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II. The Physiological Basis of LactogenesisIII. The Composition of the Preparation Mammary Secretion; IV. Implications of Changes in Milk Composition during Lactogenesis; V. Summary and Conclusions; References; B. Volume and Caloric Density of Human Milk; 1. Introduction; II. Methods for Measurement of Milk Volume; III. Milk Volumes in Exclusively Breast-Feeding Women; IV. Breast Milk Volumes Transferred to Partially Breast-Fed Infants; V. Caloric Density of Human Milk; VI. Conclusions; References; C. Volume and Caloric Density of Bovine Milk; I. Volume; II. Calorie Density; References
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Chapter 4. Carbohydrates in Milks: Analysis, Quantities, and Significance

Sommario/riassunto

This informative treatise offers a concise collection of existing, expert data summarizing the composition of milk. The Handbook of Milk Composition summarizes current information on all aspects of human and bovine milk, including: sampling, storage, composition, as well as specific chapters on major and minor components such as protein, carbohydrates, lipids, electrolytes, minerals, vitamins and hormones. The book also features comprehensive coverage of compartmentation, host-defense components, factors affecting composition, composition of commercial formulas, and contaminants.* Rel
