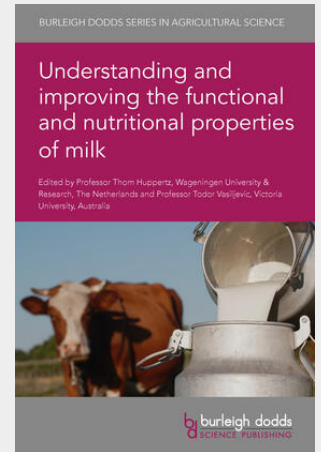


Understanding and improving the functional and nutritional properties of milk

"The book contains many contributions informed by recent research. These will be of value to nutritionists, dairy scientists and technologists working in research, industrial and teaching roles...the editors have achieved their aim of producing a reference work that addresses the nutritional and functional properties of milk and its contribution to human nutrition. It is a valuable reference source for dairy professionals." (International Journal of Dairy Technology) The dairy sector is under increasing scrutiny on environmental and health grounds. Optimising the nutritional and functional properties of milk as part of a balanced diet offers one solution to these challenges. This book draws on a wealth of knowledge from a team of internationally-renowned dairy experts to show how this can be achieved. Understanding and improving the functional and nutritional properties of milk reviews the latest research on the remarkable range of functional and nutritional properties of milk that make it both a key food source and ingredient in a wide range of dairy products. The collection discusses proteins, lipids, carbohydrates and other components of milk, as well as how our understanding can be used to optimise the quality of milk and dairy products such as cheese and yoghurt.

"This is an impressive textbook; both for its extensive coverage of the subject and by the quality of contributions from experts in the field of milk and dairy science. It is an important reference for academics, students and professionals alike." Photis Papademas, Associate Professor, Dairy Science and Technology, Cyprus University of Technology The dairy sector is under increasing scrutiny on environmental and health grounds. Optimising the nutritional and functional properties of milk as part of a balanced diet offers one solution to these challenges. This book draws on a wealth of knowledge from a team of internationally-renowned dairy experts to show how this can be achieved. Understanding and improving the functional and nutritional properties of milk reviews the latest research on the remarkable range of functional and nutritional properties of milk that make it both a key food source and ingredient in a wide range of dairy products. The collection discusses proteins, lipids, carbohydrates and other components of milk, as well as how our understanding can be used to optimise the quality of milk and dairy products such as cheese and yoghurt. Edited by two world-renowned experts in dairy science, Understanding and improving the functional and nutritional properties of milk will be a standard reference for university and other researchers in dairy and veterinary sciences, dairy veterinary practitioners, as well as governments and other regulatory agencies involved in milk production. Dr Thom Huppertz is Professor of Dairy Science and Technology at Wageningen University & Research, The Netherlands and Principal Scientist at FrieslandCampina, The Netherlands. He is also Editor in Chief of the International Dairy Journal and a Distinguished Visiting Professor at Victoria University, Australia. He was formerly Principal Scientist at NIZO and is internationally known for his research on developing functional and nutritional ingredients from milk. Dr Todor Vasiljevic is Professor of Food Science and Head of the Advanced Food Systems Research Unit within the Institute for Sustainable Industries and Liveable Cities at Victoria University, Australia. He is an editor of the International Dairy Journal. Professor Vasiljevic is internationally recognised for his research on milk proteins and probiotics.



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