

Special Issue

Modifications and Interactions of Milk Proteins in Different Processes and Products

Message from the Guest Editors

The dairy industry has been capitalizing on diversified milk protein ingredients in the past couple of decades, enabling them to create economy and profit even from byproducts. The modifications and interactions of milk proteins with other ingredients and components in products and different processes lead to changes in the structural, nutritional, chemical, biological, and technological properties of milk proteins, which affect their end applications and utilization. The main goal of this Special Issue is to present the latest research on: Understanding milk protein modification and interactions that occur during different processes and in the presence of different ingredients and components; Approaches and achievements in modification and interactions of milk proteins to other biomolecules; Changes in the nutritional quality, physicochemical properties, digestion and bioavailability, techno-functionality, delivery properties, texture and rheology, as well as sensory properties of milk proteins; Processes and products that affect the different beneficial properties of milk proteins.

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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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