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## Dairy: Chemistry, Processing Technology and Structure– Function Relationships

Guest Editors:

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**Dr. Yan Li**

**Dr. Hongjuan Li**

Deadline for manuscript  
submissions:  
**closed (31 October 2023)**

### Message from the Guest Editors

Dear Colleagues,

The Special Issue provides an overview of the current status and future perspectives of different types of dairy products.

Potential topics include, but are not limited to, the following:

New methods of processing on the quality properties of dairy products;

Improvement of the function and quality of dairy products;  
Effects of structure and compositions on the chemical, physical, and texture properties of dairy products;

Quality changes of dairy products during processing and the underlying mechanisms;

The influence mechanism of processing technology on dairy products.

This Special Issue, entitled “Dairy: Chemistry, Processing Technology and Structure– Function Relationships”, will include a selection of recent research and current review articles about novel dairy product processing methods, changes in the physicochemical properties of dairy foods during different processing procedures, and the effects of structure and compositions on the quality of dairy products.



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# Special Issue



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## Message from the Editor-in-Chief

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