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Classificazione	TEC012000
Altri autori (Persone)	ChandanRamesh C KilaraArun
Disciplina	637
Soggetti	Dairy processing Dairy products Dairy microbiology Electronic books.
Lingua di pubblicazione	Inglese
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Dairy Ingredients for Food Processing; Contents; Contributors; Preface; Chapter 1: Dairy Ingredients for Food Processing: An Overview; Chapter 2: Chemical, Physical, and Functional Characteristics of Dairy Ingredients; Chapter 3: Microbiological Aspects of Dairy Ingredients; Chapter 4: Processing Principles of Dairy Ingredients; Chapter 5: Concentrated Fluid Milk Ingredients; Chapter 6: Dry Milk Ingredients; Chapter 7: Casein, Caseinates, and Milk Protein Concentrates; Chapter 8: Whey - based Ingredients; Chapter 9: Butter and Butter Products; Chapter 10: Principles of Cheese Technology Chapter 11: Manufacturing Outlines and Applications of Selected Cheese VarietiesChapter 12: Enzyme - modified Dairy Ingredients; Chapter 13: Fermented Dairy Ingredients; Chapter 14: Functional Ingredients from Dairy Fermentations; Chapter 15: Dairy - based Ingredients: Regulatory Aspects; Chapter 16: Nutritive and Health Attributes of Dairy Ingredients; Chapter 17: Dairy Ingredients in Dairy

Food Processing; Chapter 18: Dairy Ingredients in Bakery, Snacks, Sauces, Dressings, Processed Meats, and Functional Foods; Chapter 19: Dairy Ingredients in Chocolate and Confectionery Products  
Chapter 20: Dairy Ingredients in Infant and Adult Nutrition  
ProductsIndex

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## Sommario/riassunto

"Unique in its perspective and scope, Dairy Ingredients for Food Processing gives a complete description of various dairy ingredients commonly used in food processing operations. Information is conveniently grouped under two sections. Section 1. Dairy Ingredients: Basic Technology includes chapters covering an overview of the milk composition, physical, chemical and functional properties, and basic dairy processing principles to describe how various ingredients are engineered for functional quality related to food processing. Additional chapters highlight production and specifications of various condensed milk products, dry milk products, and whey products. Other chapters address milk fat concentrates (cream, butter, and anhydrous butterfat), processing and specifications of cheese and cheese products, enzyme modified cheese, cheese sauce and dry cheese products, and fermented dairy ingredients. Information is provided on microbiological considerations relative to dairy processing, nutrition and health, frozen dairy ingredients, and dairy desserts as well as labeling and regulatory compliance. Coverage in Section 2. Dairy Ingredients: Applications describes the applied aspects of using dairy ingredients in food products such as bakery products, chocolates and confectionery, snack foods, meats, sauces, dressings, desserts, infant formulas, puddings, and functional foods. Shelf life and safety issues are also addressed. All technology and applications chapters are supported by sound scientific and engineering principles. The book presents a contemporary update and a unique approach to the topics, and is designed to augment related books in the existing market. The editorial team is comprised of individuals with significant experience in the science and applications of dairy products manufacture as well their industrial use in various food products. Intended for professionals in the dairy and food industry, Dairy Ingredients for Food Processing also appeals to professors and students in food science for its contemporary information and experience-based applications"--

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