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

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Deadline for manuscript submissions:

closed (10 March 2023)

Message from the Guest Editors

Dear Colleagues,

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).













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Message from the Editor-in-Chief

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