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Dairy Processing: Improving Quality (Woodhead Publishing ...

Dairy Processing Improving Quality A volume in Woodhead Publishing Series in Food Science, Technology and Nutrition

Dairy Processing Improving Quality Woodhead

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 the quality of raw milk

Dairy Processing: Improving Quality - Google Books

The first part of the book discusses raw milk composition, production and quality. Part 2 reviews developments in processing from hygiene and HACCP systems to automation, high-pressure processing and modified atmosphere packaging. The final part of the book considers developments for particular products such as fermented dairy products and cheeses.

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Improving the safety and quality of milk provides a comprehensive and timely reference to best practice and research advances in these areas. Volume 1 focuses on milk production and processing. Volume 2 covers the sensory and nutritional quality of cow's milk and addresses quality improvement of a range of other milk-based products.

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Chilled/frozen and dairy products CHILLED/FROZEN AND DAIRY PRODUCTS Improving the safety and quality of milk Volume 1: Milk production and processing Edited by M Griffiths, University of Guelph ...

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Dairy processing: improving quality will be a standard reference for the dairy industry in improving process efficiency and product quality. Woodhead Publishing Limited ; July 2003

Aseptic Process Engineer - Kroger

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