

Special Issue

Emerging Technologies for Improving Properties, Shelf Life and Analysis of Dairy Products

Message from the Guest Editor

Processing results in various kinds of dairy products with variable properties and shelf life that preserve and often enhance the unique nutritional and biological value of milk. Apart from nutritional properties, the functional and sensory properties are of great importance for dairy products. There is a constant research effort aiming to improve the processing conditions employed in the dairy sector. This type of research has a multidisciplinary character, since chemical, physical, microbiological, enzymatic, and microstructural modifications should be considered. The present Special Issue aims to present a collection of articles related to the application of different types of emerging technologies in the manufacture and preservation of dairy products or dairy components. Some examples are non-thermal and novel thermal processing, membrane methods, enzymatic or fermentation procedures, supplementation with non-dairy substances, analytical methodologies, diagnostics, blockchain technology, packaging, and preservation.

Guest Editor

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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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