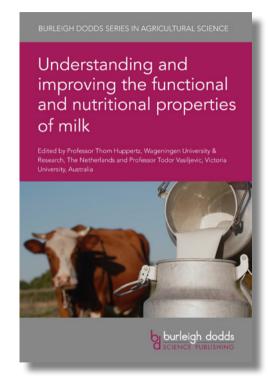
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This collection reviews and summarises our current understanding of the functional and nutritional properties of milk to ensure it can be optimised both as a food and as a key ingredient in dairy products.

About the editors

Dr Thom Huppertz is Professor of Dairy Science and Technology at Wageningen University & Research, The Netherlands and Principal Scientist at FrieslandCampina, The Netherlands.

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Understanding and improving the functional and nutritional properties of milk

Edited by: Professor Thom Huppertz, Wageningen University & Research, The Netherlands and Professor Todor Vasiljevic, Victoria University, Australia

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