

# **MODERN DAIRY TECHNOLOGY**

**Volume 2**

**Advances in Milk Products  
Second Edition**

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Volume 2

Advances in Milk Products  
Second Edition

*Edited by*

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## **Preface to the Second Edition**

As with the products and processes described in Volume I of this book, many of the technical changes associated with, for example, the manufacture of cheeses or fermented milks have been subtle rather than dramatic. Nonetheless, the importance for the dairy industry has often been profound. The market demand for dairy products containing 'health-promoting' cultures is a development that was barely discernible 10 years ago, and yet many manufacturers are now generating a whole range of bio-yoghurts and similar retail items.

Similarly, the legislation covering food hygiene has been modified to place additional demands upon manufacturers, a move that has in turn encouraged the further development of analytical methods for quality control.

These modifications to manufacturing practices are, along with many others, reflected in this second edition, and I acknowledge with gratitude the enthusiastic co-operation of all the authors associated with this project in bringing their disparate contributions up-to-date.

**R. K. ROBINSON**

## Preface to the First Edition

Retail sales of most dairy products are still on the increase world-wide, and this expansion is, at least in part, a reflection of the fact that prices have tended to remain at a competitive level. This relative stability has been achieved either through the introduction of major changes in technology, as in the case of the territorial cheeses, or by a massive scale-up of a traditional process like yoghurt making, but whatever the chosen route, the enhanced productivity has been to the benefit of the consumer. Improved methods of product control have also been instrumental in raising the efficiency of the various manufacturing procedures, and the intention of this second volume is to record the current 'state of the art' in respect of the major dairy products. Obviously, processes will continue to become sophisticated, but if this text can provide a background to future developments, then the endeavours of the contributors will have been worthwhile.

R. K. ROBINSON

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