

Understanding and improving the functional and nutritional properties of milk

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



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Understanding and improving the functional and nutritional properties of milk

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

Endorsement:

“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

Description:

The dairy sector is under increasing scrutiny on environmental, welfare and health grounds. One way of addressing these challenges is to highlight and optimise the nutritional and functional properties of milk as part of a balanced diet.

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.

Key features:

- Comprehensive coverage of the latest research in isolating and analysing the diverse range of compounds in milk
- Reviews the genetic factors that affect milk composition, as well as the ways milk chemistry can affect sensory quality
- Explores the importance of milk as a valuable commodity

Audience:

University and other researchers in dairy and veterinary science; dairy veterinary practitioners; as well as governments and other regulatory agencies involved in milk production

Editors' details:

Dr Thom Huppertz is Professor of Dairy Science and Technology at Wageningen University, 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.

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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