

## Special Issue

# Processing and Technology of Dairy Products Volume II

### Message from the Guest Editors

It is remarkable that starting from one raw material, milk, the dairy industry has been able to produce a large range of consumer dairy products, as well as commodity powders and specialised ingredients with a multitude of functional characteristics and applications. The technologies used and the processes involved in these transformations are the foci of this Special Issue. Papers, both original contributions and review papers, will be welcomed regarding well-established unit operations such as heat treatments and membrane separation in addition to emerging technologies, such as nonthermal processes, dairy-based encapsulation, and 3D printing. The physical, chemical, microbiological, sensory, and nutritional characteristics of the products, and their changes during processing and storage, naturally fall within the scope of the issue.

---

### Guest Editors

Prof. Dr. Hilton Deeth

School of Agriculture and Food Sciences, The University of Queensland, Brisbane, Australia

Dr. Phil Kelly

Food Chemistry & Technology, Teagasc Food Research Centre, Moorepark, Ireland

---

### Deadline for manuscript submissions

closed (31 May 2022)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/97672](https://mdpi.com/si/97672)

### *Foods*

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