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Nota di contenuto	Dairy Powders and Concentrated Products; Contents; Preface to the Technical Series; Preface; Contributors; 1 Chemistry of Milk - Role of Constituents in Evaporation and Drying; 1.1 Introduction; 1.2 Chemical components of liquid, concentrated and dried milk products; 1.2.1 Protein; 1.2.2 Fat; 1.2.3 Carbohydrate; 1.2.4 Minerals; 1.2.5 Water; 1.2.6 Air; 1.3 Surface composition of powders; 1.4 Quality issues; 1.4.1 Heat stability; 1.4.2 Fouling; 1.4.3 Age thickening; 1.4.4 Maillard reactions; 1.4.5 Oxidation; 1.5 Conclusions; References 2 Current Legislation on Concentrated and Dried Milk Products2.1 Introduction; 2.2 European Union legislation; 2.2.1 Access to EU legislation; 2.2.2 Vertical-legislation on concentrated and dried milk products; 2.2.3 Horizontal-hygiene and food safety requirements; 2.2.4 Horizontal-food additives legislation; 2.2.5 Horizontal-labelling requirements for foods; 2.2.6 Horizontal-packaging legislation; 2.3

United Kingdom legislation; 2.3.1 Legislative basis; 2.3.2 Background; 2.3.3 Present legislation on composition; 2.3.4 Present legislation on hygiene
 2.3.5 The Dairy UK Code of Practice for HTST pasteurisation
 2.4 Irish legislation; 2.4.1 Introduction; 2.4.2 Present legislation on hygiene; 2.4.3 Present legislation on specific products; 2.5 United States legislation; 2.5.1 Introduction and background to US legislation; 2.5.2 The 'Code of Federal Regulations'; 2.5.3 Hygiene requirements for milk and certain milk products; 2.5.4 US standards of identity and labelling; 2.5.5 The USDA specifications and grading schemes for certain milk products; 2.5.6 Food additives in US legislation; 2.6 Legislation in Australia and New Zealand
 2.6.1 Introduction
 2.6.2 The 'Joint Food Standards Code'; 2.6.3 New Zealand-specific legislation; 2.7 The international perspective-Codex Alimentarius; 2.7.1 What is Codex Alimentarius?; 2.7.2 Codex Alimentarius Commission membership and structure; 2.7.3 Codex Alimentarius standards; 2.7.4 Codex Alimentarius-general standards; 2.7.5 Codex Alimentarius standards for concentrated and dried milks; 2.8 Private standards and specifications; 2.9 Conclusions and possible future developments; References; 3 Technology of Evaporators, Membrane Processing and Dryers; 3.1 Introduction; 3.2 Evaporators
 3.2.1 Principles of evaporation
 3.2.2 Evaporation techniques and systems; 3.2.3 Plant design of evaporator configuration; 3.2.4 Heat economy in evaporator installation; 3.2.5 Cleaning of evaporators; 3.2.6 Evaporation versus membrane filtration; 3.3 Membrane filtration technology; 3.3.1 Principles of membrane filtration; 3.3.2 Membrane filtration techniques and systems; 3.3.3 Membrane filtration configurations; 3.3.4 Heat economy in membrane filtration; 3.3.5 Application of membrane filtration in the dairy industry; 3.3.6 Cleaning of membrane filtration systems; 3.4 Spray drying technology
 3.4.1 Principles of spray drying

Sommario/riassunto

The economic importance of dairy powders and concentrated products to dairy-producing countries is very significant, and there is a large demand for them in countries where milk production is low or non-existent. In these markets, dairy products are made locally to meet the demand of consumers from recombined powders, anhydrous milk fat and concentrated dairy ingredients (evaporated and sweetened condensed milk). This volume is the latest book in the Technical Series of The Society of Dairy Technology (SDT). Numerous scientific data have been available in journals and books in recent years,