

Special Issue

Dairy Product: Microbiology, Sensory and Physico-Chemical Analysis

Message from the Guest Editor

Dairy products contain high-quality protein, fat, lactose, minerals and some vitamins, being a rich environment for probiotics to thrive. Therefore, dairy products are an excellent source of essential nutrients and bioactive compounds attributed with health benefits. At present, dairy products have been developed towards functionalization and health. However, processing, storage, packaging and transportation may all affect the composition and sensory properties of dairy products. In order to better improve the nutritional value of dairy products, the research on the microbiology, physicochemical properties, and nutritional functions of dairy products requires more in-depth research. In this Special Issue, we will focus on aspects such as dairy microorganisms, physicochemical and sensory properties of dairy products. Nevertheless, the above-indicated aspects are not exhaustive, and we welcome scholars in the field of dairy products to contribute to this Special Issue.

Guest Editor

Dr. Celso F. Balthazar

Faculdade de Engenharia de Alimentos, Universidade Estadual de Campinas (UNICAMP), Campinas, SP, Brazil

Deadline for manuscript submissions

closed (25 February 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



mdpi.com/si/175203

Foods

MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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.

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

Author Benefits

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))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.5 days after submission; acceptance to publication is undertaken in 2.5 days (median values for papers published in this journal in the second half of 2024).