Dairy Technology Vol02 Dairy Products And Quality Urance

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Dairy Technology Vol02 Dairy Products And Quality Assurance
The addition of RELCO's proven thermal technology enhances KSS' overall solutions offering to better serve dairy as well as food and beverage customers in fruit-juice, biotechnology, starch and ...

Dairy Technology is the industrial, non-farm phase of the tremendously large, dynamic and complex dairy industry. This phase represents a combination of science, engineering, business, and art as applied to all dairy and dairy-type foods and their industries. Dairy and dairy-type foods represent a major segment of the vast and varied food industry. This comprehensive book has been written encompassing entire gamuts of manufacture of dairy products, functional foods, utilization of dairy byproducts, cleaning and sanitization and quality assurance. The main objective of the book is to provide the latest information in a consolidated form at one point to meet the requirements of not only undergraduate and postgraduates students but also teachers and dairy professionals.

""Provides a comprehensive review of the major technologies and applications of lipids in food and nonfood uses, including current and future trends. Discusses the nature of lipids, their major sources, and role in nutrition.

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.

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

Microbiology of Foods 6: Microbial Ecology of Food Commodities was written by the ICMSF, compris ing 19 scientists from II countries, plus 12 consultants and 12 chapter contributors. This book brings up to date Microbial Ecology of Foods, Volume 2: Food Commodities (1980, Academic Press), taking account of developments in food processing and packaging, new ranges of products, and foodborne pathogens that have emerged since 1980. The overall structure of each of the chapters has been retained, viz. they cover: (i) the important properties of the food commodity that affect its microbial content; (ii) the initial microbial flora at slaughter or harvest; (iii) the effect of harvesting, transportation, processing and storage on the microbial content; and (iv) the means of controlling processes and the microbial content. The section on Choice of Case has not been included in this 2nd edition, reflecting the changed emphasis in ensuring the microbi ological safety of foods. At the time of publication of Microbial Ecology of Foods, Volume 2: Food Commodities, control of food safety was largely by inspection and compliance with hygiene regulations, coupled with end-product testing. Such testing was put on a sound statistical basis through sampling plans introduced in Microorganisms in Foods 2: Sampling for Microbiological Analysis: Principles and Specific Applications (2nd edition 1986, University of Toronto Press).

Dairy Processing and Quality Assurance gives a complete description of 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 quality assurance aspects. Coverage includes fluid milk products; cultured milk and yogurt; butter and spreads; cheese; evaporated and condensed milk; dry milks; whey and whey products; ice cream and frozen desserts; refrigerated desserts; nutrition and health; new product development strategies; packaging systems; and nonthermal preservation technologies; safety and quality management systems; and dairy laboratory analysis.

Throughout the world, milk and milk products are indispensablecomponents of the food chain. Not only do individual consumers useliquid milk for beverages and cooking, but food manufacturers usevast quantities of milk powder, concentrated milks, butter, andcream as raw materials for further processing. Effective qualityassurance in the dairy industry is needed now more than ever. Thiscompletely revised and expanded Third Edition of Dairy MicrobiologyHandbook, comprising both Volume I: Microbiology of Milk and VolumeII: Microbiology of Milk Products, updates the discipline'sauthoritative text with the latest safety research, guidelines, andinformation. Pathogens have become a major issue in dairy manufacturing.Escheria coli is a concern, and milk-borne strains of Mycobacteriumavium sub-sp. paratuberculosis have been identified as a possiblecause of Crohn's disease. Even little-known parasites likeCryptosporidium have caused disease outbreaks. Consequently, ahazard analysis of selected control/critical points (HACCP) in anymanufacturing process has become essential to prevent thecontamination of food. This volume also: -Discusses new diagnostic techniques that allow a pathogen to bedetected in a retail sample in a matter of hours rather thandays -Provides thorough coverage of dairy microbiology principles aswell as practical applications -Includes the latest developments in dairy starter cultures andgenetic engineering techniques -Offers completely updated standards for Good ManufacturingPractice Quality control and product development managers,microbiologists, dairy scientists, engineers, and graduate studentswill find the Third Edition of Dairy Microbiology Handbook to be avital resource.

When the late Reg Scott wrote the first edition of this book in 1981, his intention was 'to produce a script generally interesting to those readers requiring more information on cheese'. It was not conceived as a book that covered the most recent developments with respect to lipid or protein chemistry, for example, but rather it was hoped that the text would reveal cheesemaking as a fascinating, and yet technically demanding, branch of dairy science. The fact that the author had some 50 years' experience of cheesemaking gave the book a very special character, in that the 'art' of the traditional cheesemaker emerged as a system that, in reality, had a strong scientific basis. Today, cheesemaking remains a blend of'art and science' for, while much cheese is made in computer-controlled factories relying on strict standard ization to handle the large volumes of milk involved, the production oftop quality cheese still relies on the innate skill of the cheesemaker. It was considered appropriate, therefore, that this revised edition ofCheesemaking Practice should include, at one end of the spectrum, details of the latest technology for curd handling and, at the other, simple recipes for the production of farmhouse cheeses. Obviously a student of dairy science will need to consult other texts in order to complete his/her knowledge of the cheesemaking process, but if this revised edition stimulates its readers to delve more deeply, then the task of updating the original manuscript will have been worthwhile.

Handbook of Drying for Dairy Products is a complete guide to the field's principles and applications, with an emphasis on best practices for the creation and preservation of dairy-based food ingredients. Details the techniques and results of drum drying, spray drying, freeze drying, spray-freeze drying, and hybrid drying Contains the most up-to-date research for optimizing the drying of dairy, as well as computer modelling options Addresses the effect of different drying techniques on the nutritional profile of dairy products Provides essential information for dairy science academics as well as technologists active in the dairy industry