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5.2.3 Critical control points5.3 Sustainability; 5.3.1 Resource efficiency; 5.3.2 Greenhouse gas (GHG) emissions; References; 6 Vital Membrane Processes; 6.1 Background; 6.2 Principles; 6.3 Dairy specifics; 6.3.1 Reverse osmosis (RO) and nanofiltration (NF); 6.3.2 Ultrafiltration (UF); 6.3.3 Microfiltration (MF) and microfiltration fractionation (MFF); 6.3.4 Electrodialysis (ED); 6.4 Membranes and ingredients; 6.4.1 Milk protein concentrate (MPC); 6.4.2 Whey protein concentrate (WPC); 6.4.3 Demineralized whey; 6.5 By-products; References; Further reading; 7 End Users
7.1 Ingredient requirements7.1.1 Nutritionhealth; 7.1.2 Functionality; 7.1.3 Flavour; 7.1.4 Convenience; 7.1.5 Price; 7.2 Feed products; 7.3 Food products; 7.3.1 Baby food; 7.3.2 Nutritionsupplements; 7.3.3 Beverages; 7.3.4 Confections; 7.3.5 Bakery products; 7.3.6 Meat products; 7.3.7 Soups and sauces; 7.3.8 Savoury snacks; 7.3.9 Dairy (type) products; 7.3.10 Convenience meals; 7.4 Pharmaceutical products; References; Further reading; Information Sheets; Index; Supplemental Images

Sommario/riassunto

Milk is a complex substance, and a variety of constituents can be extracted from it for use as ingredients in other foods. The main ingredients from milk are milk fat, cheese and serum, but this range is continually expanding as food companies, dairies and dairy scientists seek to utilize as many raw materials and by-products as possible, to reduce waste, maximize efficiency, and increase productivity. Ingredients from Milk is a concise, fresh approach to ingredients derived from milk, containing guidance and new techniques for dairy industry professionals and scientists.
