



Journal of Chemistry

Special Issue on
**Bioactive Compounds in Dairy Products from
Conventional and Unconventional Milk**

CALL FOR PAPERS

Billions of people around the world consume milk and dairy products every day because they have become an important part of the diet. Milk contains numerous nutrients and it makes a significant contribution to meeting the body's needs for calcium, magnesium, selenium, riboflavin, and vitamin B12 and pantothenic acid and protein. The latest developments in products incorporating specific bioactive components derived from milk or colostrum mean reduced risk of developing chronic diet related diseases. In addition, the different life styles, the influence of cultures, and some pathologies promote the use of unconventional milk, like soy milk, rice milk, coconut milk, and others, for food use.

The dairy sector is taking a leading role in the development of functional foods; in fact conventional and unconventional milk that contain interesting amounts of bioactive compounds are used for the development of healthy foods. However, the bioactive components can be altered during industrial processes. This aspect represents an important key in terms of (bio)availability of milk bioactive compounds.

This special issue aims to present current knowledge and research trends concerning the presence of bioactive compounds in milk and dairy products and by-products including in vitro and in vivo effects.

We invite investigators to contribute with original research articles as well as review articles that will stimulate the continuing efforts to understand the composition and content of bioactive compounds in milk and dairy products, including dairy products formulated with unconventional milk (i.e., soy milk, rice milk, coconuts milk, tofu, and sofu). We are particularly more interested in articles describing analytical strategies for chemical and/or clinical analysis of bioactive compounds including chemometric tools than in innovative processes and functional products.

Potential topics include, but are not limited to:

- ▶ Use of innovative processes for dairy functional food production (including membrane separation and fermentation)
- ▶ Valorization of dairy by-products for functional and nutraceutical foods and feeds
- ▶ Determination of bioactive compounds in milk and dairy products (i.e., oligosaccharides, bioactive peptides, tocopherols, omega-3 fatty acids, CLA, and phospholipids)
- ▶ Determination of xenobiotic compounds (i.e., antibiotics and melamine);
- ▶ In vivo and in vitro studies to assess the bioactive compounds bioavailability and activity, including interaction among human genes and bioactive compounds from milk
- ▶ Use of chromatographic, electrophoretic, and spectroscopic techniques including advances in chemometrics

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