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Nota di contenuto	Chapter 1. Basic Facts about Dairy Processing and Technologies -- Chapter 2. Non-thermal Processing of Dairy Foods -- Chapter 3. Dairy Engineering: A Keystone To The Dairy Industry -- Chapter 4. Advances in Dairy Engineering Research across the Globe -- Chapter 5. Significance of Fortification of Beneficial Natural Ingredients in Milk and Milk Products -- Chapter 6. Multifunctional aspects of probiotics and prebiotics in health management-an overview -- Chapter 7. Research Based Biofunctional Aspects of Milk Protein Derived Bioactive Peptides -- Chapter 8. Whey: Importance and Techno-Functional Applications -- Chapter 9. Overcoming the Quality Challenges Across the Supply Chain -- Chapter 10. Application of Research Methodologies in Dairy Chemistry -- Chapter 11. Approaches for Detection of Dairy Microorganisms: An Update -- Chapter 12. Role of Yeast and Molds in Dairy Industry: An update -- Chapter 13. Dairy Industry – Hurdles Ahead in an Economic Perspective -- Chapter 14. Novel Milk and Milk Products – Consumer Perceptions -- Chapter 15. Novel Dairy Based Drinks- Changing Scenario -- Chapter 16. Extending the Horizons of Dairying to the Common Man – An Indian Perspective.

Sommario/riassunto

This book focuses on advanced research and technologies in dairy processing, one of the most important branches of the food industry. It addresses various topics, ranging from the basics of dairy technology to the opportunities and challenges in the industry. Following an introduction to dairy processing, the book takes readers through various aspects of dairy engineering, such as dairy-based peptides, novel milk products and bio-fortification. It also describes the essential role of microorganisms in the industry and ways to detect them, as well as the use of prebiotics, and food safety. Lastly, the book examines the challenges faced, especially in terms of maintaining quality across the supply chain. Covering all significant areas of dairy science and processing, this interesting and informative book is a valuable resource for post-graduate students, research scholars and industry experts.
