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Sommario/riassunto

Whilst milk fat has always been appreciated for its flavour, the market had suffered from concerns over cardiovascular diseases associated with the consumption of animal fats. However, recent clinical studies have indicated benefits, particularly in relation to conjugated linoleic acids (CLA), in the prevention of certain diseases. The range of spreads has also increased, including the addition of probiotic organisms and/or plant extracts to reduce serum cholesterol levels. The primary aim of this publication is to detail the state-of-the-art manufacturing methods for: Cream
