Record Nr. UNINA9910141498303321 Manufacturing yogurt and fermented milks [[electronic resource] /] / **Titolo** edited by Ramesh C. Chandan, Arun Kilara Pubbl/distr/stampa Chichester,: Wiley-Blackwell, 2013 **ISBN** 1-118-48130-5 1-283-96062-1 1-118-48133-X Edizione [2nd ed.] Descrizione fisica 1 online resource (497 p.) Altri autori (Persone) ChandanRamesh C KilaraArun Disciplina 637.146 664.3 Soggetti **Yogurt** Fermented milk Dairy processing Food industry and trade Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Note generali Description based upon print version of record. Nota di bibliografia Includes bibliographical references and index. pt. I. Basic background -- pt. II. Manufacture of yogurt -- pt. III. Nota di contenuto Manufacture of fermented milks -- pt. IV. Health benefits. Melding the hands-on experience of producing yogurt and fermented Sommario/riassunto milks over four decades with the latest in scientific research in the dairy industry, editor Chandan and his associate editors have assembled experts worldwide to writeManufacturing Yogurt and Fermented Milks, 2nd Edition. This one-of-a-kind resource gives a complete description of the manufacturing stages of vogurt and fermented milks from the receipt of raw materials to the packaging of the products. Information is conveniently grouped under four categories: · Basic

background-History and consumpt