



*foods*



an Open Access Journal by MDPI

## Dairy Product: Microbiology, Sensory and Physico-Chemical Analysis

Guest Editor:

**Dr. Celso F. Balthazar**

Faculdade de Engenharia de  
Alimentos, Universidade Estadual  
de Campinas (UNICAMP),  
Campinas, SP, Brazil

Deadline for manuscript  
submissions:

**closed (25 February 2024)**

### Message from the Guest Editor

Dairy products contain high-quality protein, fat, lactose, minerals and some vitamins, being a rich environment for probiotics to thrive. Therefore, dairy products are an excellent source of essential nutrients and bioactive compounds attributed with health benefits. At present, dairy products have been developed towards functionalization and health. However, processing, storage, packaging and transportation may all affect the composition and sensory properties of dairy products. In order to better improve the nutritional value of dairy products, the research on the microbiology, physicochemical properties, and nutritional functions of dairy products requires more in-depth research.

In this Special Issue, we will focus on aspects such as dairy microorganisms, physicochemical and sensory properties of dairy products. Nevertheless, the above-indicated aspects are not exhaustive, and we welcome scholars in the field of dairy products to contribute to this Special Issue.



[mdpi.com/si/175203](https://mdpi.com/si/175203)

# Special Issue



*foods*



an Open Access Journal by MDPI

## Editor-in-Chief

### **Prof. Dr. Arun K. Bhunia**

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

2. Department of Comparative  
Pathobiology (Courtesy), Purdue  
University, West Lafayette, IN,  
USA

## 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.

## Author Benefits

**Open Access:** free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

**High Visibility:** indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [FSTA](#), [AGRIS](#), [PubAg](#), and [other databases](#).

**Journal Rank:** JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

## Contact Us

---

*Foods* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
X@Foods\_MDPI