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Nota di contenuto	Front Cover; Preface; Contents; List of Contributors; Chapter 1: Microbiology of Raw Milk; Chapter 2: Dairy Starter Cultures; Chapter 3: Recent Advances in Genetics of Lactic Acid Bacteria; Chapter 4: Biopreservation by Lactic Acid Bacteria; Chapter 5: Microbiology of Processed Liquid Milk; Chapter 6: Cheese Microbiology; Chapter 7: Primary Biochemical Events During Cheese Ripening; Chapter 8: Microbiology and Biochemistry of Yogurt and Other Fermented Milk Products; Chapter 9: Development of Fermented Milk Products Containing Probiotics Chapter 10: Microbiology of Cream, Butter, Ice Cream and Related ProductsChapter 11: Microbiology of Evaporated, Condensed and Powdered Milk; Chapter 12: Functional Dairy Ingredients; Chapter 13: Non-Thermal Processing of Milk and Milk Products for Microbial Safety; Chapter 14: Microbiological Safety Systems for Dairy Processing; Chapter 15: Strategies for Rapid Detection of Milk-borne Pathogens; Chapter 16: Current Regulations in Microbiological Control of Milk and

	Dairy Products; Color Plate Section
Sommario/riassunto	This book covers recent developments in types, classifications, and genetic traits of indigenous milk microorganisms and dairy starter cultures. It also discusses biochemical reactions taking place in different dairy products and microorganisms involved in such reactions. The text provides strategies for rapid detection of pathogenic and non-pathog