

Tetra Pak Dairy Index

This new book, *Biotechnical Processing in the Food Industry: New Methods, Techniques, and Applications*, explores several newly emerged techniques and technologies that have significantly changed the scenario of the dairy and food sector by making the processes more stable and more economically viable.

Worldwide adoption of these novel technologies will also, the editors believe, provide benefit to consumers in terms of enhanced food safety labeling, nutritional security, and value-added products at reasonable cost. Divided into three main parts, the book looks at technological trends and advances in dairy research and industry, emerging technological developments, and potential advanced research in the food, health and processing industry.

Hunger is a daily reality for a billion people. More than six decades after the technological discoveries that led to the Green Revolution aimed at ending world hunger, regular food shortages, malnutrition, and poverty still plague vast swaths of the world. And with increasing food prices, climate change, resource inequality, and an ever-increasing global population, the future holds further challenges. In *One Billion Hungry*, Sir Gordon Conway, one of the world's foremost experts on global food needs, explains the many interrelated issues

critical to our global food supply from the science of agricultural advances to the politics of food security. He expands the discussion begun in his influential *The Doubly Green Revolution: Food for All in the Twenty-First Century*, emphasizing the essential combination of increased food production, environmental stability, and poverty reduction necessary to end endemic hunger on our planet.

Beginning with a definition of hunger and how it is calculated, and moving through issues topically both detailed and comprehensive, each chapter focuses on specific challenges and solutions, ranging in scope from the farmer's daily life to the global movement of food, money, and ideas. Drawing on the latest scientific research and the results of projects around the world, Conway addresses the concepts and realities of our global food needs: the legacy of the Green Revolution; the impact of market forces on food availability; the promise and perils of genetically modified foods; agricultural innovation in regard to crops, livestock, pest control, soil, and water; and the need to both adapt to and slow the rate of climate change. *One Billion Hungry* will be welcomed by all readers seeking a multifaceted understanding of our global food supply, food security, international agricultural development, and sustainability.

The protection and preservation of a product, the launch of new products or re-launch of existing products, perception of added-value to products or services,

and cost reduction in the supply chain are all objectives of food packaging. Taking into consideration the requirements specific to different products, how can one package successfully meet all of these goals? Food Packaging Technology provides a contemporary overview of food processing and packaging technologies. Covering the wide range of issues you face when developing innovative food packaging, the book includes: Food packaging strategy, design, and development Food biodeterioration and methods of preservation Packaged product quality and shelf life Logistical packaging for food marketing systems Packaging materials and processes The battle rages over which type of container should be used for which application. It is therefore necessary to consider which materials, or combination of materials and processes will best serve the market and enhance brand value. Food Packaging Technology gives you the tools to determine which form of packaging will meet your business goals without compromising the safety of your product.

The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of Isa Does It "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of The Sprouted Kitchen A self-trained chef and food photographer,

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Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow! This book offers a comprehensive overview of the state of the art in sustainable

dairy production, helping the industry to develop more sustainable dairy products, through new technologies, implementing life cycle analysis, and upgrading and optimization of their current production lines. It aims to stimulate process innovations, taking into account environmental, economic and public relations benefits for companies. Topics covered include: How to set up a sustainable production line How to quantify the carbon foot print of a dairy product by using life cycle analysis Current technologies to improve the carbon foot print What measures can be taken to reduce the global warming potential of the farm Reduction of water use in dairy production Marketing sustainable dairy products Bench marking of dairy products against other food products Potential future technological developments to improve the carbon foot print for the following decades

This foods Special Issue contains seven papers on a range of technical dairy topics. Three involve beneficial uses of proteolytic enzymes, two involve the use of membrane technology in cheese making, while two deal with the role of ingredients, raw milk in the UHT paper and apricot fibre in the yogurt paper, in product quality. In all, the papers demonstrate the breadth of on-going research for an industry based on just one raw material, milk.

"Unique in its perspective and scope, Dairy Ingredients for Food Processing gives a complete

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description of various dairy ingredients commonly used in food processing operations. Information is conveniently grouped under two sections. Section 1. Dairy Ingredients: Basic Technology includes chapters covering an overview of the milk composition, physical, chemical and functional properties, and basic dairy processing principles to describe how various ingredients are engineered for functional quality related to food processing. Additional chapters highlight production and specifications of various condensed milk products, dry milk products, and whey products. Other chapters address milk fat concentrates (cream, butter, and anhydrous butterfat), processing and specifications of cheese and cheese products, enzyme modified cheese, cheese sauce and dry cheese products, and fermented dairy ingredients. Information is provided on microbiological considerations relative to dairy processing, nutrition and health, frozen dairy ingredients, and dairy desserts as well as labeling and regulatory compliance. Coverage in Section 2. Dairy Ingredients: Applications describes the applied aspects of using dairy ingredients in food products such as bakery products, chocolates and confectionery, snack foods, meats, sauces, dressings, desserts, infant formulas, puddings, and functional foods. Shelf life and safety issues are also addressed. All technology and applications chapters are supported by sound scientific and engineering principles. The book presents a contemporary update and a unique approach to the topics, and is designed to augment related books in the existing market. The editorial team is comprised of individuals with significant experience in the science and applications of dairy products manufacture as well their industrial use in various food products. Intended for professionals in the dairy and food industry, Dairy Ingredients for Food Processing also appeals to professors and students in food science for its contemporary information and experience-based applications"--

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The definitive industry reference on the paper and paperboard packaging sector. Now in a fully revised and updated second edition, this book discusses all the main types of packaging based on paper and paperboard. It considers the raw materials, the manufacture of paper and paperboard, and the basic properties and features on which packaging made from these materials depends for its appearance and performance. The manufacture of twelve types of paper- and paperboard-based packaging is described, together with their end-use applications and the packaging machinery involved. The importance of pack design is stressed, as well as how these materials offer packaging designers opportunities for imaginative and innovative design solutions. Environmental factors, including resource sustainability, societal and waste management issues are addressed in a dedicated chapter. The book is directed at readers based in companies which manufacture packaging grades of paper and paperboard, companies involved in the design, printing and production of packaging, and companies which manufacture inks, coatings, adhesives and packaging machinery. It will be essential reading for students of packaging technology and technologists working in food manufacturing who are users of paper and paperboard packaging products. Praise for the First Edition 'This book is a valuable addition to the library of any forward-looking company by providing in-depth coverage of all aspects of packaging which involve the most ecologically acceptable material, namely paper and paperboard.'—International Journal of Dairy Technology '...a welcome contribution to a field where coverage was previously limited to subject-specific books... or to single chapters in textbooks on broader aspects of packaging technology.'—Packaging Technology and Science

From the Publishers Weekly review: "Two experts from Yale tackle the business wake-up-call

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du jour-environmental responsibility-from every angle in this thorough, earnest guidebook: pragmatically, passionately, financially and historically. Though "no company the authors know of is on a truly long-term sustainable course," Esty and Winston label the forward-thinking, green-friendly (or at least green-acquainted) companies WaveMakers and set out to assess honestly their path toward environmental responsibility, and its impact on a company's bottom line, customers, suppliers and reputation. Following the evolution of business attitudes toward environmental concerns, Esty and Winston offer a series of fascinating plays by corporations such as Wal-Mart, GE and Chiquita (Banana), the bad guys who made good, and the good guys-watchdogs and industry associations, mostly-working behind the scenes. A vast number of topics huddle beneath the umbrella of threats to the earth, and many get a thorough analysis here: from global warming to electronic waste "take-back" legislation to subsidizing sustainable seafood. For the responsible business leader, this volume provides plenty of (organic) food for thought. "

Food Engineering Handbook: Food Process Engineering addresses the basic and applied principles of food engineering methods used in food processing operations around the world. Combining theory with a practical, hands-on approach, this book examines the thermophysical properties and modeling of selected processes such as chilling, freezing, and dehydration. A complement to Food Engineering Handbook: Food Engineering Fundamentals, this text: Discusses size reduction, mixing, emulsion, and encapsulation Provides case studies of solid-liquid and supercritical fluid extraction Explores fermentation, enzymes, fluidized-bed drying, and more Presenting cutting-edge information on new and emerging food engineering processes, Food Engineering Handbook: Food Process Engineering is an essential reference

on the modeling, quality, safety, and technologies associated with food processing operations today.

From birth to first calving, the replacement heifer undergoes tremendous changes anatomically as well as in feeding and management practices. The calf changes from being a pseudo-monogastric to a full ruminant within a period of two months. During the same period, the calf is fed colostrum, milk, or milk replacer, and starter with or without hay. Notably, the lifetime milk production and health of a dairy cow is highly dependent on early life nutrition and management of the calf and, subsequently, the heifer. Hence, animal scientists continue to investigate critical areas such as colostrum feeding, the level of liquid feeding, gut microbial succession, energy and protein levels, housing, health management, and their interactions with the animal in an effort to help dairy producers raise successful and sustainable dairy enterprises.

This is the third edition of the Society of Dairy Technology's highly successful volume on Cleaning-in-Place (CIP). Already a well-established practice in dairy technology, CIP has become increasingly relevant in the processed food industry during the last 10-15 years, and the beverage industry has seen increased demands from customers regarding CIP verification and validation to provide improvements in plant hygiene and related efficiency. The book addresses the principles of cleaning operations, water supply issues and the science of detergents and disinfectants. Aspects of equipment design relevant to ease of cleaning are covered in a special chapter, as is the assessment of cleaning efficiency and the management of cleaning operations. This third edition features for the first time a chapter on membrane cleaning - a relatively new area requiring very specialised cleaning products and procedures.

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Useful data on fluid flow dynamics and laboratory test methods are also included in separate chapters. Authors have been selected from within industry, allied suppliers and academia to provide a balanced, leading edge assessment of the subject matter. Cleaning-in-Place is directed at dairy scientists and technologists in industry and academia, general food scientists and food technologists, food microbiologists and equipment manufacturers.

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 wider 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

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be essential reading for dairy scientists, nutritionists, food scientists, allergy specialists and health professionals.

Francis Snyder shows how the 2008 infant formula crisis led to transnational food safety law and standards in China, reforms in government policy and closer relations with international organisations. He also makes recommendations for dealing with continuing challenges.

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.

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. Brined cheeses such as feta and halloumi have seen a large increase in popularity and as a result, increasing economic value. Over the past two decades the dairy industry has carried out much research into

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starter cultures alongside technological developments, widening the range of brined cheese products available to consumers worldwide. The third title in the SDT series, *Brined Cheeses* gathers research on this important range of cheese varieties from around the world into a single volume, offering the reader: A practically-oriented and user-friendly guide Key commercially important information Coverage of all the major stages of manufacture Background to each variety Review of how different varieties are utilised in different countries Edited by Adnan Tamime, with contributions from international authors and full of core commercially useful information for the dairy industry, this book is an essential title for dairy scientists, dairy technologists and nutritionists worldwide.

The importance of food packaging hardly needs emphasizing since only a handful of foods are sold in an unpackaged state. With an increasing focus on sustainability and cost-effectiveness, responsible companies no longer want to over-package their food products, yet many remain unsure just where reductions can effectively be made. *Food Packaging and*

Melding the hands-on experience of producing yogurt and fermented milks over four decades with the latest in scientific research in the dairy industry, editor Chandan and his associate editors have assembled experts worldwide to write *Manufacturing Yogurt and Fermented Milks, 2nd Edition*. This one-of-a-kind resource gives a complete description of the manufacturing stages of yogurt and fermented milks from the receipt

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of raw materials to the packaging of the products. Information is conveniently grouped under four categories: · Basic background—History and consumption trends, milk composition characteristics, dairy processing principles, regulatory requirements, laboratory analysis, starter cultures, packaging, and more · Yogurt manufacture—Fruit preparations and flavoring materials, ingredients, processing principles, manufacture of various yogurt types, plant cleaning and sanitizing, quality assurance, and sensory analysis · Manufacture of fermented milks—Procedure, packaging and other details for more than ten different types of products · Health benefits—Functional foods, probiotics, disease prevention, and the health attributes of yogurt and fermented milks All manufacturing processes are supported by sound scientific, technological, and engineering principles.

A sustainable lifestyle starts in the kitchen with these use-what-you-have, spend-less-money recipes and tips, from the friendly voice behind @ZeroWasteChef. In her decade of living with as little plastic, food waste, and stuff as possible, Anne-Marie Bonneau, who blogs under the moniker Zero-Waste Chef, has learned that "zero-waste" is above all an intention, not a hard-and-fast rule. Because, while one person eliminating all their waste is great, if thousands of people do 20 percent better it will have a much bigger impact on the planet. The good news is you likely already have all the tools you need to begin to create your own change at home, especially in the kitchen. In her debut book, Bonneau gives readers the facts to motivate them to do

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better, the simple (and usually free) fixes to ease them into wasting less--you can, for example, banish plastic wrap by simply inverting a plate over your leftovers--and, finally, the recipes and strategies to turn them into more sustainable, money-saving cooks. Rescue a loaf from the landfill by making Mexican Hot Chocolate Bread Pudding, or revive some sad greens to make a pesto. Save five bucks (and the plastic tub) at the supermarket with Yes Whey, You Can Make Ricotta Cheese, then use the cheese in a galette and the leftover whey to make sourdough tortillas. With 75 vegan and vegetarian recipes for cooking with scraps, creating fermented staples, and using up all your groceries before they become waste--including end-of-recipe tips on what to do with your ingredients next--Bonneau lays out an attainable vision of a zero-waste kitchen.

Infants and children are regularly fed with processed foods, yet despite their importance in human development, these foods are rarely studied. This important book provides an exhaustive analysis of key technologies in the development of foods for babies and children, as well as the regulation and marketing of these food products. Contributors cover different aspects of food science and technology in development of baby foods, making this text an unique source of information on the subject. Food Science, Technology, and Nutrition for Babies and Children includes relevant chapters on infant milk formulas, essential fatty acids in baby foods, baby food-based cereals and macro- and micronutrients. This book also offers alternatives from the point of view of food

technology for babies and children with special diet regimes associated to metabolic or enzymatic diseases such as allergy to casein, phenylalanine (phenylketonuria or commonly known as PKU) and gluten (celiac disease), or lactose intolerance. This book also addresses some nutritional aspects of babies and children in terms of the childhood obesity, child's appetite and parental feeding. With its comprehensive scope and up-to-date coverage of issues and trends in baby and children's foods, this is an outstanding book for food scientists and technologists, food industry professionals, researchers and nutritionists working with babies and children.

Dairy Processing and Quality Assurance, Second Edition describes the processing and manufacturing stages of market milk and major dairy products, from the receipt of raw materials to the packaging of the products, including the quality assurance aspects. The book begins with an overview of the dairy industry, dairy production and consumption trends. Next are discussions related to chemical, physical and functional properties of milk; microbiological considerations involved in milk processing; regulatory compliance; transportation to processing plants; and the ingredients used in manufacture of dairy products. The main section of the book is dedicated to processing and production of fluid milk products; cultured milk including yogurt; butter and spreads; cheese; evaporated and condensed milk; dry milks; whey and whey products; ice cream and frozen desserts; chilled dairy desserts; nutrition and health; sensory evaluation; new product development strategies; packaging systems; non-thermal preservation

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technologies; safety and quality management systems; and dairy laboratory analytical techniques. This fully revised and updated edition highlights the developments which have taken place in the dairy industry since 2008. The book notably includes: New regulatory developments The latest market trends New processing developments, particularly with regard to yogurt and cheese products Functional aspects of probiotics, prebiotics and synbiotics A new chapter on the sensory evaluation of dairy products Intended for professionals in the dairy industry, Dairy Processing and Quality Assurance, Second Edition, will also appeal to researchers, educators and students of dairy science for its contemporary information and experience-based applications. Milk is a fascinating food: it is produced by mothers of each mammalian species for consumption by nursing infants of that species, yet many humans drink the milk of another species (mostly cows) and they drink it throughout life. Thus we might expect that this dietary practice has some effects on human biology that are different from other foods. In *Re-imagining Milk* Wiley considers these, but also puts milk-drinking into a broader historical and cross-cultural context. In particular, she asks how dietary policies promoting milk came into being in the U.S., how they intersect with biological variation in milk digestion, how milk consumption is related to child growth, and how milk is currently undergoing globalizing processes that contribute to its status as a normative food for children (using India and China as examples). Wiley challenges the reader to re-evaluate their assumptions about cows' milk as a food for humans.

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Informed by both biological and social theory and data, *Re-imagining Milk* provides a biocultural analysis of this complex food and illustrates how a focus on a single commodity can illuminate aspects of human biology and culture.

Highly profitable and an important range of products within the dairy industry worldwide, the economic importance of fermented milks continues to grow. Technological developments have led to a wider range of products and increased popularity with consumers. In the second book to feature in the SDT series *Fermented Milks* reviews the properties and manufacturing methods associated with products such as yoghurt, buttermilk, kefir, koumiss milk-based fermented beverages and many other examples from around the globe, offering the reader: A practically-oriented and user-friendly guide Key commercially important information Coverage of all the major stages of manufacture Background to each product Edited by Adnan Tamime, with contributions from international authors and full of core commercially useful information for the dairy industry, this book is an essential title for dairy scientists, dairy technologists and nutritionists worldwide.

Dairy Processing Handbook *Cheese Technology* *Sustainable Dairy Production* John Wiley & Sons

While the science of yogurt is nearly as old as the origin of mankind, there have been rapid changes in yogurt development since the turn of the 19th century, fueled by continuing developments in biological sciences. *Development and Manufacture of*

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Yogurt and Other Functional Dairy Products presents a comprehensive review of all aspects of yogurt and other fermented dairy foods, including production, processing, preparation, regulations, and health aspects. Condensing more than 12,000 pages of recently published literature, expert contributors, including several clinicians, address the most recent developments in probiotics and the interaction between yogurt and immunological and intestinal bowel diseases. They explain how beneficial and harmful bacteria are colonized in the human intestinal system and how those bacteria can either strengthen or weaken immunological functions. This resource also explores the little-known varieties of functional dairy products – such as ayran, kefir, koumiss, cacik, and tarator – that are currently only consumed in small parts of the world but that are likely to reach supermarkets worldwide in the not-so-distant future. Development and Manufacture of Yogurt and Other Functional Dairy Products presents the most recent developments in biosciences and their applications in yogurt-human health interactions. The depth and breadth of coverage make this book an indispensable reference for those involved with the research and manufacturing of milk and dairy products. If ONE simple change could resolve most of your symptoms and prevent a host of illnesses, wouldn't you want to try it? Go Dairy Free shows you how! There are plenty of reasons to go dairy free. Maybe you are confronting allergies or lactose intolerance. Maybe you are dealing with acne, digestive issues, sinus troubles, or eczema—all proven to be associated with dairy consumption. Maybe you're looking for longer-term

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disease prevention, weight loss, or for help transitioning to a plant-based diet. Whatever your reason, Go Dairy Free is the essential arsenal of information you need to change your diet. This complete guide and cookbook will be your vital companion to understand dairy, how it affects you, and how you can eliminate it from your life and improve your health—without feeling like you're sacrificing a thing. Inside:

- More than 250 delicious dairy-free recipes focusing on naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings
- A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more
- Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips
- A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health
- An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition
- Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations
- Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances
- Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

Emulsions are found in a wide variety of food products, pharmaceuticals, paints, and

cosmetics, thus emulsification is a truly multidisciplinary phenomenon. Therefore understanding of the process must evolve from the combination of (at least) three different scientific specializations. *Engineering Aspects of Food Emulsification and Homogenization* describes the state-of-the-art technology and brings together aspects from physical chemistry, fluid mechanics, and chemical engineering. The book explores the unit operations used in emulsification and homogenization processes, using fundamental theory from different fields to discuss design and function of different emulsification techniques. This book summarizes the present understanding of the involved physical–chemical processes as well as specific information about the limits and possibilities for the different types of emulsifying equipment. It covers colloidal chemistry and engineering aspects of emulsification and discusses high-energy and low-energy emulsification methods. The chapters highlight low-energy emulsification processes such as membrane emulsification that are now industrially feasible. Dramatically more energy-efficient processes are being developed, and this book clarifies their present limitations, such as scale-up and achievable droplet sizes. The present literature on emulsification is, to a large degree, influenced by the division between physical chemistry, fluid dynamics, and chemical engineering. Written by experts drawn from academia and industry, this book brings those areas together to provide a comprehensive resource that gives a deeper understanding of emulsification and homogenization in food product development.

The dairy sector continues to be at the forefront of innovation in food processing. With its distinguished editor and international team of contributors, Dairy processing: improving quality reviews key developments and their impact on product safety and quality. The first two chapters of part one provide a foundation for the rest of the book, summarising the latest research on the constituents of milk and reviewing how agricultural practice influences the quality of raw milk. This is followed by three chapters on key aspects of safety: good hygienic practice, improvements in pasteurisation and sterilisation, and the use of modelling to assess the effectiveness of pasteurisation. A final sequence of chapters in part one discuss aspects of product quality, from flavour, texture, shelf-life and authenticity to the increasingly important area of functional dairy products. Part two reviews some of the major technological advances in the sector. The first two chapters discuss developments in on-line control of process efficiency and product quality. They are followed by chapters on new technologies to improve qualities such as shelf-life, including high pressure processing, drying and the production of powdered dairy products, and the use of dissolved carbon dioxide to extend the shelf-life of milk. Part three looks in more detail at key advances in cheese manufacture. Dairy processing: improving quality is a standard reference for the dairy industry in improving process efficiency and product quality. Reviews key developments in dairy food processing and their impact on product safety and quality Summarises the latest research on the constituents of milk and reviews how agricultural practice influences

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the quality of raw milk Outlines the key aspects of safety: good hygienic practice, improvements in pasteurisation and sterilisation, and the use of modelling to assess the effectiveness of pasteurisation

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