DESCRIPTION

Part of the Society of Dairy Technology Series, this book deals with a commercially significant sector of dairy science. The book includes chapters on legislation, functionality of ingredients, processing plants and equipment, manufacturing best practice, packaging, and quality control. The chapters are authored by an international team of experts.

This book is an essential resource for manufacturers and users of processed and analogue cheese products internationally; dairy scientists in industry and research; and advanced food science students with an interest in dairy science.

ABOUT THE AUTHOR

A.Y. Tamime is Consultant in Dairy Science and Technology, Ayr, UK. He is the Series Editor of the SDT’s Technical Book Series.