

# Milk And Dairy Products

Structure of Dairy Products SOCIETY OF DAIRY TECHNOLOGY SERIES Edited by A. Y. Tamime The Society of Dairy Technology (SDT) has joined with Blackwell Publishing to produce a series of technical dairy-related handbooks providing an invaluable resource for all those involved in the dairy industry; from practitioners to technologists working in both traditional and modern large-scale dairy operations. The previous 30 years have witnessed great interest in the microstructure of dairy products, which has a vital bearing on, e.g. texture, sensory qualities, shelf life and packaging requirements of dairy foods. During the same period, new techniques have been developed to visualise clearly the properties of these products. Hence, scanning electron microscopy (SEM) and transmission electron microscopy (TEM) have been used as complimentary methods in quality appraisal of dairy products, and are used for product development and in trouble shooting wherever faults

arise during manufacturing. Structure of Dairy Products, an excellent new addition to the increasingly well-known and respected SDT series, offers the reader:

- information of importance in product development and quality control
- internationally known contributing authors and book editor
- thorough coverage of all major aspects of the subject
- core, commercially useful knowledge for the dairy industry

Edited by Adnan Tamime, with contributions from international authors, this book is an essential purchase for dairy scientists and technologists, food scientists and technologists, food chemists, physicists, rheologists and microscopists. Libraries in all universities and research establishments teaching and researching in these areas should have copies of this important work on their shelves.

The Book Covers Technological Innovations In Indian Dairy Products, Milk And Milk Products, Techniques Of Products And Process, Global Export Potentia L, Milk, Its Composition And Processing Characteristics, Dairy Products Ingredients, Milk Based

Products (Desiccated), Heat-Acid Coagulated Products, Fat-Rich Products, Cultured/Fermented Products, Milk-Based Puddings/Desserts, Plan For Product Manufacturing, Details Of Plant And Equipments, Packaging, Processing Of Milk And Milk Products Etc.

Biochemistry of milk products documents advances in the field and focuses on the two most active areas of research areas, which are starter cultures and enzymes for use in cheese and other foods, and factors influencing the functional properties of milk. The book covers the current thinking and research on the roles of proteinases and peptidases in the milk clotting process and in texture and flavour development during maturation of product. It also covers the protein engineering of enzymes and molecular biological manipulation of microorganisms, including the use of protein engineering to clarify the molecular basis of functional behavior and to manipulate protein properties in a defined and planned way. Biochemistry of milk products provides important reading for research workers,

lecturers, graduates and final year undergraduates with interest in the practical applications of molecular biology, enzymology, and protein chemistry, not just in improving the quality and performance of dairy foods and ingredients but also in a much wider context.

How Breaking a Surprising Addiction Will Help You Lose Weight, Gain Energy, and Get Healthy

Brief in the Matter of Milk and Dairy Products

Biochemistry of Milk Products

Dairy Chemistry and Biochemistry

Fermented Milk and Dairy Products

*Milk and dairy products are a vital source of nutrition for many people. They also present livelihood opportunities for farm families, processors and other stakeholders in dairy value chains. Consumers, industry and governments need up-to-date information on how milk and dairy products can contribute to human nutrition and how dairy-industry development can best contribute to increasing food security and alleviating poverty. This publication is unique in drawing together information on nutrition, and dairy-industry development, providing a rich source of useful material on the role of dairy products in human nutrition and the way that*

investment in dairy-industry development has changed.

The enzymology of milk and other products is of enormous significance for the production and quality of almost every dairy product. Milk itself is a complex biological fluid that contains a wide range of enzymes with diverse activities, some of which have identifiable functions while others are present as an accidental consequence of the mechanism of milk secretion. Over time milk enzymology has become an incredibly essential component of milk and other dairy product production, and with advancing technology and processing techniques, its importance is at its peak. Dairy Enzymology presents an expansive overview of the enzymology of milk and other dairy products, focusing on the use of indigenous and endogenous enzymes in milk and exogenous enzymes in cheese processing. A full section is dedicated to the enzymology of bovine milk, focusing on the main families of indigenous enzymes as well as their potential significance in the mammary gland plus the technological significance for the properties of dairy products. Implications for the manufacture and ripening of cheese plus the use of enzymes such as alkaline phosphatase for measuring heat treatment in milk are explored in full, and the role of milk protease plasmin and other indigenous enzymes in the age-gelation is focused on. Further sections focus on enzymes found in raw milk and enzymes deliberately added for

manufacture or modification of properties and the manufacture of food ingredients from dairy-derived ingredients. The key bacterial families are discussed in depth as well as their known contributions to the quality of dairy products. With its comprehensive scope and fully up-to-date coverage of dairy product enzymology, this text is a singular source for researchers looking to understand this essential dairy processing aspect. Mineral elements are found in foods and drink of all different types, from drinking water through to mothers' milk. This search for mineral elements has shown that many trace and ultratrace-level elements presented in food are required for a healthy life. By identifying and analysing these elements, it is possible to evaluate them for their specific health-giving properties, and conversely, to isolate their less desirable properties with a view to reducing or removing them altogether from some foods. The analysis of mineral elements requires a number of different techniques – some methods may be suitable for one food type yet completely unsuited to another. The Handbook of Mineral Elements in Food is the first book to bring together the analytical techniques, the regulatory and legislative framework, and the widest possible range of food types into one comprehensive handbook for food scientists and technologists. Much of the book is based on the authors' own data, most of which is previously unpublished, making

*the Handbook of Mineral Elements in Food a vital and up-to-the-minute reference for food scientists in industry and academia alike. Analytical chemists, nutritionists and food policymakers will also find it an invaluable resource. Showcasing contributions from international researchers, and constituting a major resource for our future understanding of the topic, the Handbook of Mineral Elements in Food is an essential reference and should be found wherever food science and technology are researched and taught.*

*Hand Book Of Milk Processing Dairy Products And Packaging Technology*

*Engineering Practices for Milk Products*

*Nutrients in Dairy and Their Implications for Health and Disease*

*Food Safety Management*

*Bioactive Components in Milk and Dairy Products*

Advances in Dairy Product Science & Technology offers a comprehensive review of the most innovative scientific knowledge in the dairy food sector. Edited and authored by noted experts from academic and industry backgrounds, the book shows how the knowledge from strategic and applied research can be utilized by the commercial innovation of dairy product manufacture and distribution. Topics explored include recent advances in the dairy sector, such as raw materials and milk processing, environmental impact, economic concerns and consumer acceptance. The book includes various emerging technologies applied to milk and starter cultures sources, strategic options for their use, the

characterization, requirements, starter growth and delivery and other ingredients used in the dairy industry. The text also outlines a framework on consumer behavior that can help to determine quality perception of food products and decision-making. Consumer insight techniques can help support the identification of market opportunities and represent a useful mean to test product prototypes before final launch. This comprehensive resource: Assesses the most innovative scientific knowledge in the dairy food sector Reviews the latest technological developments relevant for dairy companies Covers new advances across a range of topics including raw material processing, starter cultures for fermented products, processing and packaging Examines consumer research innovations in the dairy industry Written for dairy scientists, other dairy industry professionals, government agencies, educators and students, *Advances in Dairy Product Science & Technology* includes vital information on the most up-to-date and scientifically sound research in the field.

In many countries of the world, the dairy industry is one of the most important food sectors and it has, by and large, been very successful in providing safe products.

Nevertheless, the dairy sector, like other food sectors, also has its challenges, as from farm to the point of consumption dairy products can become contaminated with a broad range of microbial and chemical hazards. The sources of contamination are multiple and the pathways are complex. Contamination of milk can occur directly by dairy animals shedding pathogens into the milk, or indirectly by contamination of the milk during the milking process, collection and transportation. Infected animals or

asymptomatic carriers can shed the organisms in the feces and contaminate the milk through the environment. Other sources of environmental contamination are water, pests, soil, feces, pets and contaminated feed. Infected farmers, not respecting hand hygiene, are also a potential source of contamination of milk. During milking, collection and transportation, milk can be subjected to further contamination by the equipment and/or be subjected to time-temperature abuse, creating optimum conditions for microbial growth. Hence, ensuring safety of milk and dairy products starts on the farm with animal health, quality of feed, a hygienic environment and, in general, good animal husbandry. Nevertheless, pasteurization of milk is necessary to kill any surviving organisms and reduce the risk of illness to an acceptable level. Provided that hygienic measures are taken to prevent any post-process contamination, milk and dairy products can be produced and consumed safely. The present chapter reviews risks and control measures all along the production chain.

Milk and Dairy Foods Their Functionality in Human Health and Disease Academic Press

Their Functionality in Human Health and Disease

Non-Bovine Milk and Milk Products

The Science of Milk and Milk Products

Consumption and Sales of Milk and Dairy Products

Dairy Production and Processing

While also addressing the need for more effective processing technologies for increased safety and quantity, the dairy industry needs to address the growing customer demand for new and innovative dairy foods with enhanced nutritional value. This

volume looks at new research, technology, and applications in the engineering of milk products, specifically covering functional bioactivities to add value while increasing the quality and safety of milk and fermented milk products. Chapters in the book look at the functional properties of milk proteins and cheese, functional fermented milk-based beverages, biofunctional yoghurt, antibiotic resistant pathogens, and other probiotics in dairy food products. How will the U.S. dairy industry look under deregulation? How has California become the nation's leading dairy producer? Why have consumers preferred the real thing over artificial dairy products? This book will help readers make sense of the American dairy business, whose complexities and eccentricities so often seem to defy understanding. On the brink of far-reaching changes in federal dairy policy, it gives a much-needed account of how market forces and government intervention drive the most regulated and complicated agricultural industry in the United States. The first comprehensive book on the topic, *Marketing and Pricing of Milk and Dairy Products in the U.S.* considers every aspect of this complicated puzzle. Looking at dairy products from milk and yogurt to butter, cheese, and ice cream, it explains supply and demand, dairy cooperatives, federal milk marketing orders and price supports, local and state regulations, and international trade.

Finally, in a clear and compelling manner, the author proposes reforms that would benefit the dairy industry, especially a move toward less regulation. *Nutrients in Dairy and Their Implications for Health and Disease* addresses various dairy products and their impact on health. This comprehensive book is divided into three sections and presents a balanced overview of the health benefits of milk and milk products. Summaries capture the most salient points of each chapter, and the importance of milk and its products as functional foods is addressed throughout. Presents various dairy products and their impact on health Provides information on dairy milk as an important source of micro-and macronutrients that impact body functions Addresses dietary supplements and their incorporation into dairy products

The Cheese Trap

Principles, Practices, and Problems

Chapter 5. Milk and Dairy Products

Whitewash

Handbook of Mineral Elements in Food

***THE ONLY SINGLE-SOURCE GUIDE TO THE LATEST SCIENCE, NUTRITION, AND APPLICATIONS OF ALL THE NON-BOVINE MILKS CONSUMED AROUND THE WORLD***

***Featuring contributions by an international team of dairy and nutrition experts, this second edition***

*of the popular Handbook of Milk of Non-Bovine Mammals provides comprehensive coverage of milk and dairy products derived from all non-bovine dairy species. Milks derived from domesticated dairy species other than the cow are an essential dietary component for many countries around the world. Especially in developing and under-developed countries, milks from secondary dairy species are essential sources of nutrition for the humanity. Due to the unavailability of cow milk and the low consumption of meat, the milks of non-bovine species such as goat, buffalo, sheep, horse, camel, Zebu, Yak, mare and reindeer are critical daily food sources of protein, phosphate and calcium. Furthermore, because of hypoallergenic properties of certain species milk including goats, mare and camel are increasingly recommended as substitutes in diets for those who suffer from cow milk allergies. This book: Discusses key aspects of non-bovine milk production, including raw milk production in various regions worldwide Describes the compositional, nutritional,*

*therapeutic, physio-chemical, and microbiological characteristics of all non-bovine milks Addresses processing technologies as well as various approaches to the distribution and consumption of manufactured milk products Expounds characteristics of non-bovine species milks relative to those of human milk, including nutritional, allergenic, immunological, health and cultural factors. Features six new chapters, including one focusing on the use of non-bovine species milk components in the manufacture of infant formula products Thoroughly updated and revised to reflect the many advances that have occurred in the dairy industry since the publication of the acclaimed first edition, Handbook of Milk of Non-Bovine Mammals, 2nd Edition is an essential reference for dairy scientists, nutritionists, food chemists, animal scientists, allergy specialists, health professionals, and allied professionals.*

*Milk and Dairy Foods: Their Functionality in Human Health and Disease addresses issues at key life*

stages, presenting updates on the impact of dairy on cardiometabolic health, hemodynamics, cardiovascular health, glycemic control, body weight, bone development, muscle mass and cancer. The book also explores the impact of dairy fats on health, dairy fat composition, trans-fatty acids in dairy products, the impact of organic milk on health, milk and dairy intolerances, and dairy as a source of dietary iodine. Written for food and nutrition researchers, academic teachers, and health professionals, including clinicians and dietitians, this book is sure to be a welcomed resource for all who wish to understand more about the role of dairy in health. Addresses the functional effects of dairy related to reducing the risk of key chronic diseases Contains information related to various life stages, including chapters on dairy foods and bone development in the young and dairy foods and maintenance of muscle mass in the elderly Provides the most recent developments in microscopy techniques and types of analysis used to study the

*microstructure of dairy products This comprehensive and timely text focuses on the microstructure analyses of dairy products as well as on detailed microstructural aspects of them. Featuring contributions from a global team of experts, it offers great insight into the understanding of different phenomena that relate to the functional and biochemical changes during processing and subsequent storage. Structured into two parts, Microstructure of Dairy Products begins with an overview of microscopy techniques and software used for microstructural analyses. It discusses, in detail, different types of the following techniques, such as: light microscopy (including bright field, polarized, and confocal scanning laser microscopy) and electron microscopy (mainly scanning and transmission electron microscopy). The description of these techniques also includes the staining procedures and sample preparation methods developed. Emerging microscopy techniques are also covered, reflecting the latest advances in this field. Part 2 of the book focuses on*

*the microstructure of various dairy foods, dividing each into sections related to the microstructure of milk, cheeses, yogurts, powders, and fat products, ice cream and frozen dairy desserts, dairy powders and selected traditional Indian dairy products. In addition, there is a review of the localization of microorganism within the microstructure of various dairy products. The last chapter discusses the challenges and future trends of the microstructure of dairy products.*

*Presents complete coverage of the latest developments in dairy product microscopy techniques Details the use of microscopy techniques in structural analysis An essential purchase for companies, researchers, and other professionals in the dairy sector Microstructure of Dairy Products is an excellent resource for food scientists, technologists, and chemists—and physicists, rheologists, and microscopists—who deal in dairy products.*

*Handbook of Milk of Non-Bovine Mammals Engineering Aspects of Milk and Dairy Products*

## **Structure of Dairy Products**

### **The Disturbing Truth About Cow's Milk and Your Health**

### **Milk and Dairy Product Technology**

*Dairy Science includes the study of milk and milk-derived food products, examining the biological, chemical, physical, and microbiological aspects of milk itself as well as the technological (processing) aspects of the transformation of milk into its various consumer products, including beverages, fermented products, concentrated and dried products, butter and ice cream. This new edition includes information on the possible impact of genetic modification of dairy animals, safety concerns of raw milk and raw milk products, peptides in milk, dairy-based allergies, packaging and shelf-life and other topics of importance and interest to those in dairy research and industry. Fully reviewed, revised and updated with the latest developments in Dairy Science Full color inserts in each volume illustrate key concepts Extended index for easily locating information*

*There continues to be strong interest within the food industry in developing new products which offer functional health benefits to the consumer. The premium prices that can be charged make these added-value products lucrative for manufacturers, and they are also commercially popular. Dairy foods are central to this sector: they are good delivery systems for functional foods (yoghurts, milk drinks, spreads) and are also rich in compounds which can be extracted and used as functional ingredients in other food types. Milk and Dairy Products as Functional Foods draws*

*together a wealth of information regarding the functional health benefits of milk and dairy products. It examines the physiological role and the claimed health effects of dairy constituents such as proteins, bioactive peptides, conjugated linoleic acid (CLA), omega 3 fatty acids vitamin D and calcium. These constituents have been shown to be, for example, anticarcinogenic, anti-inflammatory, antihypertensive, hypocholesterolemic, immune-modulating and antimicrobial. This book examines the evidence for these claims, and investigates practical approaches for utilising these attributes. The book is aimed at dairy scientists and technologists in industry and academia, general food scientists and technologists, microbiologists and nutritionists together with all those involved in the formulation and production of functional food products.*

*New York Times bestselling author Dr. Neal Barnard reveals the shocking truth about cheese-the dangerous addiction that is harming your health-and presents a radical program to lose weight and feel great. We've been told that dairy does a body good, but the truth is that cheese can be dangerous. Loaded with calories, fat, and cholesterol, cheese can make you gain weight and leads to a host of health problems like high blood pressure and arthritis. Worse, it contains mild opiates that make it addictive, triggering the same brain receptors as heroin and morphine. In *The Cheese Trap*, Dr. Neal Barnard presents a comprehensive program to help readers break free of their cheese addiction so they can lose weight, boost energy, and improve their overall health. This easy-to-follow diet*

*features a treasury of healthy recipes that will tame even the toughest cravings—from pizza, to lasagna, to ice cream and cheesecake.*

*Technology of Dairy Products*

*Milk Production and Dairy Products*

*The Political Economy of the Common Market in Milk and Dairy Products in the European Union*

*Encyclopedia of Dairy Sciences*

**Milk is nature's most complete food, and dairy products are considered to be the most nutritious foods of all. The traditional view of the role of milk has been greatly expanded in recent years beyond the horizon of nutritional subsistence of infants: it is now recognized to be more than a source of nutrients for the healthy growth of children and nourishment of adult humans. Alongside its major proteins (casein and whey), milk contains biologically active compounds, which have important physiological and biochemical functions and significant impacts upon human metabolism, nutrition and health. Many of these compounds have been proven to have beneficial effects on human nutrition and health. This comprehensive reference is the first to address such a wide range of topics related to milk production and human health, including: mammary secretion, production, sanitation, quality standards and chemistry, as well as nutrition, milk allergies, lactose intolerance, and the**

**bioactive and therapeutic compounds found in milk. In addition to cow's milk, the book also covers the milk of non-bovine dairy species which is of economic importance around the world. The Editors have assembled a team of internationally renowned experts to contribute to this exhaustive volume which will be essential reading for dairy scientists, nutritionists, food scientists, allergy specialists and health professionals. Expert Insight into the Engineering Aspects of Dairy Products Manufacturing**

**Consumer demand is constantly on the rise for better and more nutritious dairy products, from traditional milk to new, high-value added products like meal-replacement drinks. This changing market preference reinforces the importance of milk as a raw material in the food industry**

**This book is a condensed, up-to-date and well-structured compilation of the key knowledge in the field. It covers the chemical properties of milk, milk in its biological context, processing operations specific to dairy industry and manufacture of dairy products.**

**Their Composition, Food Value, Chemistry, Bacteriology and Processing  
Dairyaceuticals, Novel Technologies, and Quality**

**Milk and Dairy Products in Human Nutrition  
Milk and Cheese: Dairy Products Gone Bad  
Properties and Processing**

This book is the most comprehensive introductory text on the chemistry and biochemistry of milk. It provides a comprehensive description of the principal constituents of milk (water, lipids, proteins, lactose, salts, vitamins, indigenous enzymes) and of the chemical aspects of cheese and fermented milks and of various dairy processing operations. It also covers heat-induced changes in milk, the use of exogenous enzymes in dairy processing, principal physical properties of milk, bioactive compounds in milk and comparison of milk of different species. This book is designed to meet the needs of senior students and dairy scientists in general. Addressing both theoretical and practical issues in dairy technology, this work offers coverage of the basic knowledge and scientific advances in the production of milk and milk-based products. It examines energy supply and electricity refrigeration, water and waste-water treatment, cleaning and disinfection, hygiene, and occupational safety in dairies.

This second, revised edition of *The technology of dairy products* continues to explain methods of milk product manufacture, the technology involved, and how other influences affect finished products.

Market Report 2006

Advances in Dairy Products

Milk and Dairy Products

Enzymes in Milk and Dairy Products

Microstructure of Dairy Products

*North Americans are some of the least healthy people on Earth. Despite advanced medical care and one of the highest*

standards of living in the world, one in three Americans will be diagnosed with cancer in their lifetime, and 50 percent of US children are overweight. This crisis in personal health is largely the result of chronically poor dietary and lifestyle choices. In *Whitewash*, nutritionist Joseph Keon unveils how North Americans unwittingly sabotage their health every day by drinking milk, and he shows that our obsession with calcium is unwarranted. Citing scientific literature, *Whitewash* builds an unassailable case that not only is milk unnecessary for human health, its inclusion in the diet may increase the risk of serious diseases including:

- Prostate, breast, and ovarian cancers
- Osteoporosis
- Diabetes
- Vascular disease
- Crohn's disease

Many of America's dairy herds contain sick and immunocompromised animals whose tainted milk regularly makes it to market. Cow's milk is also a sink for environmental contaminants and has been found to contain traces of pesticides, dioxins, PCBs, rocket fuel, and even radioactive isotopes. *Whitewash* offers a completely fresh, candid, and comprehensively documented look behind dairy's deceptively green pastures and gives readers a hopeful picture of life after milk. Joseph Keon has been a

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wellness consultant and nutrition and fitness expert for over twenty-five years. He is considered a leading authority on public health and has written three books, including *Whole Health: The Guide to Wellness of Body and Mind* and *The Truth About Breast Cancer*.

A productive dairy industry is vital to providing safe, high-quality milk that fulfills the nutritional needs of people of all ages around the world. In order to achieve that goal, Campbell and Marshall present a timely, lucid, and comprehensive look at today's dairy industry. *Dairy Production and Processing* offers not only a fundamental understanding of dairy animals, dairy products, and the production aspects of each, but also a wealth of applied information on the scope of the current milk and milk products industry. The application of basic sciences and technologies throughout the text will serve students well not only as they learn the first principles of dairy science, but also as a professional reference in their careers. Study questions can be found at the conclusion of each chapter, along with relevant and informative websites. An extensive glossary is provided to enable readers to expand their knowledge of selected terms.

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Topics found in this instructive and insightful text include: • an overview of the dairy industry, • dairy herd breeding and records, • the feeding and care of dairy cattle, sheep, goats, and water buffalo, • important principles of milking and milking facilities, • dairy farm management, • milk quality and safety, and • the production of milk and milk products.

A carton of hate. A wedge of spite. A comic book of idiotic genius. The Eisner Award-winning dairy duo returns in this deluxe hardcover collecting every single stupid Milk and Cheese comic ever made from 1989 to 2010, along with a sh\*t ton of supplemental awesomeness. This has everything you need! Don't judge it—love it! Or else! • Look for brand-new stories by Evan Dorkin in upcoming Dark Horse Presents issues! • "Evan's calcium-rich creations are guaranteed to spread lactose intolerance everywhere."—David Mazzucchelli (Asterios Polyp, Batman: Year One)

Milk and Dairy Foods

Pricing Milk and Dairy Products

Milk and Dairy Products as Functional Foods

Marketing and Pricing of Milk and Dairy Products in the United States

*Agents of Change*

*Non-Bovine Milk and Milk Products presents a compiled and renewed vision of the knowledge existing as well as the emerging challenges on animal husbandry and non-cow milk production, technology, chemistry, microbiology, safety, nutrition, and health, including current policies and practices. Non-bovine milk products are an expanding means of addressing nutritional and sustainable food needs around the world. While many populations have integrated non-bovine products into their diets for centuries, as consumer demand and acceptance have grown, additional opportunities for non-bovine products are emerging. Understanding the proper chain of production will provide important insight into the successful growth of this sector. This book is a valuable resource for those involved in the non-cow milk sector, e.g. academia, research institutes, milk producers, dairy industry, trade associations, government, and policy makers. Discusses important social, economic, and environmental aspects of the production and distribution of non-bovine milk and milk products Provides insight into non-bovine milk from a broad range of relevant perspectives with contributions from leading researchers around the world Focuses on current concerns including animal health and welfare, product safety, and production technologies Serves as a valuable resource for those involved in the non-cow milk sector Although bioactive compounds in milk and dairy products have been extensively studied during the last few decades – especially in human and bovine milks and some dairy products – very few publications on this topic are available, especially in other dairy species' milk and their processed dairy products. Also, little is available in the areas of*

*bioactive and nutraceutical compounds in bovine and human milks, while books on other mammalian species are non-existent. Bioactive Components in Milk and Dairy Products extensively covers the bioactive components in milk and dairy products of many dairy species, including cows, goats, buffalo, sheep, horse, camel, and other minor species. Park has assembled a group of internationally reputed scientists in the forefront of functional milk and dairy products, food science and technology as contributors to this unique book. Coverage for each of the various dairy species includes: bioactive proteins and peptides; bioactive lipid components; oligosaccharides; growth factors; and other minor bioactive compounds, such as minerals, vitamins, hormones and nucleotides, etc. Bioactive components are discussed for manufactured dairy products, such as caseins, caseinates, and cheeses; yogurt products; koumiss and kefir; and whey products. Aimed at food scientists, food technologists, dairy manufacturers, nutritionists, nutraceutical and functional foods specialists, allergy specialists, biotechnologists, medical and health professionals, and upper level students and faculty in dairy and food sciences and nutrition, Bioactive Components in Milk and Dairy Products is an important resource for those who are seeking nutritional, health, and therapeutic values or product technology information on milk and dairy products from the dairy cow and species beyond. Areas featured are: Unique coverage of bioactive compounds in milks of the dairy cow and minor species, including goat, sheep, buffalo, camel, and mare Identifies bioactive components and their analytical isolation methods in manufactured dairy products, such as caseins, caseinates, and cheeses; yogurt products; koumiss and kefir; and whey*

*products Essential for professionals as well as biotechnology researchers specializing in functional foods, nutraceuticals, probiotics, and prebiotics Contributed chapters from a team of world-renowned expert scientists*

*Increased knowledge of the number, potency, and importance of bioactive compounds in fermented milk and dairy products has spiked their popularity across the globe. And the trend shows no sign of abating any time soon. An all-in-one resource, Fermented Milk and Dairy Products gathers information about different fermented milk and dairy products, th*

*Production, Composition and Health*