

Special Issue

Whey Protein: Extraction, Functional Properties, and Applications

Message from the Guest Editors

There is growing scientific and industrial interest in whey protein, largely due to its nutritional value and functional properties, particularly its bioactive peptides. A variety of advanced extraction techniques—such as chromatography, high hydrostatic pressure, ultrasound, and microwave technologies—are being explored as alternatives to conventional methods. These novel approaches enhance degree of peptide hydrolysis, improving efficiency and maximizing the yield of bioactive compounds with significant health-promoting benefits. Whey protein also serves as a versatile ingredient for developing innovative biofunctional food products. The aim of this Special Issue is to explore the functional properties of whey protein and dairy by-products, with emphasis on their potential applications in nutraceuticals, functional foods, and cellular agriculture applications. Special consideration will be given to manuscripts that not only chemically characterize whey proteins but also highlight innovative, sustainable technologies for upcycling whey, aligning with the food industry's sustainability goals.

Guest Editors

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Deadline for manuscript submissions

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About the Journal

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.

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