

Special Issue

Processing and Technology of Dairy Products

Message from the Guest Editors

It is remarkable that starting from one raw material, milk, the dairy industry has been able to produce a large range of consumer dairy products, as well as commodity powders and specialised ingredients with a multitude of functional characteristics and applications. The technologies used and the processes involved in these transformations are the foci of this Special Issue.

Papers, both original contributions and review papers, will be welcomed on the well-established unit operations such as heat treatments and membrane separation in addition to emerging technologies, such as non-thermal processes, dairy-based encapsulation and 3-D printing. The physical, chemical, microbiological, sensory and nutritional characteristics of the products, and their changes during processing and storage naturally fall within the scope of the issue.

Guest Editors

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Deadline for manuscript submissions

closed (30 June 2019)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
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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.

Editor-in-Chief

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