Special Issue

How Milk Treatments Affect the Chemical Characteristics and Digestibility of Dairy Products

Message from the Guest Editor

Milk treatments should be applied before coagulation in the case of the cheese and before the fermentation process in the case of fermented milks. Among the various milk treatments, there are storage methods and heat treatments that can be performed at different temperatures and times. Regarding storage, milk and curd can be frozen. Milk treatments can affect some characteristics of the final products, in particular proteins and enzymes. Heat treatments, which are generally applied to ensure milk's safety and stability, can affect the quality of the product through the reduction of antioxidants and the formation of oxidation compounds. However, the antioxidant activity of dairy products may increase during storage due to the production of bioactive peptides. Milk consumption has always been popular due to its inherent nutritional characteristics, which can be modified by preliminary treatments. In turn, the digestion and bioavailability of nutrients are influenced by these treatments, which determine the structure of the product and mitigate attacks by digestive enzymes.

Guest Editor

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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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