



New Frontiers in Dairy Technology and Hydrocolloids

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Message from the Guest Editors

Recent advancements in dairy technology and changing consumer preferences, e.g., reinforcing health-promoting properties, antioxidative properties, and reducing calorific value, have become popular. Therefore, this Special Issue will expand our knowledge of the abovementioned topic and will be mainly focused on: Innovations in the production of all types of dairy products, e.g., cheese, processed cheese, cheese sauces, yoghurts, dairy desserts; recent advances in milk processing technology and development of new dairy products, fortified and reformulated dairy products with health-promoting properties (reduction of fat, lactose and salt levels); quality control (physicochemical, rheological, biochemical, enzymatic, safety microbiological, sensory and stability properties of dairy products), consumer preferences, and acceptance and market research; validation of new technologies and the effects of various additives and processing variables in systems containing dairy ingredients; functional properties of milk proteins and hydrocolloids; and the use of thermal and non-thermal treatment for milk and dairy product preservation.





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Message from the Editor-in-Chief

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