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Nota di contenuto	<p>""Preliminaries""; ""Contents""; ""Preface to second edition""; ""Preface to first edition""; ""1 Historical background""; ""2 Background to manufacturing practice""; ""3 Processing plants and equipment""; ""4 Plant cleaning hygiene and effluent treatment""; ""5 Traditional and recent developments in yoghurt production and related products""; ""6 Microbiology of yoghurt and bio starter cultures""; ""7 Biochemistry of fermentation""; ""8 Preservation and production of starter cultures""; ""9 Nutritional value of yoghurt""; ""10 Quality control in yoghurt manufacture""</p> <p>""Appendix I Different ways in which titratable acidity is expressed and their relative values to lactic acid""""Appendix II Temperature conversion""; ""Appendix III Volume units""; ""Appendix IV Weight mass units""; ""Appendix V Miscellaneous units""; ""Appendix VI Work energy and other related units""; ""Appendix VII Force and pressure units""; ""Appendix VIII Length and area units""; ""Appendix IX Pearson square method and algebraic methods""; ""Index""</p>
Sommario/riassunto	<p>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</p>

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 manufactu

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