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2.4 Aspects of Microbiological Safety of Dairy Products; 2.5 Conclusions; References; Chapter 3 High-Pressure Processing of Milk and Dairy Products; 3.1 Introduction to High-Pressure Processing; 3.2 Effects of High Pressure on Food Constituents: Basic Considerations; 3.3 Effects of High Pressure on the Constituents of Milk; 3.3.1 Milk Salts; 3.3.2 Milk Fat and Milk Fat Globules; 3.3.3 Whey Proteins; 3.3.4 Casein Micelles; 3.3.5 Milk Enzymes; 3.3.6 Viscosity and Rheological Properties
3.4 Effects of High Pressure on Dairy Microbiology 3.5 HP Treatment and Cheese; 3.6 High-Pressure Processing and Yoghurt; 3.7 High-Pressure Processing and Functional Dairy Products; 3.8 Ice Cream; 3.9 Conclusions and Perspectives for the Dairy Industry; References; Chapter 4 Applications of High-Pressure Homogenization and Microfluidization for Milk and Dairy Products; 4.1 Introduction; 4.2 Emulsion Stability and Instability; 4.2.1 Effects of Homogenization; 4.2.2 Principles of High-Pressure Homogenization; 4.2.3 Microfluidization
4.3 Effects of High-Pressure Homogenization and Microfluidization on Milk Constituents 4.3.1 Milk Fat Globules; 4.3.2 Milk Proteins; 4.3.3 Milk Enzymes; 4.3.4 Microorganisms; 4.4 Applications of HPH and Microfluidization in the Manufacture of Dairy Products; 4.4.1 Milk; 4.4.2 Yoghurt Manufacture; 4.4.3 Cheese; 4.4.4 Ice Cream; 4.4.5 Cream Liqueurs; 4.5 Conclusions and Future Perspectives; References; Chapter 5 Pulsed Electric Fields (PEF) Processing of Milk and Dairy Products; 5.1 Introduction; 5.1.1 Technology Principles; 5.1.2 Processing Equipment 5.2 Application of PEF for Milk Pasteurization

Sommario/riassunto

Fluid milk processing is energy intensive, with high financial and energy costs found all along the production line and supply chain. Worldwide, the dairy industry has set a goal of reducing GHG emissions and other environmental impacts associated with milk processing. Although the major GHG emissions associated with milk production occur on the farm, most energy usage associated with milk processing occurs at the milk processing plant and afterwards, during refrigerated storage (a key requirement for the transportation, retail and consumption of most milk products). Sustainable alternatives a

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