# **Special Issue**

# Primary Production Factors Affecting the Composition and Quality of Milk and Dairy Products across the Supply Chain

# Message from the Guest Editors

Milk is a rich reservoir of nutritional and functional ingredients and in recent years there has been an increased emphasis on strategies or technologies to further enrich milk as a source of these components, or to develop novel technologies to isolate, enrich and stabilize these components for use as ingredients in premium formulated products. Enhanced technologies in the field of "foodomics" have also increased our understanding of factors affecting the composition of milk beyond that of traditional wet chemistry methods with implications for prediction of products functionality, digestibility and authentication. This Special Issue is therefore open to all contributions that examine factors from primary production across the dairy supply chain that can affect the composition, quality and functionality of dairy products, ingredients and their applications. Contributions may include research articles, reviews and short communications pertinent to these topics.

#### **Guest Editors**

Dr. Tom O'Callaghan

Dr. Laurence Shalloo

Dr. John Thomas Tobin

## **Deadline for manuscript submissions**

closed (1 October 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.

#### **Editor-in-Chief**

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