

Special Issue

Factors Affecting Composition of Cow, Goat, Sheep, Buffalo and Camel Milk

Message from the Guest Editors

Milk is one of the best-balanced foods, making it an excellent food. The range of dairy products is increased by the use of individual milk components separately. Uniquely, especially in fermented dairy products, the biological value of the original raw material increases and shifts many of these products to the category of “functional foods”. In this Special Issue, we encourage the submission of manuscripts related to the management, dietary factors and post-milking and processing factors affecting composition of cow, goat, sheep, buffalo and camel milk. We invite both original research and review articles in particular focusing on biologically active components (e.g., natural antimicrobial substances, vitamins) and other important components of milk. Works focused on modern methodological aspects of these components will also benefit. Scientific studies dealing with milk intolerance and dairy products belonging to the field of special nutrition are also welcome. The aim of this Special Issue is to demonstrate, on the basis of scientific evidence, the necessity of the consumption of milk and dairy products, and to deny a number of false claims.

Guest Editors

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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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