



foods



an Open Access Journal by MDPI

Impact of Pretreatment on Physicochemical and Nutritional Properties of Milk Protein

Guest Editors:

Dr. Meram Chalamaiah

Department of Agricultural, Food,
and Nutritional Science,
University of Alberta, Edmonton,
AB, Canada

Dr. Xiaofeng Ren

School of Food and Biological
Engineering, Jiangsu University,
Zhenjiang, China

Deadline for manuscript
submissions:

closed (25 October 2022)

Message from the Guest Editors

Milk protein is an important component for preparation of many high-protein foods due to its excellent nutritional and physicochemical properties. Several methods such as chemical alterations, enzymatic hydrolysis, heat treatment, ultrasound, high pressure, pulsed electric field, and gamma irradiation technologies have been used for the pretreatment of milk in order to enhance the functionalities, nutritional value and bioactive properties. The nutritional value and functional performance of milk proteins are significantly affected by the choice of pretreatment method. Solubility, foaming, emulsification, and gelation are important physicochemical properties of milk proteins that are altered considerably by pretreatment methods. Modification of milk proteins by using various pretreatment methods would open up new avenues for better utilization of milk proteins in food and non-food industries.



mdpi.com/si/100085

Special Issue



foods



an Open Access Journal by MDPI

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

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: indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [FSTA](#), [AGRIS](#), [PubAg](#), and [other databases](#).

Journal Rank: JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

Contact Us

Foods Editorial Office
MDPI, St. Alban-Anlage 66
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/foods
foods@mdpi.com
X@Foods_MDPI