripts related to (i) cheese production, ripening, and properties, and (ii) whey and whey components' functionality and biological value, as well as whey exploitation and processing, will be presented in this Special Issue. The submission of regular research papers, reviews, and short communications is encouraged.

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Deadline for manuscript submissions

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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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