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Sommario/riassunto	Melding the hands-on experience of producing yogurt and fermented milks over four decades with the latest in scientific research in the dairy industry, editor Chandan and his associate editors have assembled experts worldwide to writeManufacturing Yogurt and Fermented Milks, 2nd Edition. This one-of-a-kind resource gives a complete description of the manufacturing stages of yogurt and fermented milks from the receipt of raw materials to the packaging of the products. Information is conveniently grouped under four categories: · Basic background-History and consumpt