

1. Record Nr.	UNINA9910787964603321
Titolo	Dairy microbiology and biochemistry : recent developments // editors: Barbaros H. Ozer, Ankara University, Faculty of Agriculture, Department of Dairy Technology, Ankara, Turkey, Gulsun Akdemir-Evrendilek, Abant Izzet Baysal University, Faculty
Pubbl/distr/stampa	Boca Raton, FL : , : CRC Press, Taylor & Francis Group, , [2015] ©2015
ISBN	0-429-07649-5 1-4822-3502-1
Descrizione fisica	1 online resource (458 p.)
Disciplina	338.1 338.1762142
Soggetti	Dairy microbiology Dairy products industry
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	A Science Publishers book.
Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Front Cover; Preface; Contents; List of Contributors; Chapter 1: Microbiology of Raw Milk; Chapter 2: Dairy Starter Cultures; Chapter 3: Recent Advances in Genetics of Lactic Acid Bacteria; Chapter 4: Biopreservation by Lactic Acid Bacteria; Chapter 5: Microbiology of Processed Liquid Milk; Chapter 6: Cheese Microbiology; Chapter 7: Primary Biochemical Events During Cheese Ripening; Chapter 8: Microbiology and Biochemistry of Yogurt and Other Fermented Milk Products; Chapter 9: Development of Fermented Milk Products Containing Probiotics Chapter 10: Microbiology of Cream, Butter, Ice Cream and Related Products Chapter 11: Microbiology of Evaporated, Condensed and Powdered Milk; Chapter 12: Functional Dairy Ingredients; Chapter 13: Non-Thermal Processing of Milk and Milk Products for Microbial Safety; Chapter 14: Microbiological Safety Systems for Dairy Processing; Chapter 15: Strategies for Rapid Detection of Milk-borne Pathogens; Chapter 16: Current Regulations in Microbiological Control of Milk and Dairy Products; Color Plate Section

