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Storage; References; E. The Physical Properties of Human and Bovine Milks; I. Introduction; II. Electrical Conductivity; III. Freezing Point; IV. Boiling Point; V. Osmolality or Osmotic Pressure; VI. pH; VII. Specific Gravity; VIII. Surface Tension; IX. Titratable Acidity; X. Specific Heat; XI. Coefficient of Expansion; XII. Viscosity; References; Chapter 3. Determinants of Milk Volume and Composition; A. Lactogenesis in Women: A Cascade of Events Revealed by Milk Composition; I. Introduction
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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