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Impact of Pretreatment on Physicochemical and Nutritional Properties of Milk Protein

Guest Editors:

Dr. Meram Chalamaiah

Department of Agricultural, Food,
and Nutritional Science,
University of Alberta, Edmonton,
AB, Canada

Dr. Xiaofeng Ren

Institute of Food Physical
Processing, Jiangsu University,
No. 301, Xuefu Road, Zhenjiang
212013, China

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Message from the Guest Editors

Milk protein is an important component for preparation of many high-protein foods due to its excellent nutritional and physicochemical properties. Several methods such as chemical alterations, enzymatic hydrolysis, heat treatment, ultrasound, high pressure, pulsed electric field, and gamma irradiation technologies have been used for the pretreatment of milk in order to enhance the functionalities, nutritional value and bioactive properties. The nutritional value and functional performance of milk proteins are significantly affected by the choice of pretreatment method. Solubility, foaming, emulsification, and gelation are important physicochemical properties of milk proteins that are altered considerably by pretreatment methods. Modification of milk proteins by using various pretreatment methods would open up new avenues for better utilization of milk proteins in food and non-food industries.



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University, West Lafayette, IN,
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Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

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