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Autore	Ibrahim Salam A.
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Sommario/riassunto	The dairy industry faces challenges that impact the quality, safety, nutrition, and consumer acceptability of dairy products. The most important dairy product is milk, which is one of the most nutritious of all foods and is widely consumed worldwide. As such, it is important to optimize processes and innovation to convert milk into value-added products to ensure consumer well-being and food security for the growing global population. This book provides a comprehensive overview of the science and technology of dairy processing. It includes eight chapters that discuss recent issues, technology updates, and unique topics in the field. Topics include starter cultures in fermentation, camel milk, milk-borne infectious disease, lactic acid bacteria, and much more.