

SECOND EDITION

HANDBOOK OF MILK OF NON-BOVINE MAMMALS



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Handbook Of Milks Of Non Bovine Mammals

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Handbook Of Milks Of Non Bovine Mammals:

Handbook of Milk of Non-Bovine Mammals Young W. Park, George F. W. Haenlein, William L. Wendorff, 2017-07-24 THE ONLY SINGLE SOURCE GUIDE TO THE LATEST SCIENCE NUTRITION AND APPLICATIONS OF ALL THE NON BOVINE MILKS CONSUMED AROUND THE WORLD Featuring contributions by an international team of dairy and nutrition experts this second edition of the popular Handbook of Milk of Non Bovine Mammals provides comprehensive coverage of milk and dairy products derived from all non bovine dairy species Milks derived from domesticated dairy species other than the cow are an essential dietary component for many countries around the world Especially in developing and under developed countries milks from secondary dairy species are essential sources of nutrition for the humanity Due to the unavailability of cow milk and the low consumption of meat the milks of non bovine species such as goat buffalo sheep horse camel Zebu Yak mare and reindeer are critical daily food sources of protein phosphate and calcium Furthermore because of hypoallergenic properties of certain species milk including goats mare and camel are increasingly recommended as substitutes in diets for those who suffer from cow milk allergies This book Discusses key aspects of non bovine milk production including raw milk production in various regions worldwide Describes the compositional nutritional therapeutic physio chemical and microbiological characteristics of all non bovine milks Addresses processing technologies as well as various approaches to the distribution and consumption of manufactured milk products Expounds characteristics of non bovine species milks relative to those of human milk including nutritional allergenic immunological health and cultural factors Features six new chapters including one focusing on the use of non bovine species milk components in the manufacture of infant formula products Thoroughly updated and revised to reflect the many advances that have occurred in the dairy industry since the publication of the acclaimed first edition Handbook of Milk of Non Bovine Mammals 2nd Edition is an essential reference for dairy scientists nutritionists food chemists animal scientists allergy specialists health professionals and allied professionals

Handbook of Milk of Non-Bovine Mammals Young W. Park, George F. W. Haenlein, 2008-02-28 No one can deny the fact that the cow is the primary dairy animalspecies to provide humans with nutritious dairy foods through itsabundance of lacteal secretion The goat or other minor dairyspecies will never be able to compete with the cow in terms of thevolume of milk production Yet the contribution of milks fromother secondary domesticated dairy species to the survival andwell being of mankind around the world is immense and invaluable Testament to the importance of non bovine milk is that more people drink the milk of goats than that of any other single species inthe world In developing and under developed counties the secondary dairyspecies play a crucial role in supplying the food and nutritionalneeds of the people in those regions Due to the unavailability ofcow milk and the low consumption of meat the milks of minorspecies such as goat buffalo sheep and camel are critical dailyfood sources of protein phosphate and calcium Furthermore because of important and inherent hypoallergenic properties milksof certain species such as goat milk have been recommended assubstitutes in diets for those

with cow milk allergies Editors Park and Haenlein have assembled dairy and nutrition experts from around the world to contribute to the Handbook of Milk of Non Bovine Mammals Secondary dairy species addressed are the goat sheep buffalo mare camel yak deer reindeer sow llama alpaca moose musk ox caribou ass elk pinniped polar bear and human The book comprehensively covers the most important aspects of milk production including trends and methods of raw milk production in different regions compositional nutritional therapeutic physico chemical and microbiological characteristics of the milks processing technology and types distribution and consumption of the manufactured products from minor species milks Of special note is coverage comparing specific human health attributes of milk from the various species including nutritional allergenic immunological and cultural factors Because secondary dairy species have such a significant impact on human well being and survival in many parts of the world the Handbook of Milk of Non Bovine Mammals is an essential reference book of leading edge information for dairy scientists nutritionists food chemists allergy specialists health professionals and allied professionals

Non-Bovine Milk and Milk Products Effie Tsakalidou, Konstantinos Papadimitriou, 2016-05-31 Non Bovine Milk and Milk Products presents a compiled and renewed vision of the knowledge existing as well as the emerging challenges on animal husbandry and non cow milk production technology chemistry microbiology safety nutrition and health including current policies and practices Non bovine milk products are an expanding means of addressing nutritional and sustainable food needs around the world While many populations have integrated non bovine products into their diets for centuries as consumer demand and acceptance have grown additional opportunities for non bovine products are emerging Understanding the proper chain of production will provide important insight into the successful growth of this sector This book is a valuable resource for those involved in the non cow milk sector e g academia research institutes milk producers dairy industry trade associations government and policy makers Discusses important social economic and environmental aspects of the production and distribution of non bovine milk and milk products Provides insight into non bovine milk from a broad range of relevant perspectives with contributions from leading researchers around the world Focuses on current concerns including animal health and welfare product safety and production technologies Serves as a valuable resource for those involved in the non cow milk sector

High Temperature Processing of Milk and Milk Products Hilton C. Deeth, Michael J. Lewis, 2017-05-08 This book covers many aspects of thermal processing of milk and milk products with particular focus on UHT processing It commences with an overview of the major thermal processing technologies thermisation pasteurisation extended shelf life ESL UHT and in container sterilisation It discusses the principles of the technologies the processing and packaging equipment used processing issues such as temperature time profiles heat stability fouling and cleaning and the quality and safety aspects of the products produced It provides a balance of the engineering aspects of the processes and the chemical microbiological and sensory aspects of the products The changes that occur in products during processing and storage and the related defects which can arise are central to the book The discussions of

these changes will be an aid to industry personnel in identifying the causes of quality defects in these products and devising measures which can be taken to eliminate or minimise the defects

Improving the Safety and Quality of Milk Mansel W Griffiths, 2010-04-21 Consumers demand quality milk with a reasonable shelf life a requirement that can be met more successfully by the milk industry through use of improved processes and technologies Guaranteeing the production of safe milk also remains of paramount importance 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 The health aspects of milk its role in the diet and milk based functional foods are the focus of the opening section of Volume 2 Part two reviews essential aspects of milk quality including milk microbial spoilage and chemical deterioration sensory evaluation factors affecting milk vitamin and mineral content and the impact of packaging on quality Chapters in part three look at improving particular products such as organic milk goat milk and sheep milk The impact of milk on the quality of yoghurt and cheese is also covered With its distinguished editor and international team of contributors volume 2 of *Improving the safety and quality of milk* is an essential reference for researchers and those in industry responsible for milk safety and quality Examines the sensory and nutritional quality of cow s milk and addresses quality improvement of a range of other milk based products Reviews the health aspects of milk and its role in the diet as well as the essential aspects of milk quality including microbial spoilage and chemical deterioration sensory evaluation and factors affecting milk vitamin and mineral content Discusses various application requirements of milk such as milk quality requirements in yoghurt making cheesemaking infant formulas and applications of milk components in products other than foods

Bioactive Components in Milk and Dairy Products Young W. Park, 2009-06-30 Although bioactive compounds in milk and dairy products have been extensively studied during the last few decades especially in human and bovine milks and some dairy products very few publications on this topic are available especially in other dairy species milk and their processed dairy products Also little is available in the areas of bioactive and nutraceutical compounds in bovine and human milks while books on other mammalian species are non existent *Bioactive Components in Milk and Dairy Products* extensively covers the bioactive components in milk and dairy products of many dairy species including cows goats buffalo sheep horse camel and other minor species Park has assembled a group of internationally reputed scientists in the forefront of functional milk and dairy products food science and technology as contributors to this unique book Coverage for each of the various dairy species includes bioactive proteins and peptides bioactive lipid components oligosaccharides growth factors and other minor bioactive compounds such as minerals vitamins hormones and nucleotides etc Bioactive components are discussed for manufactured dairy products such as caseins caseinates and cheeses yogurt products koumiss and kefir and whey products Aimed at food scientists food technologists dairy manufacturers nutritionists nutraceutical and functional foods specialists allergy specialists

biotechnologists medical and health professionals and upper level students and faculty in dairy and food sciences and nutrition Bioactive Components in Milk and Dairy Products is an important resource for those who are seeking nutritional health and therapeutic values or product technology information on milk and dairy products from the dairy cow and species beyond Areas featured are Unique coverage of bioactive compounds in milks of the dairy cow and minor species including goat sheep buffalo camel and mare Identifies bioactive components and their analytical isolation methods in manufactured dairy products such as caseins caseinates and cheeses yogurt products koumiss and kefir and whey products Essential for professionals as well as biotechnology researchers specializing in functional foods nutraceuticals probiotics and prebiotics Contributed chapters from a team of world renowned expert scientists

The BRC Global Standard for Food Safety Ron Kill, 2012-06-12 This book will offer companies in the food industry a comprehensive guide to preparing for a British Retail Consortium Standard evaluation Issue 6 It will enable them to ensure that the correct systems are in place to achieve the Standard and also that they present themselves in the best possible light during the audit process It will also recommend the correct steps to take following evaluation and how to correct non conformities The book will be of interest not only to suppliers who are seeking certification for the first time but also to those already in the scheme and are seeking to improve their grades

Drying in the Dairy Industry Cécile Le Floch-Fouéré, Pierre Schuck, Gaëlle Tanguy, Luca Lanotte, Romain Jeantet, 2020-11-25 With more than 12M tons of dairy powders produced each year at a global scale the drying sector accounts to a large extent for the processing of milk and whey It is generally considered that 40% of the dry matter collected overall ends up in a powder form Moreover nutritional dairy products presented in a dry form eg infant milk formulae have grown quickly over the last decade now accounting for a large share of the profit of the sector Drying in the Dairy Industry From Established Technologies to Advanced Innovations deals with the market of dairy powders issues considering both final product and process as well as their interrelationships It explains the different processing steps for the production of dairy powders including membrane homogenisation concentration and agglomeration processes The book includes a presentation of the current technologies the more recent development for each of them and their impact on the quality of the final powders Lastly one section is dedicated to recent innovations and methods directed to more sustainable processes as well as latter developments at lab scale to go deeper in the understanding of the phenomena occurring during spray drying Key Features Presents state of the art information on the production of a variety of different dairy powders Discusses the impact of processing parameters and drier design on the product quality such as protein denaturation and viability of probiotics Explains the impact of drying processes on the powder properties such as solubility dispersibility wettability flowability floodability and hygroscopicity Covers the technology modelling and control of the processing steps This book is a synthetic and complete reference work for researchers in academia and industry in order to encourage research and development and innovations in drying in the dairy industry

Decontamination of Fresh and Minimally

Processed Produce Vicente M. Gómez-López, 2012-02-13 Attempts to provide safer and higher quality fresh and minimally processed produce have given rise to a wide variety of decontamination methods each of which have been extensively researched in recent years Decontamination of Fresh and Minimally Processed Produce is the first book to provide a systematic view of the different types of decontaminants for fresh and minimally processed produce By describing the different effects microbiological sensory nutritional and toxicological of decontamination treatments a team of internationally respected authors reveals not only the impact of decontaminants on food safety but also on microbial spoilage vegetable physiology sensory quality nutritional and phytochemical content and shelf life Regulatory and toxicological issues are also addressed The book first examines how produce becomes contaminated the surface characteristics of produce related to bacterial attachment biofilm formation and resistance and sublethal damage and its implications for decontamination After reviewing how produce is washed and minimally processed the various decontamination methods are then explored in depth in terms of definition generation devices microbial inactivation mechanisms and effects on food safety Decontaminants covered include chlorine electrolyzed oxidizing water chlorine dioxide ozone hydrogen peroxide peroxyacetic acid essential oils and edible films and coatings Other decontamination methods addressed are biological strategies bacteriophages protective cultures bacteriocins and quorum sensing and physical methods mild heat continuous UV light ionizing radiation and various combinations of these methods through hurdle technology The book concludes with descriptions of post decontamination methods related to storage such as modified atmosphere packaging the cold chain and modeling tools for predicting microbial growth and inactivation The many methods and effects of decontamination are detailed enabling industry professionals to understand the available state of the art methods and select the most suitable approach for their purposes The book serves as a compendium of information for food researchers and students of pre and postharvest technology food microbiology and food technology in general The structure of the book allows easy comparisons among methods and searching information by microorganism produce and quality traits

Bio-Nanotechnology Manashi Bagchi, Hiroyoshi Moriyama, Fereidoon Shahidi, 2012-11-26 Bio nanotechnology is the key functional technology of the 21st century It is a fusion of biology and nanotechnology based on the principles and chemical pathways of living organisms and refers to the functional applications of biomolecules in nanotechnology It encompasses the study creation and illumination of the connections between structural molecular biology nutrition and nanotechnology since the development of techniques of nanotechnology might be guided by studying the structure and function of the natural nano molecules found in living cells Biology offers a window into the most sophisticated collection of functional nanostructures that exists This book is a comprehensive review of the state of the art in bio nanotechnology with an emphasis on the diverse applications in food and nutrition sciences biomedicine agriculture and other fields It describes in detail the currently available methods and contains numerous references to the primary literature making this the perfect field guide for scientists who want to explore the

fascinating world of bio nanotechnology Safety issues regarding these new technologies are examined in detail The book is divided into nine sections an introductory section plus Nanotechnology in nutrition and medicine Nanotechnology health and food technology applications Nanotechnology and other versatile applications Nanomaterial manufacturing Applications of microscopy and magnetic resonance in nanotechnology Applications in enhancing bioavailability and controlling pathogens Safety toxicology and regulatory aspects Future directions of bio nanotechnology The book will be of interest to a diverse range of readers in industry research and academia including biologists biochemists food scientists nutritionists and health professionals

Ozone in Food Processing Colm O'Donnell, Brijesh K. Tiwari, P. J. Cullen, Rip G. Rice, 2012-04-23 This book is the first to bring together essential information on the application of ozone in food processing providing an insight into the current state of the art and reviewing established and emerging applications in food processing preservation and waste management The chemical and physical properties of ozone are described along with its microbial inactivation mechanisms The various methods of ozone production are compared including their economic and technical aspects Several chapters are dedicated to the major food processing applications fruit and vegetables grains meat seafood and food hydrocolloids and the effects on nutritional and quality parameters will be reviewed throughout Further chapters examine the role of ozone in water treatment in food waste treatment and in deactivating pesticide residues The international regulatory and legislative picture is addressed as are the health and safety implications of ozone processing and possible future trends

Organic Production and Food Quality Robert Blair, 2012-01-03 The internet is rife with biased and unsubstantiated claims from the organic industry and the treatment of issues such as food safety and quality by the media if it bleeds it leads tends to have a negative impact on consumer perceptions about conventional food Until recently more and more consumers in many countries were opting to buy organic food over conventional food resulting in a radical shift in food retailing This was due to concerns over chemical residues food poisoning resulting in recalls food scares such as mad cow disease issues like gene modified GM foods antibiotics hormones cloning and concerns over the way plants and animals are being grown commercially as food sources As a result there has been an expansion of the organic industry and the supply of organic foods at farmers markets supermarkets and specialty stores

Organic Production and Food Quality A Down to Earth Analysis is the first comprehensive book on how organic production methods influence the safety and quality of foods based on an unbiased assessment of the latest scientific findings The title is a must have for everyone working within the food industry Comprehensive explanation of organic production methods and effects on the safety and quality of foods Authoritative unbiased and up to date examination of relevant global scientific research Answers the questions of whether organic food is more nutritious and or more healthy

Coffee Yi-Fang Chu, 2012-03-27 *Coffee Emerging Health Benefits and Disease Prevention* presents a comprehensive overview of the recent scientific advances in the field The book focuses on the following topics coffee constituents pro and antioxidant properties of coffee constituents bioavailability of coffee constituents

health benefits and disease prevention effects of coffee and potential negative impacts on health Multiple chapters describe coffee's positive impact on health and various diseases type 2 diabetes neurodegenerative diseases Parkinson's and Alzheimer's cancer prostate bladder pancreatic breast ovarian colon and colorectal cardiovascular health and liver health Coffee's positive effects on mood suicide rate and cognitive performance are addressed as are the negative health impacts of coffee on pregnancy insulin sensitivity dehydration gastric irritation anxiety and withdrawal syndrome issues Written by many of the top researchers in the world Coffee Emerging Health Benefits and Disease Prevention is a must have reference for food professionals in academia industry and governmental and regulatory agencies whose work involves coffee

Bioactives in Fruit Margot Skinner, Denise Hunter, 2013-09-10 For centuries we have known that fruit is important for health but we are only just beginning to fully understand why *Bioactives in Fruit Health Benefits and Functional Foods* aims to summarise some of our current knowledge on the bioactive compounds that are associated with the health benefits of specific fruits with a strong emphasis on the validation of health benefits by human intervention trials Reflecting the current interest in food and health the book includes strategies to retain and enhance the bioactives in fruit through breeding growing conditions fruit storage processing into ingredients and production of functional foods To accomplish this task authors with expertise in biology chemistry pharmacology food science nutrition medicine and horticulture have contributed They come from universities government and industry funded research institutes and biotechnology and food companies in Europe the United States Asia and New Zealand to give the book a broad perspective This book describing fruit bioactives their health benefits when consumed as a food and related topics regarding their development into fresh or processed functional foods will be of use to postgraduate students researchers functional food product developers food regulators and anyone who has curiosity about why fruit is good for you The information contained within will provide plant breeders with new targets for the development of value added horticultural products and will also provide nutritionists and dieticians with a useful resource for developing strategies to assist in preventing or slowing disease onset or severity *Bioactives in Fruit Health Benefits and Functional Foods* is a major resource which will be required reading for anyone working in the fields of health and functional foods

Nanotechnology Research Methods for Food and Bioproducts Graciela Wild Padua, PhD, Qin Wang, PhD, 2012-02-08 Food nanotechnology is an expanding field This expansion is based on the advent of new technologies for nanostructure characterization visualization and construction *Nanotechnology Research Methods for Food and Bioproducts* introduces the reader to a selection of the most widely used techniques in food and bioproducts nanotechnology This book focuses on state of the art equipment and contains a description of the essential tool kit of a nanotechnologist Targeted at researchers and product development teams this book serves as a quick reference and a guide in the selection of nanotechnology experimental research tools

Cereals and Pulses Liangli L. Yu, Rong Tsao, Fereidoon Shahidi, 2012-05-01 Cereal and pulse crops are staple foods that provide essential nutrients to many populations of the world

Traditionally whole grains were consumed but most current foods are derived from refined fractions of cereal and pulse crops Consumption of processed or refined products may reduce the health benefits of food In wheat based processed foods for example the removed 40% of the grain mainly the bran and the germ of the wheat grain contains the majority of the health beneficial components These components particularly non essential phytochemicals such as carotenoids polyphenols phytosterols stanols and dietary fibers have been shown to reduce the risk of major chronic diseases of humans such as cancer cardiovascular diseases and Parkinson s disease Such bioactives are therefore good candidates for ingredients of nutraceuticals and functional foods There are many factors that can affect the bioactive content of cereal and pulse based food ingredients including genetics growing and storage conditions post harvest treatments food formulation and processing All of these factors ultimately affect human health and wellness Bioavailability is also important for these compounds for exerting their protective roles Cereals and Pulses Nutraceutical Properties and Health Benefits provides a summary of current research findings related to phytochemical composition and properties of cereal and pulse crops The nutraceutical properties of each major cereal and pulse are discussed Coverage of cereals and pulse crops includes barley oats rice rye corn adlay wheat buckwheat psyllium sorghum millet common beans field peas faba beans chickpea lentil and soybeans Chapters for each crop discuss methods to improve crop utilization nutraceutical components and properties bioactive compositions antioxidant properties beneficial health effects disease prevention activities and areas for future research Also included are two chapters that examine the beneficial health properties of dietary fibers and antioxidants Edited and written by an international team of respected researchers this book is a reference guide for scientists working in food ingredients food product research and development functional foods and nutraceuticals crop breeding and genetics human nutrition post harvest treatment and processing of cereal grains and pulses It will enable them to effect value added food innovation for health promotion and disease risk reduction **Advances in Dairy Ingredients** Geoffrey W. Smithers, Mary Ann

Augustin, 2012-11-30 **Advances in Dairy Ingredients** provides an international perspective on recent developments in the area of dairy ingredients and dairy technology Market and manufacturing trends and opportunities are aligned with the latest science tools that provide the foundation to successfully and rapidly capture these opportunities Functional foods are emerging as key drivers of the global food economy and dairy ingredients and technology are at the forefront in these developments **Advances in Dairy Ingredients** brings together food scientists industry specialists and marketers from around the world to provide unique insight into the scientific basis for the success of dairy ingredients in modern food products and a glimpse into the future of new dairy ingredients and foods on the horizon Membrane Processing Adnan Y.

Tamime, 2013-02-18 In the last two decades there have been significant developments in membrane filtration processes for the dairy and beverage industries The filtration systems can be classified into four main groups reverse osmosis nanofiltration ultrafiltration and microfiltration The primary objective of this book is to assess critically the pool of scientific

knowledge available to the dairy and beverages industry as a tool for process and product innovation quality improvement and safety The book is divided into three main parts Part I reviews the principals developments and designs of membrane processes that are mainly used in commercial dairy and beverage applications Part II provides information on the applications of membrane processes in the manufacture of dairy products from on farm concentration of milk as a pre treatment for cheesemaking to fractionation of milk and whey to provide ingredients for food and other applications Part III considers membrane applications during the manufacture of fruit juices beer and cider wine and vinegar These include concentration deacidification and dealcoholisation processes Membrane Processing Dairy and Beverages Applications is an ideal new reference for dairy and beverage processors involved in the application of membranes both to aid the creation of novel products and to improve their process economics Students and lecturers of food and dairy science and technology will value its in depth discussion of membrane processes whilst readers based in the dairy industry will prize it as the most up to date and advanced volume yet published on this crucially important topic

Statistical Methods for Food Science John A. Bower, 2013-06-21 The recording and analysis of food data are becoming increasingly sophisticated Consequently the food scientist in industry or at study faces the task of using and understanding statistical methods Statistics is often viewed as a difficult subject and is often avoided because of its complexity and a lack of specific application to the requirements of food science This situation is changing there is now much material on multivariate applications for the more advanced reader but a case exists for a univariate approach aimed at the non statistician This second edition of Statistical Methods for Food Science provides a source text on accessible statistical procedures for the food scientist and is aimed at professionals and students in food laboratories where analytical instrumental and sensory data are gathered and require some form of summary and analysis before interpretation It is suitable for the food analyst the sensory scientist and the product developer and others who work in food related disciplines involving consumer survey investigations will also find many sections of use There is an emphasis on a hands on approach and worked examples using computer software packages and the minimum of mathematical formulae are included The book is based on the experience and practice of a scientist engaged for many years in research and teaching of analytical and sensory food science at undergraduate and post graduate level This revised and updated second edition is accompanied by a new companion website giving the reader access to the datasets and Excel spreadsheets featured in the book Check it out now by visiting www.wiley.com/go/bower/statistical or by scanning the QR code below

Wine Jokie Bakker, Ronald J. Clarke, 2011-10-13 Wine Flavour Chemistry brings together a vast wealth of information describing components of wine their underlying chemistry and their possible role in the taste smell and overall perception It includes both table wines and fortified wines such as Sherry Port and the newly added Madeira as well as other special wines This fully revised and updated edition includes new information also on retsina wines ros s organic and reduced alcohol wines and has been expanded with coverage of the latest research Both EU and non EU countries are referred to

making this book a truly global reference for academics and enologists worldwide Wine Flavour Chemistry is essential reading for all those involved in commercial wine making whether in production trade or research The book is of great use and interest to all enologists and to food and beverage scientists and technologists working in commerce and academia Upper level students and teachers on enology courses will need to read this book wherever food and beverage science technology and chemistry are taught libraries should have multiple copies of this important book

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