

Dairy Derived Ingredients Food And Nutraceutical Uses

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Dairy Derived Ingredients Food And Nutraceutical Uses 2023-08-28
WINTERS DOYLE

Code of Federal Regulations Title 21 Food and Drugs CRC Press

The role of milk during the life cycle -- a global view Milk, the first and for a time only source of nutrition for mammals, influences early growth and development and may provide a foundation for health throughout the entire lifespan. It is therefore mandatory that milk substitutes have a composition which fulfills the same goals and confers as close as possible the overall health benefits of human milk. Moreover, in many populations, milk continues to play a major role in a healthy and balanced diet throughout life: During childhood, pregnancy and adulthood, intake of cow's milk has important beneficial effects on linear growth, bone development and the risk of developing caries, and it is important in the prevention and treatment of undernutrition in low-income countries. This publication contains the presentations and discussions of the Nestl Nutrition Institute Workshop held in Marrakech in March 2010. It focuses on three main topics: milk during pregnancy and infancy, milk during childhood in low- and high-income countries, and general aspects of milk in adult nutrition. Together, these contributions cover most aspects of milk during the life cycle in a global perspective, making the publication a comprehensive textbook.

[Concept to Product](#) John Wiley & Sons

The majority, if not everyone, most likely believe that dairy products, the most well-known of which is milk, are great sources for various nutrients, particularly protein and calcium. Of course, they are not wrong. However, it is wrong to assume that dairy products and dairy-derived ingredients are not bad for your health. Around 65% of the world's population is lactose intolerant, meaning they cannot consume most dairy products that contain lactose. There are also several people, mostly children, who are allergic to cow's milk. Moreover, even if you don't have these conditions, it still won't hurt to know how dairy and dairy derivatives may be bad for you in the long run. In this guide, you'll learn about the following: What a dairy-free diet is How it can be beneficial to you Types of food to avoid and consume Sample meal plans to kick-start the diet program If you decide to try out this dairy-free diet program, it's necessary that you take precautionary measures first before jumping right in. It's not easy and advisable to just change your eating habits. Like any diet plan, the goal is to achieve the healthiest version of yourself—be it to reduce weight, have a firmer body, or avoid illnesses. As a safety measure, you need to, first and foremost, seek medical and professional advice. This is because by going through this diet, you might experience changes in your body that may either be beneficial or harmful to your health. Moving forward, the success of this diet plan will rely heavily on your self-discipline. Be consistent with your decision. This is for your health and wellness after all.

[Egg Chemistry, Production and Consumption](#) Academic Press

Provides the most recent developments in microscopy techniques and types of analysis used to study the microstructure of dairy products This comprehensive and timely text focuses on the microstructure analyses of dairy products as well as on detailed microstructural aspects of them. Featuring contributions from a global team of experts, it offers great insight into the understanding of different phenomena that relate to the functional and biochemical changes during processing and subsequent storage. Structured into two parts, *Microstructure of Dairy Products* begins with an overview of microscopy techniques and software used for microstructural analyses. It discusses, in detail, different types of the following techniques, such as: light microscopy (including bright field, polarized, and confocal scanning laser microscopy) and electron microscopy (mainly scanning and transmission electron microscopy). The description of these techniques also includes the staining procedures and sample preparation methods developed. Emerging microscopy techniques are also covered, reflecting the latest advances in this field. Part 2 of the book focuses on the microstructure of various dairy foods, dividing each into sections related to the microstructure of

milk, cheeses, yogurts, powders, and fat products, ice cream and frozen dairy desserts, dairy powders and selected traditional Indian dairy products. In addition, there is a review of the localization of microorganism within the microstructure of various dairy products. The last chapter discusses the challenges and future trends of the microstructure of dairy products. Presents complete coverage of the latest developments in dairy product microscopy techniques Details the use of microscopy techniques in structural analysis An essential purchase for companies, researchers, and other professionals in the dairy sector *Microstructure of Dairy Products* is an excellent resource for food scientists, technologists, and chemists—and physicists, rheologists, and microscopists—who deal in dairy products.

Handbook of Functional Dairy Products Elsevier

Dairy-Derived Ingredients Food and Nutraceutical Uses Elsevier

[Food and Beverage Stability and Shelf Life](#) CRC Press

Product Development in Dairy: A Sensory and Consumer Science Approach presents a practical guide to product development using dairy derived ingredients. This book highlights the various important considerations which go into new product development in the food industry, including new products and product improvement, with a practical focus on the dairy industry. After a general overview of milk and milk products as foods, the book introduces practical considerations for new product development and product improvement with chapters focusing on developing and maintaining the attribute qualities of dairy products and dairy and non-dairy ingredient interactions in milk products. As consumer acceptance is the most important thread running through product development in food, this book features chapters covering consumer perceptions of dairy as well as how sensory science and consumer science methods can be usefully incorporated into the product development process. This book is a valuable resource for food product development professionals, product managers and marketers in both the dairy industry and beyond, academics working in both the product development and dairy science fields, and postgraduate food science students. Explores dairy product development from ingredient quality retention to consumer perception and preference Written by an international group of scientists and food development professionals Contains information about how best to incorporate findings from sensory and consumer studies into the product development process

A Sensory and Consumer Science Approach CRC Press

A groundbreaking text that highlights the various sources, applications and advancements concerning proteins from novel and traditional sources *Novel Proteins for Food, Pharmaceuticals and Agriculture* offers a guide to the various sources, applications, and advancements that exist and are currently being researched concerning proteins from novel and traditional sources. The contributors—noted experts in the field—discuss sustainable protein resources and include illustrative examples of bioactive compounds isolated from several resources that have or could obtain high market value in specific markets. The text also explores a wide range of topics such as functional food formulations and pharmaceutical applications, and how they alter biological activity to provide therapeutic benefits, nutritional values and health protection. The authors also examine the techno-functional applications of proteins and looks at the screening process for identification of bioactive molecules derived from protein sources. In addition, the text provides insight into the market opportunities that exist for novel proteins such as insect, by-product derived, macroalgal and others. The authors also discuss the identification and commercialization of new proteins for various markets. This vital text: Puts the focus on the various sources, applications and advancements concerning proteins from novel and traditional sources Contains a discussion on how processing technologies currently applied to dairy could be applied to novel protein sources such as insect and macroalgal Reviews the sustainability of protein sources and restrictions that exist concerning development Offers ideas for creating an innovative and enterprising economy that is built on recent developments Details the potential to exploit key market opportunities in

sports, infant and elderly nutrition and techno-functional protein applications Written for industrial researchers as well as PhD and Post-doctoral researchers, and undergraduate students studying biochemistry, food engineering and biological sciences and those interested in market developments, *Novel Proteins for Food, Pharmaceuticals and Agriculture* offers an essential guide to the sources, applications and most recent developments of the proteins from both innovative and traditional sources.

[Product Development in Dairy](#) Elsevier

Ensuring that foods and beverages remain stable during the required shelf life is critical to their success in the market place, yet companies experience difficulties in this area. Food and beverage stability and shelf life provides a comprehensive guide to factors influencing stability, methods of stability and shelf life assessment and the stability and shelf life of major products. Part one describes important food and beverage quality deterioration processes, including microbiological spoilage and physical instability. Chapters in this section also investigate the effects of ingredients, processing and packaging on stability, among other factors. Part two describes methods for stability and shelf life assessment including food storage trials, accelerated testing and shelf life modelling. Part three reviews the stability and shelf life of a wide range of products, including beer, soft drinks, fruit, bread, oils, confectionery products, milk and seafood. With its distinguished editors and international team of expert contributors, *Food and beverage stability and shelf life* is a valuable reference for professionals involved in quality assurance and product development and researchers focussing on food and beverage stability. A comprehensive guide to factors influencing stability, methods of stability and shelf life assessment and the stability and shelf life of major products Describes important food and beverage quality deterioration processes exploring microbiological spoilage and physical instability Investigate the effects of ingredients, processing and packaging on stability and documents methods for stability and shelf life assessment [Microstructure of Dairy Products](#) Elsevier

The enzymology of milk and other products is of enormous significance for the production and quality of almost every dairy product. Milk itself is a complex biological fluid that contains a wide range of enzymes with diverse activities, some of which have identifiable functions while others are present as an accidental consequence of the mechanism of milk secretion. Over time milk enzymology has become an incredibly essential component of milk and other dairy product production, and with advancing technology and processing techniques, its importance is at its peak. *Dairy Enzymology* presents an expansive overview of the enzymology of milk and other dairy products, focusing on the use of indigenous and endogenous enzymes in milk and exogenous enzymes in cheese processing. A full section is dedicated to the enzymology of bovine milk, focusing on the main families of indigenous enzymes as well as their potential significance in the mammary gland plus the technological significance for the properties of dairy products. Implications for the manufacture and ripening of cheese plus the use of enzymes such as alkaline phosphatase for measuring heat treatment in milk are explored in full, and the role of milk protease plasmin and other indigenous enzymes in the age-gelation is focused on. Further sections focus on enzymes found in raw milk and enzymes deliberately added for manufacture or modification of properties and the manufacture of food ingredients from dairy-derived ingredients. The key bacterial families are discussed in depth as well as their known contributions to the quality of dairy products. With its comprehensive scope and fully up-to-date coverage of dairy product enzymology, this text is a singular source for researchers looking to understand this essential dairy processing aspect.

[Improving the Safety and Quality of Eggs and Egg Products](#) Elsevier

Food colour additives have been the focus of much research in the last few years, and there is increasing consumer demand for natural and safer synthetic colours. This book reviews the natural and synthetic colours available, their properties and applications, as well as regulatory, sensory

and analytical issues. Part one covers the development and safety of food colour additives. Part two covers properties and methods of analysis, and part three focuses on specific food product applications and future trends. Reviews the natural and synthetic colour additives available for foods and beverages, looking at their properties and applications as well as regulatory, sensory and analytical issues Expert analysis of natural origin colours, synthetic origin colours, overview of regulations, safety analysis and consumer health Comprehensive coverage of properties and development in food colours: chemical purity, colour stability, and consumer sensory perception

Dairy Ingredients for Food Processing CRC Press

Modifying Food Texture, Volume 1: Novel Ingredients and Processing Techniques discusses texture as an important aspect of consumer food acceptance and preference, and the fact that specific consumer groups, including infants, the elderly, and dysphagia patients require texture-modified foods. Topics covered include ingredients and processing techniques used in texture modification of foods, an overview of food texture issues, the novel use of processing techniques for texture modification, and the uses of food ingredients in texture-modified foods. Discusses texture as an important aspect of consumer food acceptance and preference Presents findings and tactics that address the special needs of infants, the elderly, and dysphagia patients Topics covered include ingredients and processing techniques used in texture modification of foods, along with an overview of food texture issues, amongst others

Opportunities for the Dairy Industry Dairy-Derived Ingredients Food and Nutraceutical Uses

The Advanced Dairy Chemistry series was first published in four volumes in the 1980s (under the title Developments in Dairy Chemistry) and revised in three volumes in the 1990s and 2000s. The series is the leading reference on dairy chemistry, providing in-depth coverage of milk proteins, lipids, lactose, water and minor constituents. Advanced Dairy Chemistry Volume 2: Lipids, Fourth Edition, is unique in the literature on milk lipids, a broad field that encompasses a diverse range of topics, including synthesis of fatty acids and acylglycerols, compounds associated with the milk fat fraction, analytical aspects, behavior of lipids during processing and their effect on product characteristics, product defects arising from lipolysis and oxidation of lipids, as well as nutritional significance of milk lipids. In the years since the publication of the third edition there have been significant developments in milk lipids and these are reflected in changes to this volume. Most topics included in the third edition are retained in the current edition, which has been updated; in some cases, new authors have given their perspective on certain topics. Chapters on nutritional significance of dairy lipids have been considerably revised. This authoritative work summarizes current knowledge on milk lipids and suggests areas for further work. It will be very valuable to dairy scientists, chemists and others working in dairy research or in the dairy industry.

Woodhead Publishing

Eggs are economical and of high nutritional value, yet can also be a source of foodborne disease. Understanding of the factors influencing egg quality has increased in recent years and new technologies to assure egg safety have been developed. Improving the safety and quality of eggs and egg products reviews recent research in these areas. Volume 1 focuses on egg chemistry, production and consumption. Part one sets the scene with information on egg production and consumption in certain countries. Part two then provides essential information on egg formation and chemistry. Factors that impact egg quality are the focus of part three. Chapters cover the role of poultry breeding, hen nutrition and laying environment, among other significant topics. Part four addresses organic and free range egg production, the impact of egg production on the environment and non-poultry eggs. A chapter on processed egg products completes the volume. With its distinguished editors and international team of contributors, Volume 1 of Improving the safety and quality of eggs and egg products is an essential reference for managers in the egg industry, professionals in the food industry using eggs as ingredients and all those with a research interest in the subject. Focuses on egg chemistry, production and consumption with reference to the factors than can impact egg quality Reviews recent research in the areas of disease, egg quality and the development of new technologies to assure egg safety Comprehensively covers organic, free-range and processed egg production

Code of Federal Regulations Government Printing Office

Sustainable Biological Systems for Agriculture: Emerging Issues in Nanotechnology, Biofertilizers, Wastewater, and Farm Machines explores and introduces the use of nanotechnology, biofertilizers, and design of farm machines in agriculture. The contributions are from India, Africa and the USA; the chapters emphasize sustainable solutions for the enhancement of agriculture processes. The volume provides a wealth of information on new and emerging issues in this interdisciplinary field. The book is divided into several sections: Potential Applications of Nanotechnology in Biological Systems Emerging Issues, Challenges and Specific Examples of Nanotechnology for Sustainable Biological Systems Potential of Nano- and Bio- fertilizers in Sustainable Agriculture Emerging Focus Areas in Biological Systems Performance of Farm Machines for Sustainable Agriculture The information provided here will be valuable to government agricultural professionals, scientists, researchers, farmers, and faculty and students all over the world.

From Established Technologies to Advanced Innovations Springer Nature

The Code of Federal Regulations is the codification of the general and permanent rules published in the Federal Register by the executive departments and agencies of the Federal Government.

Byproducts from Agriculture and Fisheries John Wiley & Sons

With more than 12M tons of dairy powders produced each year at a global scale, the drying sector accounts to a large extent for the processing of milk and whey. It is generally considered that 40% of the dry matter collected overall ends up in a powder form. Moreover, nutritional dairy products presented in a dry form (eg, infant milk formulae) have grown quickly over the last decade, now accounting for a large share of the profit of the sector. Drying in the Dairy Industry: From Established Technologies to Advanced Innovations deals with the market of dairy powders issues, considering both final product and process as well as their interrelationships. It explains the different processing steps for the production of dairy powders including membrane, homogenisation, concentration and agglomeration processes. The book includes a presentation of the current technologies, the more recent development for each of them and their impact on the quality of the final powders. Lastly, one section is dedicated to recent innovations and methods directed to more sustainable processes, as well as latter developments at lab scale to go deeper in the understanding of the phenomena occurring during spray drying. Key Features: Presents state-of-the-art information on the production of a variety of different dairy powders Discusses the impact of processing parameters and drier design on the product quality such as protein denaturation and viability of probiotics Explains the impact of drying processes on the powder properties such as solubility, dispersibility, wettability, flowability, floodability, and hygroscopicity Covers the technology, modelling and control of the processing steps This book is a synthetic and complete reference work for researchers in academia and industry in order to encourage research and development and innovations in drying in the dairy industry.

Lactose and Lactose Derivatives John Wiley & Sons

Ranging from biofuels to building materials, and from cosmetics to pharmaceuticals, the list of products that may be manufactured using discards from farming and fishery operations is extensive. Byproducts from Agriculture and Fisheries examines the procedures and technologies involved in this process of reconstitution, taking an environmentally aware approach as it explores the developing role of value-added byproducts in the spheres of food security, waste management, and climate control. An international group of authors contributes engaging and insightful chapters on a wide selection of animal and plant byproducts, discussing the practical business of byproduct recovery within the vital contexts of shifting socio-economic concerns and the emergence of green chemistry. This important text: Covers recent developments, current research, and emerging technologies in the fields of byproduct recovery and utilization Explores potential opportunities for future research and the prospective socioeconomic benefits of green waste management Includes detailed descriptions of procedures for the transformation of the wastes into of value-added food and non-food products With its combination of practical instruction and broader commentary, Byproducts from Agriculture and Fisheries offers essential insight and expertise to all students and professionals working in agriculture, environmental science, food science, and any other field concerned with sustainable resources.

Adding Value for Food, Feed, Pharma and Fuels Karger Medical and Scientific Publishers

Although easily available and searchable on-line, the CFR 21 is a vast document covering a wide range of subjects but contains no index. And sifting through the results of a simple search does not always provide the information you need in the context you need it. After years of frustration you may have tried to construct your own index, only to ha

21 CFR Regulations of the Food and Drug Administration Woodhead Publishing

Since infant formula substitutes for human milk, its composition must match that of human milk as closely as possible. Quality control of infant formula is also essential to ensure product safety, as infants are particularly vulnerable food consumers. This book reviews the latest research into human milk biochemistry and best practice in infant formula processing technology and quality control. The most up to date reference on infant formula processing technology Reviews both human milk biochemistry and infant formula processing technology for broad and applied coverage Focusses exclusively on infant formulae

Go Dairy Free Elsevier

Foods, Nutrients and Food Ingredients with Authorised EU Health Claims provides an overview of how health claims are regulated in the European Union, as well as detailed scientific and regulatory information about permitted health claims for particular types of foods and ingredients. Part one provides a background to the regulation of health claims in Europe. Part two focuses on authorised disease risk reduction claims, claims relating to children's development, and health and proprietary claims. Part three sets out ingredients with permitted "general function claims, including choline, creatine, sweeteners, dietary lactase supplements, and polyphenols in olive oil. Part four outlines foods and nutrients with permitted health claims, with chapters on vitamins and minerals, proteins, meat, fish, water, and the replacement of saturated fats. Foods, Nutrients and Food Ingredients with Authorised EU Health Claims is the go-to resource for R&D managers and technical managers in the food, and beverage and dietary supplements industry, product development managers, health professionals and academic researchers in the field. Provides a comprehensive overview of foods and food substances that have achieved approved health claims in Europe under Regulation EC 1924/2006 Covers properties and applications of each ingredient, as well as evidence for the health claim and how it benefits consumers Outlines the importance of each claim in product development and marketing and regulatory issues such as conditions of use

Dairy-Derived Ingredients Elsevier

Consumers demand quality milk with a reasonable shelf-life, a requirement that can be met more successfully by the milk industry through use of improved processes and technologies. Guaranteeing the production of safe milk also remains of paramount importance. Improving the safety and quality of milk provides a comprehensive and timely reference to best practice and research advances in these areas. Volume 1 focuses on milk production and processing. Volume 2 covers the sensory and nutritional quality of cow's milk and addresses quality improvement of a range of other milk-based products. The opening section of Volume 1: Milk production and processing introduces milk biochemistry and raw milk microbiology. Part two then reviews major milk contaminants, such as bacterial pathogens, pesticides and veterinary residues. The significance of milk production on the farm for product quality and safety is the focus of Part three. Chapters cover the effects of cows' diet and mastitis, among other topics. Part four then reviews the state-of-the-art in milk processing. Improving the quality of pasteurised milk and UHT milk and novel non-thermal processing methods are among the subjects treated. With its distinguished editor and international team of contributors, volume 1 of Improving the safety and quality of milk is an essential reference for researchers and those in industry responsible for milk safety and quality. Addresses consumer demand for improved processes and technologies in the production, safety and quality of milk and milk products Reviews the major milk contaminants including bacterial pathogens, pesticides and veterinary residues as well as the routes of contamination, analytical techniques and methods of control Examines the latest advances in milk processing methods to improve the quality and safety of milk such as modelling heat processing, removal of bacteria and microfiltration techniques