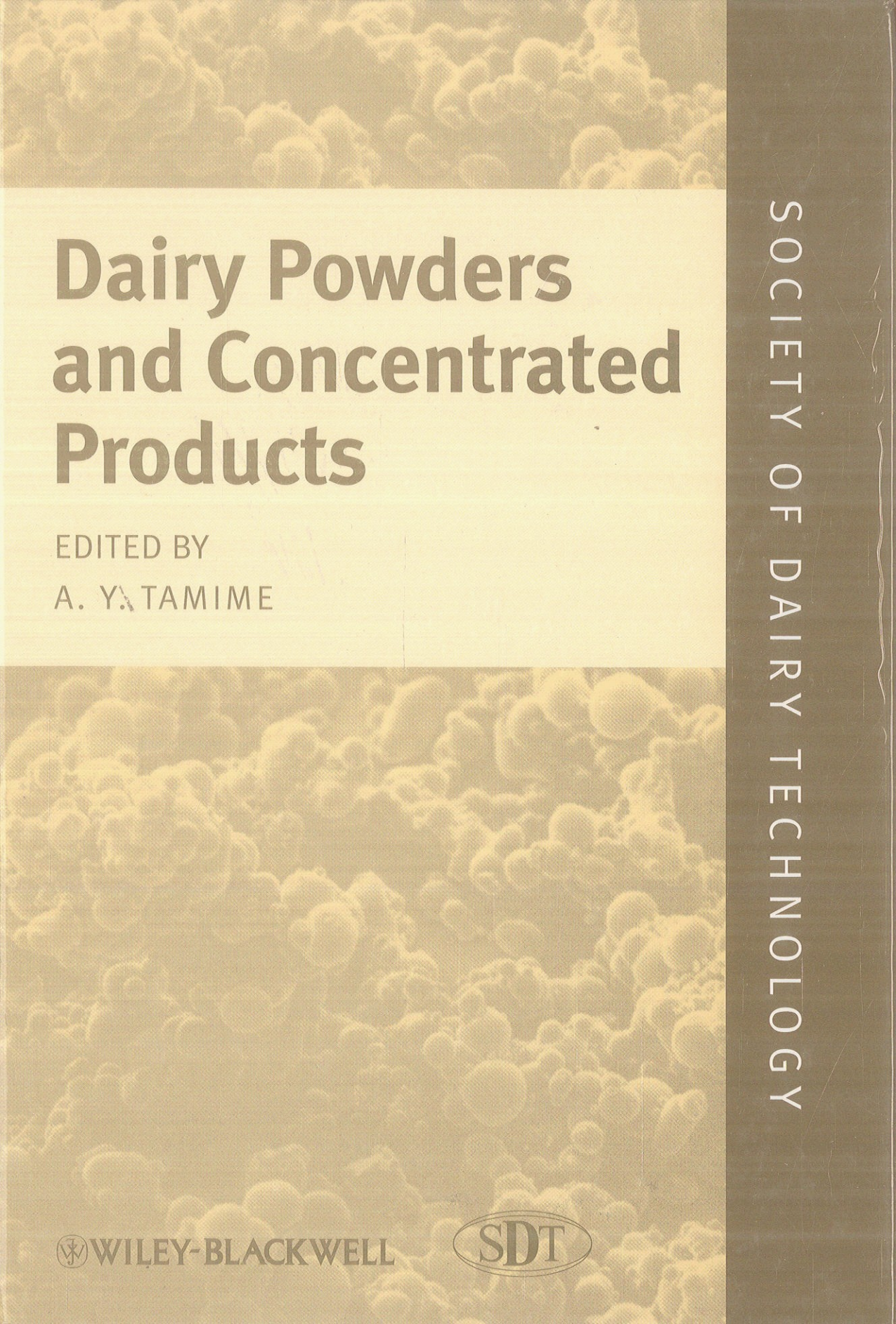


The background of the cover is a high-magnification scanning electron micrograph (SEM) showing a dense field of spherical, granular particles, likely dairy powder. The particles vary slightly in size and are closely packed together, creating a textured, three-dimensional appearance. The color is a monochromatic yellowish-brown.

Dairy Powders and Concentrated Products

EDITED BY

A. Y. TAMIME

SOCIETY OF DAIRY TECHNOLOGY

 WILEY-BLACKWELL



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