



foods



an Open Access Journal by MDPI

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

Guest Editors:

Dr. Shuwen Zhang

Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Beijing 100193, China

Dr. Lina Zhang

State Key Laboratory of Food Science & Technology, Jiangnan University, Wuxi 214122, China

Dr. Xiaomeng Wu

School of Food Science and Technology, Dalian Polytechnic University, Dalian 116034, China

Deadline for manuscript submissions:

10 June 2026

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.



mdpi.com/si/215699

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 47907, USA

2. Department of Comparative
Pathobiology, Purdue University,
West Lafayette, IN 47907, 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 and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/foods
foods@mdpi.com
[X@Foods_MDPI](https://twitter.com/Foods_MDPI)