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Encyclopedia of Fermented Fresh Milk Products: An International Inventory of Fermented Milk, Cream, Buttermilk, Whey, and Related Products Springer Science & Business Media *This wide-ranging encyclopedia presents an international survey of fermented fresh milk and related products. 400 entries cover traditional and non-traditional fermented fresh milk, cream, buttermilk, and whey products. Many new or little-known products and by-products are included, providing R&D personnel with a wealth of new product ideas.* **Encyclopedia of Fermented Fresh Milk Products International Inventory of Fermented Milk, Cream Buttermilk, Whey and Related Products [by] Joseph A Kurmann, Jeremija L J Rasic [and] Manfred Kroger** **Encyclopedia of Dairy Sciences** Academic Press *Dairy Science includes the study of milk and milk-derived food products, examining the biological, chemical, physical, and microbiological aspects of milk itself as well as the technological (processing) aspects of the transformation of milk into its various consumer products, including beverages, fermented products, concentrated and dried products, butter and ice cream. This new edition includes information on the possible impact of genetic modification of dairy animals, safety concerns of raw milk and raw milk products, peptides in milk, dairy-based allergies, packaging and shelf-life and other topics of importance and interest to those in dairy research and industry. Fully reviewed, revised and updated with the latest developments in Dairy Science Full color inserts in each volume illustrate key concepts Extended index for easily locating information* **Encyclopedia of Food Microbiology** Academic Press *Written by the world's leading scientists and spanning over 400 articles in three volumes, the Encyclopedia of Food Microbiology, Second Edition is a complete, highly structured guide to current knowledge in the field. Fully revised and updated, this encyclopedia reflects the key advances in the field since the first edition was published in 1999 The articles in this key work, heavily illustrated and fully revised since the first edition in 1999, highlight advances in areas such as genomics and food safety to bring users up-to-date on microorganisms in foods. Topics such as DNA sequencing and E. coli are particularly well covered. With lists of further reading to help users explore topics in depth, this resource will enrich scientists at every level in academia and industry, providing fundamental information as well as explaining state-of-the-art scientific discoveries. This book is designed to allow disparate approaches (from farmers to processors to food handlers and consumers) and interests to access accurate and objective information about the microbiology of foods Microbiology impacts the safe presentation of food. From harvest and storage to determination of shelf-life, to presentation and consumption. This work highlights the risks of microbial contamination and is an invaluable go-to guide for anyone working in Food Health and Safety Has a two-fold industry appeal (1) those developing new functional food products and (2) to all corporations concerned about the potential hazards of microbes in their food products* **Handbook of Food Products Manufacturing** John Wiley & Sons *The Handbook of Food Products Manufacturing is a definitive master reference, providing an overview of food manufacturing in general, and then covering the processing and manufacturing of more than 100 of the most common food products. With editors and contributors from 24 countries in North America, Europe, and Asia, this guide provides international expertise and a truly global perspective on food manufacturing.* **Encyclopedia of Agriculture and Food Systems** Elsevier *Encyclopedia of Agriculture and Food Systems, Second Edition addresses important issues by examining topics of global agriculture and food systems that are key to understanding the challenges we face. Questions it addresses include: Will we be able to produce enough food to meet the increasing dietary needs and wants of the additional two billion people expected to inhabit our planet by 2050? Will we be able to meet the need for so much more food while simultaneously reducing adverse environmental effects of today's agriculture practices? Will we be able to produce the additional food using less land and water than we use now? These are among the most important challenges that face our planet in the coming decades. The broad themes of food systems and people, agriculture and the environment, the science of agriculture, agricultural products, and agricultural production systems are covered in more than 200 separate chapters of this work. The book provides information that serves as the foundation for discussion of the food and environment challenges of the world. An international group of highly respected authors addresses these issues from a global perspective and provides the background, references, and linkages for further exploration of each of topics of this comprehensive work. Addresses important challenges of sustainability and efficiency from a global perspective. Takes a detailed look at the important issues affecting the agricultural and food industries today. Full colour throughout.* **Development and Manufacture of Yogurt and Other Functional Dairy Products** CRC Press *While the science of yogurt is nearly as old as the origin of mankind, there have been rapid changes in yogurt development since the turn of the 19th century, fueled by continuing developments in biological sciences. Development and Manufacture of Yogurt and Other Functional Dairy Products presents a comprehensive review of all aspects of yogurt and other fermented dairy foods, including production, processing, preparation, regulations, and health aspects. Condensing more than 12,000 pages of recently published literature, expert contributors, including several clinicians, address the most recent developments in probiotics and the interaction between yogurt and immunological and intestinal bowel diseases. They explain how beneficial and harmful bacteria are colonized in the human intestinal system and how those bacteria can either strengthen or weaken immunological functions. This resource also explores the little-known varieties of functional dairy products - such as ayran, kefir, koumiss, cacik, and tarator - that are currently only consumed in small parts of the world but that are likely to reach supermarkets worldwide in the not-so-distant future. Development and Manufacture of Yogurt and Other Functional Dairy Products presents the most recent developments in biosciences and their applications in yogurt-human health interactions. The depth*

and breadth of coverage make this book an indispensable reference for those involved with the research and manufacturing of milk and dairy products. **Handbook of Fermented Functional Foods, Second Edition** [CRC Press](#) For centuries, people around the world have used fermentation to preserve and enhance the flavor of a wide variety of foods. Today, complex interactions of microbiota in the digestive tract are found to influence proper digestion, metabolism, and disease resistance. With greater emphasis on natural products and the role of food in health and wellbeing, food manufacturers are once again turning to fermentation not just for extending shelf life, but to create functional food products that take an active part in maintaining overall health. Featuring five new chapters and updating all data to reflect the latest research findings, *Handbook of Fermented Functional Foods, Second Edition* examines the health benefits of fermented foods as well as the processes and production techniques involved in manufacturing fermented food products. Maintaining the highest quality information and the easily accessible format of its predecessor, this edition includes new chapters on olives, tempeh, and the traditional fermented foods of China, Thailand, and India. It looks at the history of fermented foods and reveals the specific benefits of fermented milk, Kefir, yogurt, and cheese. Contributions cover fermented soy products, including Natto and Miso, as well as the fermentation of other vegetables such as Korean Kimchi and Doenjang and German sauerkraut. The book also explains the bioactivity and bioavailability of microorganisms and investigates the more recent practice of producing probiotic cultures to add to fermented foods for increased health benefit. Presenting new findings and interpretations that point even more clearly to the important role fermented foods play in our diet and overall health, this second edition demonstrates the current knowledge of fermented food production and reflects the growing credibility of probiotics in health maintenance. **Dairy Chemistry and Biochemistry** [Springer](#) This book is the most comprehensive introductory text on the chemistry and biochemistry of milk. It provides a comprehensive description of the principal constituents of milk (water, lipids, proteins, lactose, salts, vitamins, indigenous enzymes) and of the chemical aspects of cheese and fermented milks and of various dairy processing operations. It also covers heat-induced changes in milk, the use of exogenous enzymes in dairy processing, principal physical properties of milk, bioactive compounds in milk and comparison of milk of different species. This book is designed to meet the needs of senior students and dairy scientists in general. **Food Biochemistry and Food Processing** [John Wiley & Sons](#) The biochemistry of food is the foundation on which the research and development advances in food biotechnology are built. In *Food Biochemistry and Food Processing*, lead editor Y.H. Hui has assembled over fifty acclaimed academicians and industry professionals to create this indispensable reference and text on food biochemistry and the ever-increasing development in the biotechnology of food processing. While biochemistry may be covered in a chapter or two in standard reference books on the chemistry, enzymes, or fermentation of food, and may be addressed in greater depth by commodity-specific texts (e.g., the biotechnology of meat, seafood, or cereal), books on the general coverage of food biochemistry are not so common. *Food Biochemistry and Food Processing* effectively fills this void. Beginning with sections on the essential principles of food biochemistry, enzymology and food processing, the book then takes the reader on commodity-by-commodity discussions of biochemistry of raw materials and product processing. Later sections address the biochemistry and processing aspects of food fermentation, microbiology, and food safety. As an invaluable reference tool or as a state-of-the-industry text, *Food Biochemistry and Food Processing* fully develops and explains the biochemical aspects of food processing for scientist and student alike. **Using the Agricultural, Environmental, and Food Literature** [CRC Press](#) This reference provides the groundwork, tools, and terminology required when conducting specialized searches for information and resources pertaining to traditional and emerging fields of agriculture. The editors present 16 contributions from librarians and other information workers that offer information on research resources across the academic and **Applications of Biotechnology in Traditional Fermented Foods** [National Academies Press](#) In developing countries, traditional fermentation serves many purposes. It can improve the taste of an otherwise bland food, enhance the digestibility of a food that is difficult to assimilate, preserve food from degradation by noxious organisms, and increase nutritional value through the synthesis of essential amino acids and vitamins. Although "fermented food" has a vaguely distasteful ring, bread, wine, cheese, and yogurt are all familiar fermented foods. Less familiar are gari, ogi, idli, ugba, and other relatively unstudied but important foods in some African and Asian countries. This book reports on current research to improve the safety and nutrition of these foods through an elucidation of the microorganisms and mechanisms involved in their production. Also included are recommendations for needed research. **Microbiology and Biochemistry of Cheese and Fermented Milk** [Springer Science & Business Media](#) The first edition of *Advances in the Microbiology and Biochemistry of Cheese and Fermented Milk* was aimed at the gap in the literature between the many excellent technical texts on the one hand, and the widely scattered scientific literature on the other. We tried to present the state of the art in pre competitive research in a predigested, yet scientifically coherent form, and relate it to the marketable properties of fermented dairy products. In this way, researchers could use the book to mentally step back from their specializations and see how far they had progressed as a community; at the same time we hoped that R&D-based companies could use it to assess the utility (or lack of it) of the research output in setting out their research acquisition strategy for product improvement and innovation. In a sense, the first edition could claim to have initiated Technology Foresight in its limited field before Government caught the idea, and it certainly gave the science base an opportunity to display its talents and resources as a potential source of wealth creation, well before this became an 'official' function of publicly funded science and technology. Thus, the first edition was intended as a progressive move within the growing science and technology literature, and judged by its market success, it seems to have served precisely that purpose. **Encyclopedia of Human Nutrition** [Elsevier](#) *Encyclopedia of Human Nutrition, Second Edition* is a thorough revision and 20% expansion of the 1998 release, reflecting the continuing scientific advances in the field of human nutrition. Now a four-volume set, nearly 300 articles with concise, up-to-date information are complemented by an award-winning indexing system. Included is expanded coverage of epidemiology of diet-related diseases, functional foods, food safety, clinical nutrition and gastrointestinal disorders. Virtually everyone will find the *Encyclopedia of Human Nutrition* an easy-to-use resource making it an ideal reference choice for both the professional and the non-professional alike. Also available online via ScienceDirect - featuring extensive browsing, searching, and internal cross-referencing between articles in the work, plus dynamic linking to journal articles and abstract databases, making navigation flexible and easy. For more information, pricing options and availability visit www.info.sciencedirect.com. **FEATURES OF SECOND PRINT EDITION** Now a four-volume set with over 250 articles Expanded coverage of epidemiology of diet-related diseases, functional foods, food safety, and gastrointestinal disorders, among other topics **ONLINE FEATURES AND FUNCTIONALITIES** Browse the whole work by volume, authors or article titles Full and extensive subject index can be searched or browsed online, and takes you directly to the indexed paragraph,

section, figure or table Basic and advanced search functionality across the entire work or by specific volume Users can build, save and re-run searches, as well as combine saved searches Extensive internal cross-referencing and dynamic linking from bibliographic references to primary-source material, increasing the scope of your research rapidly and effectively All articles available as full-text HTML files, or as PDF files that can be viewed, downloaded or printed in their original format

Beverages : Processing and Technology *Scientific Publishers* The objective of this book is to provide complete course content of beverage processing related subjects in ICAR, CSIR and UGC institutions in Food Technology, Dairy Technology, Food & Nutrition, Post Harvest Technology, Agricultural and Food Process Engineering discipline. The book contains fourteen chapters on the topics such as Introduction to Beverages, Role of Ingredients and Additives in Beverages, Fruit Juice Processing, Processing of Specific Fruits & Vegetables Juices, Cereal Based Beverages, Soft Carbonated Beverages, Alcoholic Beverages, Dairy Based Beverages, Sports Beverages, Tea Processing, Technology of Coffee Manufacture, Cocoa and Chocolate Based Beverages, Packaging of Beverages & Functional Beverages. The content of the book will be helpful for B.Tech, M.Tech, M.Sc. & Ph.D. students of above mentioned disciplines. These topics will also be helpful for the students preparing for competitive exams.

Fermented Milks *John Wiley & Sons* Highly profitable and an important range of products within the dairy industry worldwide, the economic importance of fermented milks continues to grow. Technological developments have led to a wider range of products and increased popularity with consumers. In the second book to feature in the SDT series *Fermented Milks* reviews the properties and manufacturing methods associated with products such as yoghurt, buttermilk, kefir, koumiss milk-based fermented beverages and many other examples from around the globe, offering the reader: A practically-oriented and user-friendly guide Key commercially important information Coverage of all the major stages of manufacture Background to each product Edited by Adnan Tamime, with contributions from international authors and full of core commercially useful information for the dairy industry, this book is an essential title for dairy scientists, dairy technologists and nutritionists worldwide.

Fermentation Effects on Food Properties *CRC Press* A large variety of food products all over the world are prepared by the fermentation of various raw materials. *Fermentation: Effects on Food Properties* explores the role of fermentation reactions in the chemical, functional, and sensory properties of food components as well as their effect on food component content and biological activity. Emphasiz

Foods & Nutrition Encyclopedia, Two Volume Set *CRC Press* *Foods and Nutrition Encyclopedia, Second Edition* is the updated, expanded version of what has been described as a "monumental, classic work." This new edition contains more than 2,400 pages; 1,692 illustrations, 96 of which are full-color photographs; 2,800 entries (topics); and 463 tables, including a table of 2,500 food compositions. A comprehensive index enables you to find information quickly and easily.

Elementary Food Science *Springer Nature* Following the success of the popular introductory text, *Elementary Food Science* (5th edition) covers a broad range of food science topics organized in four parts; Part (1) Interrelated food science topics, Part (2) Food safety & sanitation, Part (3) Food preservation and processing and Part (4) Handling & processing of foods. The opening two chapters discuss what food science actually is, the significance for society, and the large contribution of the food industry to jobs and revenue in the USA and globally. Succeeding chapters cover food regulatory agencies, food labels, food quality and sensory evaluation, and consumer food literacy. Part (2) has two new chapters explaining how microbes affect food quality, and also foodborne disease outbreaks; GMP is described independently and as a prerequisite for HACCP, VACCP and TACCP food-safety management systems. Part (3) contains two new chapters dealing with basic aspects of food processing, and the quality of dried foods. Part (4) covers handling and processing major food commodity groups (meat, dairy products, poultry and eggs, fish and shellfish, cereal grains, bakery products, fruits and vegetables, sugar confectionery). A new final chapter covers the foodservice industry. The text highlights food science links with industry uniquely using the North American Industry Classification System (NAICS). Overall, the book is thoroughly modernized with over 1500 references cited in recognition of thousands of named food scientists and other professionals. The target readership remain unchanged for the current edition, i.e. Students of food science from senior high school, colleges or universities. Sections of the book will also appeal to advanced readers from other disciplines with perhaps little or no prior food science experience. Additionally, readers covering the intersection of food science with culinary arts, food services, and nutrition or public health will find the book useful.

Handbook of Food Science, Technology, and Engineering - 4 Volume Set *CRC Press* Advances in food science, technology, and engineering are occurring at such a rapid rate that obtaining current, detailed information is challenging at best. While almost everyone engaged in these disciplines has accumulated a vast variety of data over time, an organized, comprehensive resource containing this data would be invaluable to have. The

Food Science Fifth Edition *Springer Science & Business Media* Now in its fifth edition, *Food Science* remains the most popular and reliable text for introductory courses in food science and technology. This new edition retains the basic format and pedagogical features of previous editions and provides an up-to-date foundation upon which more advanced and specialized knowledge can be built. This essential volume introduces and surveys the broad and complex interrelationships among food ingredients, processing, packaging, distribution and storage, and explores how these factors influence food quality and safety. Reflecting recent advances and emerging technologies in the area, this new edition includes updated commodity and ingredient chapters to emphasize the growing importance of analogs, macro-substitutions, fat fiber and sugar substitutes and replacement products, especially as they affect new product development and increasing concerns for a healthier diet. Revised processing chapters include changing attitudes toward food irradiation, greater use of microwave cooking and microwaveable products, controlled and modified atmosphere packaging and expanding technologies such as extrusion cooking, ohmic heating and supercritical fluid extraction, new information that addresses concerns about the responsible management of food technology, considering environmental, social and economic consequences, as well as the increasing globalization of the food industry. Discussions of food safety and consumer protection including newer phytochromic pathogens; HACCP techniques for product safety and quality; new information on food additives; pesticides and hormones; and the latest information on nutrition labeling and food regulation. An outstanding text for students with little or no previous instruction in food science and technology, *Food Science* is also a valuable reference for professionals in food processing, as well as for those working in fields that service, regulate or otherwise interface with the food industry.

Food Biochemistry and Food Processing *John Wiley & Sons* The biochemistry of food is the foundation on which the research and development advances in food biotechnology are built. In *Food Biochemistry and Food Processing, Second Edition*, the editors have brought together more than fifty acclaimed academicians and industry professionals from around the world to create this fully revised and updated edition. This book is an indispensable reference and text on food biochemistry and the ever increasing developments in the biotechnology of food processing. Beginning with sections on the essential principles of food biochemistry,

enzymology, and food processing, the book then takes the reader on commodity-by-commodity discussions of biochemistry of raw materials and product processing. Chapters in this second edition have been revised to include safety considerations and the chemical changes induced by processing in the biomolecules of the selected foodstuffs. This edition also includes a new section on health and functional foods, as well as ten new chapters including those on thermally and minimally processed foods, separation technology in food processing, and food allergens. *Food Biochemistry and Food Processing*, second edition fully develops and explains the biochemical aspects of food processing, and brings together timely and relevant topics in food science and technology in one package. This book is an invaluable reference tool for professional food scientists, researchers and technologists in the food industry, as well as faculty and students in food science, food technology and food engineering programs. The Editor Dr. Benjamin K. Simpson, Department of Food Science and Agricultural Chemistry, McGill University, Quebec, Canada Associate Editors Professor Leo Nollet, Department of Applied Engineering Sciences, Hogeschool Ghent, Belgium Professor Fidel Toldrá, Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Valencia, Spain Professor Soottawat Benjakul, Department of Food Technology, Prince of Songkla University, Songkhla, Thailand Professor Gopinadhan Paliyath, Department of Plant Agriculture, University of Guelph, Ontario, Canada Dr. Y. H. Hui, Consultant to the Food Industry, West Sacramento, California, USA

Handbook of Food and Beverage Fermentation Technology CRC Press Over the past decade, new applications of genetic engineering in the fermentation of food products have received a great deal of coverage in scientific literature. While many books focus solely on recent developments, this reference book highlights these developments and provides detailed background and manufacturing information. Co-Edited by Fidel

Probiotic Dairy Products John Wiley & Sons "This book reviews the recent advancements in the dairy industry and includes the latest scientific developments in regard to the 'functional' aspects of dairy and fermented milk products and their ingredients. Since the publication of the first edition of this text, there have been incredible advances in the knowledge and understanding of the human microbiota, mainly due to the development and use of new molecular analysis techniques"--

Handbook of Food Science, Technology, and Engineering CRC Press

Micro-Organisms in Foods Microbial Ecology of Food Commodities Springer Science & Business Media *Microbiology of Foods 6: Microbial Ecology of Food Commodities* was written by the ICMSF, comprising 19 scientists from 11 countries, plus 12 consultants and 12 chapter contributors. This book brings up to date *Microbial Ecology of Foods, Volume 2: Food Commodities* (1980, Academic Press), taking account of developments in food processing and packaging, new ranges of products, and foodborne pathogens that have emerged since 1980. The overall structure of each of the chapters has been retained, viz. they cover: (i) the important properties of the food commodity that affect its microbial content; (ii) the initial microbial flora at slaughter or harvest; (iii) the effect of harvesting, transportation, processing and storage on the microbial content; and (iv) the means of controlling processes and the microbial content. The section on Choice of Case has not been included in this 2nd edition, reflecting the changed emphasis in ensuring the microbiological safety of foods. At the time of publication of *Microbial Ecology of Foods, Volume 2: Food Commodities*, control of food safety was largely by inspection and compliance with hygiene regulations, coupled with end-product testing. Such testing was put on a sound statistical basis through sampling plans introduced in *Microorganisms in Foods 2: Sampling for Microbiological Analysis: Principles and Specific Applications* (2nd edition 1986, University of Toronto Press).

Microorganisms in Foods 6 Microbial Ecology of Food Commodities Springer Science & Business Media Intended for those interested in applied aspects of food microbiology, for 17 commodity areas, this book describes the initial microbial flora and the prevalence of pathogens, the microbiological consequences of processing, spoilage patterns, episodes implicating those commodities with foodborne illness, and measures to control pathogens.

Tamime and Robinson's Yoghurt Science and Technology Elsevier Previous editions of *Yoghurt: Science and Technology* established the text as an essential reference underpinning the production of yoghurt of consistently high quality. The book has been completely revised and updated to produce this third edition, which combines coverage of recent developments in scientific understanding with information about established methods of best practice to achieve a comprehensive treatment of the subject. General acceptance of a more liberal definition by the dairy industry of the term yoghurt has also warranted coverage in the new edition of a larger variety of gelled or viscous fermented milk products, containing a wider range of cultures. Developments in the scientific aspects of yoghurt covered in this new edition include polysaccharide production by starter culture bacteria and its effects on gel structure, acid gel formation and advances in the analysis of yoghurt in terms of its chemistry, rheology and microbiology. Significant advances in technology are also outlined, for example automation and mechanisation. There has also been progress in understanding the nutritional profile of yoghurt and details of clinical trials involving yoghurts are described. This book is a unique and essential reference to students, researchers and manufacturers in the dairy industry. Includes developments in the understanding of the biochemical changes involved in yoghurt production Outlines significant technological advances in mechanisation and automation Discusses the nutritional value of yoghurt

Handbook of Fermented Functional Foods CRC Press Fermented foods have been an important part of the human diet in many cultures for many centuries. Modern research, especially on the immune system, is revealing how these foods and their active ingredients impact human health. *Handbook of Fermented Functional Foods* presents the latest data on fermented food products, their production processes, an

Applied Dairy Microbiology, Second Edition CRC Press This thoroughly revised and updated reference provides comprehensive coverage of the latest developments and scientific advances in dairy microbiology—emphasizing probiotics, fermented dairy products, disease prevention, and public health and regulatory control standards for dairy foods. Containing more than 2350 bibliographic citations, tables, drawings and photographs—550 more than the previous edition—*Applied Dairy Microbiology, Second Edition* is an invaluable reference for all food and dairy microbiologists, scientists, and technologists; toxicologists; food processors; sanitarians; dietitians; epidemiologists; bacteriologists; public health and regulatory personnel; and veterinarians; and an important text for upper-level undergraduate, graduate, and continuing-education students in these disciplines.

Bioactive Components of Human Milk Springer Science & Business Media The major emphasis in this book is a compilation and definition of what is known about components of human milk, including glycoconjugates, that inhibit common pathogens of the infant. Also discussed are other bioactive constituents whose relevant biological roles are also beginning to be defined. Hormonal and cytokine activity, immunomodulating and autoinflammatory agents, xenobiotics, and conditionally essential nutrients in milk could have roles in the protection of the infant, but may also participate in digestive processes, maternal-infant communication, maturation of the gut, central nervous system, and other components of infant growth and development. Like the protective activities, these are discussed in terms of their presence in milk, structures, potential functions, and structure/function relationship. Components whose role is nutritional support during early

development of the infant are also included. **Microbial Cultures and Enzymes in Dairy Technology** IGI Global Microorganisms are an integral part of the fermentation process in food products and help to improve sensory and textural properties of the products. As such, it is vital to explore the current uses of microorganisms in the dairy industry. *Microbial Cultures and Enzymes in Dairy Technology* is a critical scholarly resource that explores multidisciplinary uses of cultures and enzymes in the production of dairy products. Featuring coverage on a wide range of topics such as dairy probiotics, biopreservatives, and fermentation, this book is geared toward academicians, researchers, and professionals in the dairy industry seeking current research on the major role of microorganisms in the production of many dairy products. **Handbook of American Business History: Extractives, manufacturing, and services** Greenwood Publishing Group Part of a series which aims to supplement current bibliographic materials pertaining to business history. **Soju** Cambridge University Press The first global study of the distinctive Korean soju, tracing cross-cultural exchanges and Korea's place in Eurasian history. **Membrane Processing Dairy and Beverage Applications** John Wiley & Sons This book extensively reviews the dairy, beverage and distilled spirits applications of membrane processing techniques. The four main techniques of membrane filtration are covered: microfiltration, ultrafiltration, nanofiltration and reverse osmosis. The book is divided into four informal sections. The first part provides an overview of membrane technology, including the main scientific principles; the major membrane types and their construction; cleaning and disinfection; and historical development. The second part focuses on dairy applications including liquid and fermented milks; cheese; whey; and milk concentrates. The third part of the book addresses beverage applications including mineral waters, fruit juices and sports drinks, and the final part looks at membrane filtration in the production of beers, wines and spirits. **Encyclopaedia of the History of Science, Technology, and Medicine in Non-Western Cultures** Springer Science & Business Media Here, at last, is the massively updated and augmented second edition of this landmark encyclopedia. It contains approximately 1000 entries dealing in depth with the history of the scientific, technological and medical accomplishments of cultures outside of the United States and Europe. The entries consist of fully updated articles together with hundreds of entirely new topics. This unique reference work includes intercultural articles on broad topics such as mathematics and astronomy as well as thoughtful philosophical articles on concepts and ideas related to the study of non-Western Science, such as rationality, objectivity, and method. You'll also find material on religion and science, East and West, and magic and science. **Encyclopaedia of the History of Science, Technology, and Medicine in Non-Western Cultures** Springer Science & Business Media The Encyclopaedia fills a gap in both the history of science and in cultural studies. Reference works on other cultures tend either to omit science completely or pay little attention to it, and those on the history of science almost always start with the Greeks, with perhaps a mention of the Islamic world as a translator of Greek scientific works. The purpose of the Encyclopaedia is to bring together knowledge of many disparate fields in one place and to legitimize the study of other cultures' science. Our aim is not to claim the superiority of other cultures, but to engage in a mutual exchange of ideas. The Western academic divisions of science, technology, and medicine have been united in the Encyclopaedia because in ancient cultures these disciplines were connected. This work contributes to redressing the balance in the number of reference works devoted to the study of Western science, and encourages awareness of cultural diversity. The Encyclopaedia is the first compilation of this sort, and it is testimony both to the earlier Eurocentric view of academia as well as to the widened vision of today. There is nothing that crosses disciplinary and geographic boundaries, dealing with both scientific and philosophical issues, to the extent that this work does. xi **PERSONAL NOTE FROM THE EDITOR** Many years ago I taught African history at a secondary school in Central Africa. **The Oxford Companion to Cheese** Oxford University Press The discovery of cheese is a narrative at least 8,000 years old, dating back to the Neolithic era. Yet, after all of these thousands of years we are still finding new ways to combine the same four basic ingredients - milk, bacteria, salt, and enzymes - into new and exciting products with vastly different shapes, sizes, and colors, and equally complex and varied tastes, textures, and, yes, aromas. In fact, after a long period of industrialized, processed, and standardized cheese, cheesemakers, cheesemongers, affineurs, and most of all consumers are rediscovering the endless variety of cheeses across cultures. The Oxford Companion to Cheese is the first major reference work dedicated to cheese, containing 855 A-Z entries on cheese history, culture, science, and production. From cottage cheese to Camembert, from Gorgonzola to Gruyere, there are entries on all of the major cheese varieties globally, but also many cheeses that are not well known outside of their region of production. The concentrated whey cheeses popular in Norway, brunost, are covered here, as are the traditional Turkish and Iranian cheeses that are ripened in casings prepared from sheep's or goat's skin. There are entries on animal species whose milk is commonly (cow, goat, sheep) and not so commonly (think yak, camel, and reindeer) used in cheesemaking, as well as entries on a few highly important breeds within each species, such as the Nubian goat or the Holstein cow. Regional entries on places with a strong history of cheese production, biographies of influential cheesemakers, innovative and influential cheese shops, and historical entries on topics like manorial cheesemaking and cheese in children's literature round out the Companion's eclectic cultural coverage. The Companion also reflects a fascination with the microbiology and chemistry of cheese, featuring entries on bacteria, molds, yeasts, cultures, and coagulants used in cheesemaking and cheese maturing. The blooms, veins, sticky surfaces, gooey interiors, crystals, wrinkles, strings, and yes, for some, the odors of cheese are all due to microbial action and growth. And today we have unprecedented insight into the microbial complexity of cheese, thanks to advances in molecular biology, whole-genome sequencing technologies, and microbiome research. The Companion is equally interested in the applied elements of cheesemaking, with entries on production methodologies and the technology and equipment used in cheesemaking. An astonishing 325 authors contributed entries to the Companion, residing in 35 countries. These experts included cheesemakers, cheesemongers, dairy scientists, anthropologists, food historians, journalists, archaeologists, and on, from backgrounds as diverse as the topics they write about. Every entry is signed by the author, and includes both cross references to related topics and further reading suggestions. The endmatter includes a list of cheese-related museums and a thorough index. Two 16-page color inserts and well over a hundred black and white images help bring the entries to life. This landmark encyclopedia is the most wide-ranging, comprehensive, and reliable reference work on cheese available, suitable for both novices and industry insiders alike. " **McGraw-Hill Encyclopedia of Food, Agriculture & Nutrition** McGraw-Hill Companies Five articles providing an overview of the world food problem preface four hundred entries detailing aspects of food production, distribution, processing, and consumption as well as nutrition **Yogurt in Health and Disease Prevention** Academic Press Yogurt in Health and Disease Prevention examines the mechanisms by which yogurt, an important source of micro- and macronutrients, impacts human nutrition, overall health, and disease. Topics covered include yogurt consumption's impact on overall diet quality,

allergic disorders, gastrointestinal tract health, bone health, metabolic syndrome, diabetes, obesity, weight control, metabolism, age-related disorders, and cardiovascular health. Modifications to yogurt are also covered in scientific detail, including altering the protein to carbohydrate ratios, adding n-3 fatty acids, phytochemical enhancements, adding whole grains, and supplementing with various micronutrients. Prebiotic, probiotic, and synbiotic yogurt component are also covered to give the reader a comprehensive understanding of the various impacts yogurt and related products can have on human health. Health coverage encompasses nutrition, gastroenterology, endocrinology, immunology, and cardiology Examines novel and unusual yogurts as well as popular and common varieties Covers effects on diet, obesity, and weight control Outlines common additives to yogurts and their respective effects Reviews prebiotics, probiotics, and symbiotic yogurts Includes practical information on how yogurt may be modified to improve its nutritive value