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

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Message from the Guest Editors

Dear Colleagues,

In this Special Issue, we invite you to contribute to milk components from different animal products including their structure, nutritional value, and functionality changes during different processing techniques, and the relationship between chemistry, structure, processing, and food functionality properties, with the following topics:

Effects of traditional and novel processing techniques as well as integrated innovative processing routes on the chemistry, structure, digestion and absorption properties, and bioactivity of animal milk and dairy products.

Development of new fermented milk with targeted functionality, evaluation of the function of dairy products, and functional mechanisms of certain types of fermented milk.

Key functional components in milk, especially the evaluation of various functional factors and their interaction, including structure, physical and chemical properties, and in-depth exploration of functionality.

Effects of different heat treatment temperatures on active ingredients, Maillard reaction products, and flavor in fluid milk;

Separation and extraction technologies for new functional ingredients such as lactoferrin and osteopontin.







IMPACT FACTOR 4.7





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Message from the Editor-in-Chief

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