Special Issue

Effects of Processing Operations on Physicochemical and Nutritional Proprieties of Dairy Products

Message from the Guest Editors

Dairy products are vital to human nutrition, offering rich sources of high-quality proteins, bioactive peptides, essential fatty acids, vitamins, and minerals. However, their physicochemical integrity and nutritional value are highly sensitive to processing operations, which are essential for ensuring safety, stability, and functionality. The growing diversity of thermal, mechanical, biological, and novel non-thermal treatments demands a deeper understanding of their impact on dairy matrices. This Special Issue aims to explore the **Effects of Processing Operations on the Physicochemical and Nutritional Properties of Dairy Products**. We welcome contributions investigating how diverse technological interventions influence the composition, structure, bioavailability, and overall quality of dairy products, including **milk, yogurts, fermented creams, sour cream, kefir, buttermilk, butter, and anhydrous milk fat (AMF)**.

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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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