



## New Frontiers in Dairy Technology and Hydrocolloids

Guest Editors:

**Prof. Bartosz Sołowiej**

Department of Milk Technology  
and Hydrocolloids, Faculty of  
Food Sciences and  
Biotechnology, University of Life  
Sciences in Lublin, Skromna 8  
Str., 20-704 Lublin, Poland

bartosz.solowiej@up.lublin.pl

**Prof. Ping Shao**

Department of Food Science and  
Technology, Zhejiang University  
of Technology, Hangzhou,  
Zhejiang 310014, China

pingshao325@zjut.edu.cn

Deadline for manuscript  
submissions:

**20 August 2021**

### 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.





## Editor-in-Chief

### Prof. Dr. Christopher John Smith

Visiting Professor, Faculty of  
Clinical Sciences and Nutrition,  
University of Chester, Chester, UK

## 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:** Covered by the [Science Citation Index Expanded \(SCIE\)](#) in Web of Science, as well as [PubMed](#), Scopus and other databases; full-text archived in [PubMed Central](#).

**Rapid Publication:** manuscripts are peer-reviewed and a first decision provided to authors approximately 12.4 days after submission; acceptance to publication is undertaken in 3.8 days (median values for papers published in this journal in the first half of 2020).

## Contact Us

---