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Dairy Products: Processing Technology and Sensory Properties

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Message from the Guest Editors

Dear Colleagues,

Despite the rapid growth in demand for non-dairy foods, dairy products are continuing to play a fundamental role in the human diet. Their high nutritional power, the presence of bioactive compounds, and the highly appreciated sensory characteristics make them irreplaceable for the majority of consumers. The future challenge is to enhance these features by both improving the existing processing technologies and implementing innovative ones, as well as by developing new products with a view to environmental, social, and economic sustainability. The present SI aims to collect articles focusing on these aspects of the dairy sector, considered from different points of view. In detail, the following subjects will be considered: connections between traditional processing and product quality, testing innovative technologies and related products, chemical and sensory analyses applied to raw matter and final products, sustainability strategies applied to dairy processing, the quality of dairy products in connection with animal welfare, the valorization of byproducts, and the management of wastes.













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Message from the Editor-in-Chief

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