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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, this 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, their 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

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most up-to-date and scientifically sound research in the field.

The book will contain a detailed description on the historical aspects of cheese manufacture, a culmination of historical information on the most traditional and worldwide popular Italian cheese varieties. An overview on cheese production is also included, covering the main general aspects. An overall classification of Italian cheeses will follow, aiming to categorize all the cheese varieties that have a tradition and/or an economic importance. Based on a large literature review, the core of the book will include descriptions cheese making traits which are unique to Italian cheese biotechnology. In particular, the milk chemical composition, the use whey or milk natural starters, some technology options (e.g., curd cooking), the microbiota composition and metabolism during curd ripening, especially for cheese made with raw milk, and the main relevant biochemical events, which occur during the very long-time ripening, will be described. The last part of the book will consider a detailed description of the biotechnology for the manufacture of the most traditional and popular cheeses worldwide.

The Mediterranean region is well known around the world for its rich culinary history. While most books tend to only focus on the nutritional, culinary, and/or health aspects of Mediterranean cuisine, this book presents a more scientific approach and discusses the composition of specific foods from the Mediterranean basin as well as specific processing methodologies applied to produce food in this area of the world.

The application of biotechnology in the food sciences has led to an increase in food production and enhanced the quality and safety of food. Food biotechnology is a dynamic field and the continual progress and advances have not only dealt effectively with issues related to food security but also augmented the nutritional and health aspects of food. Advances in Food Biotechnology provides an overview of the latest development in food biotechnology as it relates to safety, quality and security. The seven sections of the book are multidisciplinary and cover the following topics: GMOs and food security issues Applications of enzymes in food processing Fermentation technology Functional food and nutraceuticals Valorization of food waste Detection and control of foodborne pathogens Emerging techniques in food processing Bringing together experts drawn from around the world, the book is a comprehensive reference in the most progressive field of food science and will be of interest to professionals, scientists and academics in the food and biotech industries. The book will be highly resourceful to governmental research and regulatory agencies and those who are studying and teaching food biotechnology.

The two-volume work presents applications of integrated membrane operations in agro-food productions with significant focus on product quality, recovery of high added-value compounds, reduction of energy consumption and environmental impact. Volume 1. Dairy, Wine and Oil Processing. Volume 2. Wellness Ingredients and Juice Processing.

This comprehensive reference work describes in an instructive manner the combination of different membrane operations such as enzyme membrane reactors (EMR's), microfiltration (MF), ultrafiltration (UF), reverse osmosis (RO), nanofiltration (NF) and osmotic distillation (OD) is studied in order to identify their synergistic effects on the optimization of processes in agro-food productions (fruit juices, wines, milk and vegetable beverages) and wastewater treatments within the process intensification strategy. The introduction to integrated membrane operations is followed by applications in the several industries of the food sector, such as valorization of food processing streams, biocatalytic membrane reactors, and membrane emulsification.

This title represents a broad review of current research on LAB and their novel applications with contributions from a number of well-known leading scientists. The book encompasses a wide range of topics including both traditional and novel developing fields, and provides unparalleled, comprehensive information on new advances of genomics, proteomics, metabolism and biodiversity of LAB. Chapters

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contain state-of-the-art discussions of specific LAB applications such as their use as probiotics, live vaccines and starter cultures in old and new fermented products. The safety of these microorganisms and their interactions with diverse ecosystems natural biota are also covered as well as the new applications of well-known (bacteriocins) and novel (vitamins, low-calorie sugars, etc.) metabolites produced by LAB. This book is an essential reference for established researchers and scientists, doctoral and post-doctoral students, university professors and instructors, and food technologists working on food microbiology, physiology and biotechnology of lactic acid bacteria.

Cheeses are one of the most diverse food commodities known. They have a wide range of regional and geographical differences in manufacture, taste, texture, colour and contribution to the diet. Because cheese is an important source of macro- and micro-nutrients it can be seen as a valuable product in human nutrition. However, some consider that traditionally manufactured cheeses may not contribute to optimal health. For this reason, there is a drive to produce types with reduced or modified fat or salt contents. Another aspect that affects human health is that cheese may also harbour harmful pathogens in some circumstances. To gain a holistic understanding of cheese in health, nutritionists and dieticians have a fundamental need to grasp the process of cheese manufacture, while cheese manufacturers benefit by understanding the health related aspects of cheese. This handbook bridges the intellectual and trans-disciplinary divide and provides a balanced overview of cheese in relation to health. Experts provide a comprehensive coverage of subjects in relation to cheese production, nutrition and medical sciences, such as composition and health benefits, toxicology, metabolic and nutritional effects and microbiology.

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