Special Issue

Impact of Pretreatment on Physicochemical and Nutritional Properties of Milk Protein

Message from the Guest Editors

Milk protein is an important component for preparation of many high-protein foods due to its excellent nutritional and physicochemical properties. Several methods such as chemical alterations, enzymatic hydrolysis, heat treatment, ultrasound, high pressure, pulsed electric field, and gamma irradiation technologies have been used for the pretreatment of milk in order to enhance the functionalities, nutritional value and bioactive properties. The nutritional value and functional performance of milk proteins are significantly affected by the choice of pretreatment method. Solubility, foaming, emulsification, and gelation are important physicochemical properties of milk proteins that are altered considerably by pretreatment methods. Modification of milk proteins by using various pretreatment methods would open up new avenues for better utilization of milk proteins in food and non-food industries.

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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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