



foods



an Open Access Journal by MDPI

Cheese and Whey

Guest Editors:

Prof. Dr. Golfo Moatsou

Laboratory of Dairy Research,
Department of Food Science and
Human Nutrition, Agricultural
University of Athens, Iera Odos
75, 11855 Athens, Greece

Dr. Ekaterini Moschopoulou

Laboratory of Dairy Research,
Department of Food Science and
Human Nutrition, Iera Odos 75,
11855 Athens, Greece

Deadline for manuscript
submissions:

closed (20 October 2020)

Message from the Guest Editors

This Special Issue is dedicated to both products of the cheesemaking process: cheese and whey. Cheese is an excellent and complex food matrix that preserves in concentrated form valuable milk constituents, such as proteins, minerals, vitamins, and biofunctional lipids. The formation of cheese mass requires the removal of whey, i.e., water and soluble milk substances—proteins, minerals, lactose, and vitamins. It is well known that whey, apart from being a serious environmental threat, is a valuable substrate for the formation of new products with excellent functional and biological activities.

Manuscripts related to (i) cheese production, ripening, and properties, and (ii) whey and whey components' functionality and biological value, as well as whey exploitation and processing, will be presented in this Special Issue.

The submission of regular research papers, reviews, and short communications is encouraged.



mdpi.com/si/33100

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, USA

2. Department of Comparative
Pathobiology (Courtesy), Purdue
University, West Lafayette, IN,
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://www.instagram.com/Foods_MDPI)