

Special Issue

Effects of Processing Treatments on the Properties and Functionality of Dairy Products

Message from the Guest Editor

The open access journal *Foods* is planning a Special Issue entitled “Effects of Processing Treatments on the Properties and Functionality of Dairy Products”, and we invite you to contribute a paper. Dairy technology is constantly changing, leading to new and improved products, and this Special Issue provides you with an opportunity to showcase some of your research in this area. For milk processing, the topics will include the various ways to homogenize and pasteurize, the use of high-pressure processing, micro-, ultra-, and nanofiltration, and many more. Aspects of dairy product manufacture, such as the addition of starter cultures for cheese and yogurt, freezing methods for ice cream, and use of whey will also be included. Whenever any of these techniques are varied, the physical properties of the final products may be altered. As functionality is important in food, the main idea of this Special Issue is to specify what changes take place and why they occur when processing parameters are adjusted.

Guest Editor

Dr. Michael Tunick

Department of Food & Hospitality Management, College of Nursing & Health Professions, Drexel University, Philadelphia, PA, USA

Deadline for manuscript submissions

closed (30 April 2021)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/52548

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).