

Milk and Dairy Products in Human Nutrition

Production, Composition and Health

Edited by
Young W. Park and George E. W. Meunier



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Milk And Dairy Products In Human Nutrition Production Composition And Health

RD Boyd



Milk And Dairy Products In Human Nutrition Production Composition And Health:

Milk and Dairy Products in Human Nutrition Young W. Park, George F. W. Haenlein, 2013-04-09 Milk is nature's most complete food and dairy products are considered to be the most nutritious foods of all. The traditional view of the role of milk has been greatly expanded in recent years beyond the horizon of nutritional subsistence of infants; it is now recognized to be more than a source of nutrients for the healthy growth of children and nourishment of adult humans. Alongside its major proteins, casein and whey, milk contains biologically active compounds which have important physiological and biochemical functions and significant impacts upon human metabolism, nutrition and health. Many of these compounds have been proven to have beneficial effects on human nutrition and health. This comprehensive reference is the first to address such a wide range of topics related to milk production and human health, including mammary secretion, production, sanitation, quality standards and chemistry, as well as nutrition, milk allergies, lactose intolerance and the bioactive and therapeutic compounds found in milk. In addition to cow's milk, the book also covers the milk of non-bovine dairy species, which is of economic importance around the world. The Editors have assembled a team of internationally renowned experts to contribute to this exhaustive volume, which will be essential reading for dairy scientists, nutritionists, food scientists, allergy specialists and health professionals.

Milk and Dairy Foods A. K. M. Humayun Kober, 2024-07-26 *Milk and Dairy Foods* Nutrition, Processing and Healthy Aging focuses on updated knowledge about the effect of milk and dairy foods on healthy aging. It outlines the nutritional and health benefits of milk and major dairy foods. This book also covers the milk processing and manufacturing process of value-added dairy foods such as yogurt, cheese, cream, butter, ghee, powdered milk, condensed milk, ice cream and traditional dairy foods. The text discusses the global milk and dairy food production trends, opportunities and challenges along with the chemistry and microbiology of milk. The book also includes in-depth discussions of the immunomodulation potential of dairy foods, particularly probiotics and fermented dairy foods. **Key Features:** Emphasizes that eating whole and low-fat dairy products is not linked to an increased risk of cardiovascular diseases. Focuses on the processing techniques of high-quality value-added products. Covers various kinds of dairy foods, their production, nutritive values and health attributes. Includes quality control and the chemotherapeutic value of different dairy foods, including South Asian traditional dairy foods. Reviews a range of dairy foods such as yogurt, cheese, cream, butter, ghee, powdered milk, condensed milk, ice cream and traditional dairy foods. Discusses dairy food innovations from production to nutritional and health attributes. Illustrates more than 200 key concepts. Highlights the role of dairying in supporting the achievement of the UN sustainable development goals. Each chapter includes learning objectives as well as a bubble box for the convenience of readers. Each chapter contains value-added dairy items, issues with the latest information that is crucial for students, professionals and readers. This book is meant for undergraduate and postgraduate students in food science, dairy science, nutrition, microbiology, medical, veterinary, biotechnology, allied disciplines and those involved in formulating and producing

dairy foods **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

Shelf Life Dominic Man, 2015-03-23 Shelf life a term recognised in EU UK food legislation may be defined as the period of time for which a food product will remain safe and fit for use provided that it is kept in defined storage conditions During this period the product should retain its desired sensory chemical physical functional and microbiological characteristics as well as accurately comply with any nutritional information printed on the label Shelf life therefore refers to a number of different aspects each food product has a microbiological shelf life a chemical shelf life and a sensory or organoleptic shelf life These categories reflect the different ways in which a food product will deteriorate over time Ultimately the shelf life of a food product is intended to reflect the overall effect of these different aspects Shelf life has always been an important facet of industrial food preparation and production as food and drink are often produced in one area and then distributed to other areas for retailing and consumption Globalised distribution and supply chains make it imperative that food should survive the transit between producer and consumer as a perishable commodity food carries a high risk of spoilage As such a realistic workable and reproducible shelf life has to be determined every time a new food product is developed and marketed shelf life determination of food has become an integral part of food safety quality assurance product development marketing and consumer behaviour Dominic Mans Shelf Life now in a revised and updated second edition encompasses the core considerations about shelf life Section 1 introduces shelf life describes its relationship to food safety and provides answers to the frequently asked questions around shelf life determination and testing which are a managers chief concerns Section 2 covers the science of the various ways in which food deteriorates and spoils including the physical chemical and microbiological changes Section 3 looks at shelf life in practice using case studies of different products to illustrate how shelf life may be determined in real life settings This book will be invaluable to both practitioners and

students in need of a succinct and comprehensive overview of shelf life concerns and topics Innovative Technologies in Beverage Processing Ingrid Aguilo-Aguayo, Lucia Plaza, 2017-05-18 An in depth look at new and emerging technologies for non alcoholic beverage manufacturing The non alcoholic beverage market is the fastest growing segment of the functional food industry worldwide Consistent with beverage consumption trends generally the demand among consumers of these products is for high nutrient drinks made from natural healthy ingredients free of synthetic preservatives and artificial flavor and color enhancers Such drinks require specialized knowledge of exotic ingredients novel processing techniques and various functional ingredients The latest addition to the critically acclaimed IFST Advances in Food Science series this book brings together edited contributions from internationally recognized experts in their fields who offer insights and analysis of the latest developments in non alcoholic beverage manufacture Topics covered include juices made from pome fruits citrus fruits prunus fruits vegetables exotic fruits berries juice blends and non alcoholic beverages including grain based beverages soups and functional beverages Waste and by products generated in juice and non alcoholic beverage sector are also addressed Offers fresh insight and analysis of the latest developments in non alcoholic beverage manufacture from leading international experts Covers all product segments of the non alcoholic beverage market including juices vegetable blends grain based drinks and alternative beverages Details novel thermal and non thermal technologies that ensure high quality nutrient retention while extending product shelf life Written with the full support of The Institute of Food Science and Technology IFST the leading qualifying body for food professionals in Europe Innovative Technologies in Beverage Processing is a valuable reference working resource for food scientists and engineers working in the non alcoholic beverage industry as well as academic researchers in industrial food processing and nutrition **Applied Food Protein Chemistry** Zeynep Ustunol, 2014-12-19 Food proteins are of great interest not only because of their nutritional importance and their functionality in foods but also for their detrimental effects Although proteins from milk meats including fish and poultry eggs cereals legumes and oilseeds have been the traditional sources of protein in the human diet potentially any proteins from a biological source could serve as a food protein The primary role of protein in the diet is to provide the building materials for the synthesis of muscle and other tissues and they play a critical role in many biological processes They are also responsible for food texture color and flavor Today food proteins are extracted modified and incorporated into processed foods to impart specific functional properties They can also have adverse effects in the diet proteins such as walnuts pecans almonds and cashews soybean wheat milk egg crustacean and fish proteins can be powerful allergens for some people Applied Food Protein Chemistry is an applied reference which reviews the properties of food proteins and provides in depth information on important plant and animal proteins consumed around the world The book is grouped into three sections 1 overview of food proteins 2 plant proteins and 3 animal proteins Each chapter discusses world production distribution utilization physicochemical properties and the functional properties of each protein as well as its food applications The authors for each

of the chapters are carefully selected experts in the field This book will be a valuable reference tool for those who work on food proteins It will also be an important text on applied food protein chemistry for upper level students and graduate students of food science programs

Preharvest Food Safety Siddhartha Thakur, Kalmia E. Kniel, 2020-07-10 An overview of farm to fork safety in the preharvest realm Foodborne outbreaks continue to take lives and harm economies making controlling the entry of pathogens into the food supply a priority Preharvest factors have been the cause of numerous outbreaks including *Listeria* in melons *Salmonella* associated with tomatoes and Shiga toxin producing *E. coli* in beef products yet most traditional control measures and regulations occur at the postharvest stage Preharvest Food Safety covers a broad swath of knowledge surrounding topics of safety at the preharvest and harvest stages focusing on problems for specific food sources and food pathogens as well as new tools and potential solutions Led by editors Siddhartha Thakur and Kalmia Kniel a team of expert authors provides insights into critical themes surrounding preharvest food safety including Challenges specific to meat seafood dairy egg produce grain and nut production Established and emerging foodborne and agriculture related pathogens Influences of external factors such as climate change and the growing local foods trend Regulatory issues from both US and EU perspectives Use of pre and probiotics molecular tools mathematical modeling and one health approaches Intended to encourage the scientific community and food industry stakeholders to advance their knowledge of the developments and challenges associated with preharvest food safety this book addresses the current state of the field and provides a diverse array of chapters focused on a variety of food commodities and microbiological hazards

INRA feeding system for ruminants INRA, 2023-11-27 The INRA Feeding System for Ruminants has been renewed to better address emerging challenges for animal nutrition provision of productive responses product quality animal health and emissions to the environment in a larger extent of breeding contexts The new system is mainly built from meta analyses of large data bases and modelling The dietary supply model accounts for digestive interactions and flows of individual nutrients so that feed values depend on the final ration Animal requirements account for variability in metabolic efficiency Various productive and non productive animal responses to diets are quantified This book presents the whole system for dairy and meat large and small ruminant production including specificities for tropical and Mediterranean areas The first two sections present biological concepts and equations with their field of application and statistical accuracy used to predict intake including at grazing and nutrient supply Section 1 animal s requirements and multiple responses to diets Section 2 They apply to net energy metabolisable protein and amino acids water minerals and vitamins Section 3 presents the use of concepts and equations in rationing with two purposes 1 diet calculation for a given performance objective and 2 prediction of the multiple responses of animal to diet changes Section 4 displays the tables of feed values and their prevision All the equations and concepts are embedded in the fifth version of INRAration software for practical use

Biogenic Amines on Food Safety Claudia Ruiz-Capillas, Ana Herrero Herranz, 2019-07-16 Biogenic amines have been known for some time These compounds

are found in varying concentrations in a wide range of foods fish cheese meat wine beer vegetables etc and their formations are influenced by different factors associated to those foods composition additives ingredients storage microorganism packaging handling conservation etc The intake of foods containing high concentrations of biogenic amines can present a health hazard Additionally they have been used to establish indexes in various foods in order to signal the degree of freshness and or deterioration of food Nowadays there has been an increase in the number of food poisoning episodes in consumers associated with the presence of these biogenic amines mainly associated with histamines Food safety is one of the main concerns of the consumer and safety agencies of different countries EFSA FDA FSCJ etc which have as one of their main objectives to control these biogenic amines principally histamine to assure a high level of food safety Therefore it is necessary to deepen our understanding of the formation monitoring and reduction of biogenic amines during the development processing and storage of food even the effect of biogenic amines in consumers after digestion of foods with different levels of these compounds With this aim we are preparing a Special Issue on the topic of Biogenic Amines in Food Safety and we invite researchers to contribute original and unpublished research articles and reviews articles that involve studies of biogenic amines in food which can provide an update to our knowledge of these compounds and their impacts on food quality and food safety

Current Issues and Challenges in the Dairy Industry Salam Ibrahim,Rabin Gyawali,Tahl Zimmerman,2020-05-27 The dairy industry has faced several challenges that have impacted dairy food quality and consumer acceptability This book presents a different approach to address current issues and challenges facing the dairy industry The book consists of seven chapters dealing with dairy processing current issues related to consumers and probiotic characteristics We hope that this first edition can build interest among other scientists to join our future effort to write a more comprehensive book on this topic

Dairy Fat Products and Functionality Tuyen Truong,Christelle Lopez,Bhesh Bhandari,Sangeeta Prakash,2020-05-29 This work highlights a new research area driven by a material science approach to dairy fats and dairy fat rich products where innovative dairy products and ingredients can be tailor made Cutting edge topics such as tribology of dairy fats and dairy products manipulation of differentiated sized milk fat globules milk fat interesterification for infant formula structuring of lipids in dairy products and production of human milk fat substitutes by including dairy fats are featured in dedicated chapters authored by international scientific experts from across the globe The text also presents in depth research on proteomic characterization digestion and the nutritional functionality of milk fat globule membrane The biosynthesis chemistry digestion and nutritional roles of milk lipids physics of dairy fats structure and functionality of the milk fat globule membrane analytical methods materials science technology and manufacturing of dairy fat rich products such as butter dairy fat spreads dairy creams cream powders and ghee are also covered in depth Dairy Fat Products and Functionality Fundamental Science and Technology is a useful reference text for technologists and scientists interested in advancing their fundamental knowledge of dairy fat and dairy products as well as using a materials science and

technology approach to guide efforts or widen research opportunities in optimizing the functionality of these products From their physics and chemistry to their nutritional values and methodologies this comprehensive and innovative text covers all the necessary information needed to understand the new methods and technologies driving the modern production of milk fat products **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 Food and Lifestyle in Health and Disease Chuong Pham-Huy,Bruno Pham Huy,2022-04-29 Food and Lifestyle in Health and Disease gathers information on various food types providing an explanation of their nutrient composition sources roles and mechanisms in health and diseases To obtain good health practices and prevent diseases it is necessary to understand links in the relationship of food lifestyle environment and health This book is a vital source for research topics related to these issues including the following Analysis of various types of food and lifestyles for the prevention and treatment of diseases and disorders including cardiovascular disorders cancers neurodegenerative diseases diabetes hypertension and obesity The influences of environmental pollution synergistic effects of different foods and synergy of foods with physical activity or medicine The roles of animal fungal and plant source foods in

human health and disease This book is appropriate for health conscious users health care providers and practitioners teachers and researchers *Global Cheesemaking Technology* Photis Papademas,Thomas Bintsis,2017-12-18 Global Cheesemaking Technology Cheese Quality and Characteristics reviews cheesemaking practices and describes cheeses and the processes from which they are manufactured In addition the book examines new areas to stimulate further research in addition to the already established knowledge on the scientific principles on cheesemaking Part I provides an account on the history of cheese factors influencing the physicochemical properties flavour development and sensory characteristics microbial ecology and cheese safety traceability and authentication of cheeses with protected labels and traditional wooden equipment used for cheesemaking while an overview of the cheesemaking process is also presented Part II describes 100 global cheeses from 17 countries divided into 13 categories The cheeses described are well known types produced in large quantities worldwide together with some important locally produced in order to stimulate scientific interest in these cheese varieties Each category is presented in a separate chapter with relevant research on each cheese and extensive referencing to facilitate further reading *Dairy Processing and Quality Assurance* Ramesh C. Chandan,Arun Kilara,Nagendra P. Shah,2015-12-21 Dairy Processing and Quality Assurance Second Edition describes the processing and manufacturing stages of market milk and major dairy products from the receipt of raw materials to the packaging of the products including the quality assurance aspects The book begins with an overview of the dairy industry dairy production and consumption trends Next are discussions related to chemical physical and functional properties of milk microbiological considerations involved in milk processing regulatory compliance transportation to processing plants and the ingredients used in manufacture of dairy products The main section of the book is dedicated to processing and production of fluid milk products cultured milk including yogurt butter and spreads cheese evaporated and condensed milk dry milks whey and whey products ice cream and frozen desserts chilled dairy desserts nutrition and health sensory evaluation new product development strategies packaging systems non thermal preservation technologies safety and quality management systems and dairy laboratory analytical techniques This fully revised and updated edition highlights the developments which have taken place in the dairy industry since 2008 The book notably includes New regulatory developments The latest market trends New processing developments particularly with regard to yogurt and cheese products Functional aspects of probiotics prebiotics and synbiotics A new chapter on the sensory evaluation of dairy products Intended for professionals in the dairy industry Dairy Processing and Quality Assurance Second Edition will also appeal to researchers educators and students of dairy science for its contemporary information and experience based applications *Biomolecules from Natural Sources* Vijai Kumar Gupta,Satyajit D. Sarker,Minaxi Sharma,Maria Elida Pirovani,Zeba Usmani,Chelliah Jayabaskaran,2022-04-11 Biomolecules from Natural Sources An up to date exploration of new and novel biomolecules In Biomolecules from Natural Sources Advances and Applications a team of accomplished researchers delivers up to date information on various bioresources

bioprocessing production mechanisms of action for selective bioactivity biochemistry targeted therapeutic roles and the advancements made on their bioactive potentials of new and novel biomolecules The book presents recent trends in new and novel biomolecules and their identification characterization and potential applications The selected contributions canvas a variety of breakthroughs in the understanding and applications of naturally derived biomolecules Biomolecules from Natural Sources Advances and Applications is an exhaustive collection of research and information as well as an insightful and interdisciplinary treatment of a rapidly developing field Readers will also find A thorough introduction to phenolics from natural sources and plant based natural artemisinin and its biomedical applications Comprehensive explorations of protein structure function and specificity and the pharmacological potential of pigments Practical discussions of biomolecules obtained through food biotechnology and the biological activities of natural glycosides In depth examinations of biomolecules from basil and their pharmacological significance Perfect for biotechnologists food technologists and plant biologists Biomolecules from Natural Sources Advances and Applications will also earn a place in the libraries of bioprocessing engineers as well as undergraduate and postgraduate students of biochemistry

Mason's World Encyclopedia of Livestock Breeds and Breeding, 2 Volume Pack Valerie Porter, Lawrence Alderson, Stephen J.G. Hall, D. Phillip Spontenberg, 2016-03-09 Mason's World Encyclopedia of Livestock Breeds and Breeding describes breeds of livestock worldwide as well as a range of breed related subjects such as husbandry health and behaviour This definitive and prestigious reference work presents easily accessible information on domestication including wild ancestors and related species genetics and breeding livestock produce and markets as well as breed conservation and the cultural and social aspects of livestock farming Written by renowned livestock authorities these volumes draw on the authors lifelong interest and involvement in livestock breeds of the world presenting a unique comprehensive and fully cross referenced guide to cattle buffalo horses pigs sheep asses goats camelids yak and other domesticants

Ingredients Extraction by Physicochemical Methods in Food Alexandru Mihai Grumezescu, Alina Maria Holban, 2017-07-26 Ingredients Extraction by Physicochemical Methods Volume Four the latest release in the Handbook of Food Bioengineering series reveals the most investigated extraction methods of ingredients and their impact on the food industry This resource describes types of ingredients that may be extracted through physicochemical methods i.e. specific plants fruits spices etc along with their particularities to help readers understand their biological effect and solve research problems The extraction methods of bioactive compounds and functional ingredients are discussed along with information on green ingredient extraction strategies to help reduce harmful environmental and health effects Extraction methods in this book can be applied for multiple purposes within the food industry such as ingredients separation for food development the purification and separation of toxic compounds from a food mixture and the recovery of natural bioactive compounds Offers advanced knowledge and skills of physicochemical analysis for ingredient extraction Presents various methods for food component

analysis to evaluate structure function relations in changing environments Discusses the importance of enzymes during processing and storage of foods Includes methods to evaluate and enhance extraction such as ultrasound to produce novel foods more efficiently Horse Feeding and Management Markku Saastamoinen,2020-04-30 Horses perform variety of roles in our society serving people in several ways Proper nutrition and feeding management are some of the main objectives to ensure the well being and performance of horses Thus the link between equine health and good dietary treatment must be recognized to increase our understanding of the needs of the horse It is important to ensure science based knowledge is available to all stakeholders and people working in the horse industry This book presents research papers published in the Special Issue of Animals entitled Horse Nutrition and Management **Lactation in Farm Animals** ,2020-01-22 Greater knowledge of lactation allows us to alter environmental nutritional and milking procedures or general management to maximize production This book focusing on lactation in farm animals biology physiological basis nutritional requirements and modelization presents invited papers from internationally recognized scientists This volume contains seven chapters covering the key topics related to milk production and lactation biology and physiology The authors show that animals raised on a well controlled nutrition regimen may have significant enhancement of succeeding lactations Furthermore the usefulness of a milk yield prediction system depends upon how accurately it can predict daily milking patterns and its ability to adjust to factors affecting supply Milk yield prediction models have proven helpful for genetic analysis and for bio economic modeling On the whole this book serves as an inspirational basis for both scientists and farmers

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