

Contents

<i>Contributors</i>	<i>vii</i>
<i>Preface</i>	<i>xi</i>
1. Dairy Ingredients for Food Processing: An Overview <i>Ramesh C. Chandan</i>	3
2. Chemical, Physical, and Functional Characteristics of Dairy Ingredients <i>Stephanie R. Pritchard and Kasipathy Kailasapathy</i>	35
3. Microbiological Aspects of Dairy Ingredients <i>Michael Rowe and John Donaghy</i>	59
4. Processing Principles of Dairy Ingredients <i>Arun Kilara</i>	103
5. Concentrated Fluid Milk Ingredients <i>Nana Y. Farkye and Shakeel ur-Rehman</i>	123
6. Dry Milk Ingredients <i>Mary Ann Augustin and Phillip Terence Clarke</i>	141
7. Casein, Caseinates, and Milk Protein Concentrates <i>Mary Ann Augustin, Christine M. Oliver, and Yacine Hemar</i>	161
8. Whey-based Ingredients <i>Lee M. Huffman and Lilian de Barros Ferreira</i>	179
9. Butter and Butter Products <i>Anna M. Fearon</i>	199
10. Principles of Cheese Technology <i>Ramesh C. Chandan and Rohit Kapoor</i>	225
11. Manufacturing Outlines and Applications of Selected Cheese Varieties <i>Ramesh C. Chandan and Rohit Kapoor</i>	267
12. Enzyme-modified Dairy Ingredients <i>Arun Kilara and Ramesh C. Chandan</i>	317
13. Fermented Dairy Ingredients <i>Junus Salampessy and Kasipathy Kailasapathy</i>	335

Contents

14.	Functional Ingredients from Dairy Fermentations	357
	<i>Ebenezer R. Vedamuthu</i>	
15.	Dairy-based Ingredients: Regulatory Aspects	375
	<i>Dilip A. Patel</i>	
16.	Nutritive and Health Attributes of Dairy Ingredients	387
	<i>Ramesh C. Chandan</i>	
17.	Dairy Ingredients in Dairy Food Processing	421
	<i>Tonya C. Schoenfuss and Ramesh C. Chandan</i>	
18.	Dairy Ingredients in Bakery, Snacks, Sauces, Dressings, Processed Meats, and Functional Foods	473
	<i>Ramesh C. Chandan</i>	
19.	Dairy Ingredients in Chocolate and Confectionery Products	501
	<i>Jorge Bouzas and Steven Hess</i>	
20.	Dairy Ingredients in Infant and Adult Nutrition Products	515
	<i>Jeffrey Baxter, Steven Dimler, and Nagendra Rangavajala</i>	
	<i>Index</i>	533