DESCRIPTION

Melding the hands-on experience of producing yogurt and fermented milks over four decades with the latest in scientific research in the dairy industry, editor Chandan and his associate editors have assembled experts worldwide to write *Manufacturing Yogurt and Fermented Milks, 2nd Edition*. This one-of-a-kind resource gives a complete description of the manufacturing stages of yogurt and fermented milks from the receipt of raw materials to the packaging of the products.

Information is conveniently grouped under four categories:

- Basic background—History and consumption trends, milk composition characteristics, dairy processing principles, regulatory requirements, laboratory analysis, starter cultures, packaging, and more

- Yogurt manufacture—Fruit preparations and flavoring materials, ingredients, processing principles, manufacture of various yogurt types, plant cleaning and sanitizing, quality assurance, and sensory analysis

- Manufacture of fermented milks—Procedure, packaging and other details for more than ten different types of products

- Health benefits—Functional foods, probiotics, disease prevention, and the health attributes of yogurt and fermented milks

All manufacturing processes are supported by sound scientific, technological, and engineering principles.
 ABOUT THE AUTHOR

Dr Ramesh C. Chandan, President, Global Technologies Inc, Coon Rapids, Minnesota. Dr Chandan is a consultant in dairy science and technology and has worked for more than 40 years in various food companies including Unilever, Land O'Lakes and General Mills, with special expertise in the manufacture of dairy products. He has served on the faculty of Michigan State University and has taught dairy technology courses for seven years. He has authored/edited six books on the subject of dairy food science.

Dr Arun Kilara, Nutri+Food Business Consulting, Chapel Hill, North Carolina. Dr Kilara has long established expertise in teaching and research in dairy food science at Penn State University and is very well known for his contribution in the area of dairy ingredients. He has edited two books on dairy food science.

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