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Sommario/riassunto

"In Sensory Profiling of Dairy Products, distinguished dairy technologist Dr John J. Tuohy delivers an expert discussion of advances in the sensory profiling of dairy products including the physiology of sensory perception, sensory profiling methodology, statistical data analysis and consumer studies. The book covers the sensory profiling of dairy products, like fluid milk, yoghurt, a wide range of internationally popular cheese varieties, ice cream, butter and milkfat products. Beginning with a historical review of the sensory evaluation of dairy products, the book covers recent advances in the practice. The editor has also included resources that profile the sensory attributes of the products most important to the dairy industry: fluid milks, cream and milkfat products, frozen dairy desserts, and a variety of cheeses"--
