

## Special Issue

# Technological Functionality and Applications of Dairy Ingredients

### Message from the Guest Editors

Over the last 50 years, the dairy industry has evolved from a processor of milk and a manufacturer of butter, cheese and powders to a producer of many products, including milk components, which are used as ingredients in a wide range of foods. This evolution has occurred due to improved knowledge of the chemical components, the development of commercial separation techniques, and increased knowledge of the nutritional and functional properties of the components. These developments have been accompanied by advances in analytical techniques that have led to the discovery of valuable milk components, methods of extracting them from milk and ways of using them in food products. These techniques are also promoting an increased understanding of how the microstructure of food formulations may be used to guide the optimization of ingredient functionality and provide supporting diagnostic capability. This Special Issue is designed to capture the fruits of this research and development as they relate to the functionality of the various products now made from milk and their applications in foods, special nutrition products and sports supplements.

### Guest Editors

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Dr. Phil Kelly

Food Chemistry & Technology, Teagasc Food Research Centre, Moorepark, Ireland

### Deadline for manuscript submissions

closed (10 April 2021)



## Foods

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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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### Editor-in-Chief

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