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Sommario/riassunto	In its first edition, Yoghurt: science and technology quickly established itself as the standard work in its field for both industry professionals and those involved in applied research. Now thoroughly revised and updated to take into account new developments and trends, it remains the most comprehensive reference available. In a review in the International Dairy Journal Professor Patrick Fox strongly recommends

the book: ""Those with an interest in any aspect of yoghurt or other fermented milk products, ranging from students to lecturers and researchers and from small to large-scale manufac
