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Nota di contenuto	Cover; Title Page; Copyright; Titles in the IFT Press series; Contents; Acknowledgment; Preface; List of contributors; Chapter 1 Microfiltration for casein and serum protein separation; 1.1 Introduction of Microfiltration; 1.1.1 Microfiltration membranes and processes; 1.1.2 Cross-flow MF mechanisms; 1.1.3 Fouling in cross-flow microfiltration membrane operations; 1.1.4 Application of cross-flow microfiltration; 1.2 Casein Micelles and Serum Proteins in Skim Milk; 1.3 Effects of Permeate Flux and Shear Stress on Separation Performance 1.4 Separation of Casein and Serum Proteins Using Ceramic Membrane MF1.4.1 Conventional microfiltration processing; 1.4.2 UTP process; 1.4.3 GP process; 1.4.4 Isoflux process; 1.5 Separation of Casein and Serum Proteins Using Polymeric Membrane MF; 1.6 Comparison of Ceramic Membrane System and Polymeric Membrane System; 1.6 Nomenclature; 1.6 References; Chapter 2 Dairy stream lactose fractionation/concentration using polymeric ultrafiltration membrane;

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2.3 Ultrafiltration on Lactose Fractionation/Concentration 2.3.1 Lactose fractionation/lactose-free milk; 2.3.2 Methods of lactose removal; 2.3.3 The patented processes of lactose-free milk product; 2.3.4 Lactose fractionation from whey; 2.3.5 Factors affecting lactose fractionation/separation; 2.3.6 Problems occurring in the ultrafiltration of milk; 2.4 Integrated Membrane Bioreactor; 2.4.1 Enzyme immobilization on polymeric membranes; 2.4.2 Application of integrated membrane bioreactor for producing functional dairy products
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