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Dairy Product: Microbiology, Sensory and Physico-Chemical Analysis

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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.



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Special Issue



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Message from the Editor-in-Chief

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