

Special Issue

New Frontiers in Dairy Technology and Hydrocolloids

Message from the Guest Editors

Recent advancements in dairy technology and changing consumer preferences, e.g., reinforcing health-promoting properties, antioxidative properties, and reducing calorific value, have become popular.

Therefore, this Special Issue will expand our knowledge of the abovementioned topic and will be mainly focused on: Innovations in the production of all types of dairy products, e.g., cheese, processed cheese, cheese sauces, yoghurts, dairy desserts; recent advances in milk processing technology and development of new dairy products, fortified and reformulated dairy products with health-promoting properties (reduction of fat, lactose and salt levels); quality control (physicochemical, rheological, biochemical, enzymatic, safety microbiological, sensory and stability properties of dairy products), consumer preferences, and acceptance and market research; validation of new technologies and the effects of various additives and processing variables in systems containing dairy ingredients; functional properties of milk proteins and hydrocolloids; and the use of thermal and non-thermal treatment for milk and dairy product preservation.

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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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