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Dairy Science And Technology Handbook

Written by renowned dairy experts with diversified backgrounds and experience, this extremely useful three-volume set offers a thorough account of the science and technology of processing dairy products. Volume I presents basic information on new research data and advances in four important properties and applications of milk and dairy ingredients.

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A handbook featuring contributions from a variety of authorsEdited by Y.H. Hui, the Dairy Science and Technology Handbook: Principles and Properties covers a range of areas in dairy science, including chemistry and physics. Book chapters also address the sensory evaluation...

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Written by renowned dairy experts with diversified backgrounds and exper this extremely useful book offers a thorough account of manufacturing dairy products. It discusses procedures and new advances in the manufacture technology for yogurt, ice cream, cheese, and dry and concentrated dairy products, as well as the microbiology and associated health hazards for dairy products.

Dairy Science and Technology Handbook: Product ...

Dairy Science And Technology Handbook: Principles And Properties Vol.1 Paperback – January 1, 2014 by Hui Y.H. (Author)

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Dairy science and technology / Pieter Walstra, Jan T.M. Wouters, T.J. Geurts.--2nd ed. p. cm. -- (Food science and technology ; 146) Rev. ed. of: Dairy technology / P. Walstra ... [et al.]. c1999. Includes bibliographical references. ISBN 0-8247-2763-0 (alk. paper) 1. Dairy processing. 2. Milk. 3. Dairy products. I.

Dairy Science and Technology - Food And Dairy Technology

Book : Dairy science and technology handbook. 2: Product manufacturing. 1993 pp.ix + 435 pp. ref.many Abstract : Vol. 2 of this 3-vol. set discusses the manufacture of yoghurt, ice cream and frozen desserts, cheese, and concentrated and dried milk products.

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This extremely useful three-volume set offers a thorough account of the science and technology of processing dairy products. Volume I presents basic information on new research data and advances. Volume II discusses procedures and new advances for dairy products, as well as the microbiology and associated health hazards for dairy products.

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Tetra Pak Dairy Processing Handbook

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Dairy processing facilities are now operating with minimal technical and support staff. One negative aspect of this change is a focus on today's issues with little time for the future. A dairy processing facility cannot adopt a technology if it is unaware of its existence. This phenomenon is

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