

Special Issue

Milk and Dairy Products: Linking the Chemistry, Structure, Processing, and Food Properties

Message from the Guest Editors

New milk sources are emerging and are foreseen to contribute new qualities to existing products. The structural and sensory properties of the dairy products vary significantly depending on the chemistry of milk from different sources and or animal species (e.g., buffalo, goat, sheep, camel, donkey). In this Special Issue we welcome you to contribute submissions (including original research and current review articles) on the chemistry of milk from different animal species, and its effects on the structural, sensory and nutritional value of processed products and the relation between composition, processing and product functionality, with topics such as:

- Correlations between chemistry, structure and function, and their relations to milk characteristics;
- The performance of milk from different animal species/breeds during processing and how it affects the structure and sensory properties of the processed dairy products;
- Effect of processing technologies (traditional and novel) as strategies for quality maintenance or improvement of the main milk components and dairy products (e.g., physical and chemical properties, nutritional value, sensory characteristics).

Guest Editors

Prof. Dr. Song Miao

Department of Food Chemistry and Technology, Teagasc Food Research Centre, Moorepark, Fermoy, P61 C996 Cork, Ireland

Prof. Dr. Peng Zhou

State Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi 214122, China

Deadline for manuscript submissions

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

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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

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

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