This important and comprehensive book covers, in depth, the most important recent advances in dairy technology. Providing core commercially important information for the dairy industry, the editors, both internationally known for their work in this area, have drawn together an impressive and authoritative list of contributing authors.

Topics covered include: heat treatment, membrane processing, hygiene by design, application of HACCP, automation, safety and quality, modern laboratory practices and analysis, and environmental aspects.

This book is an essential purchase for all dairy technologists worldwide, whether in academic research and teaching, or within food companies.

Dr Richard Robinson, UK

Professor Trevor Britz, University of Stellenbosch, South Africa
FEATURES

• Comprehensive coverage of key subjects in dairy technology

• Information of vital use in food processing and product development

• Internationally-known contributing authors and book editors

• Core commercially useful information for the dairy industry

To purchase this product, please visit https://www.wiley.com/en-us/9781405136181