

Special Issue

Physical Chemistry of Milk and Milk Products

Message from the Guest Editor

Dairy products are important sources of calcium, protein, and vitamins. Although consumption of cheese and yogurt is climbing in the US, fluid milk sales have been decreasing for many years. Information on the physicochemical properties of milk and new products derived from it should lead to an increase in the role of dairy foods in the diet. This Special Issue will highlight the progress in understanding the physical chemistry of milk and milk products and how this knowledge may be applied to the dairy industry.

Guest Editor

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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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