Special Issue

Dairy Science: Emerging Trends in Research for Dairy Products

Message from the Guest Editors

Emerging trends highlight the use of dairy as an ingredient in multiple food formulations as well as the development of novel dairy-based formulations enriched with bioactive compounds, probiotics, and dairy components. Advances in analytical techniques have also contributed to gain insights into the complex matrix of dairy products. These new areas of research not only expand our knowledge of dairy science but also pave the way for developing next-generation dairy products tailored to meet diverse consumer needs. Potential topics include, but are not limited to the following:

- Application of dairy ingredients in novelty products
- Uses of new or alternative ingredients for dairy foods
- New product development
- Characterization of new products
- Use of new or alternative technologies for the elaboration of dairy products

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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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