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Understanding and improving the functional and nutritional properties of milk

Edited by Professor Thom Huppertz, Wageningen University & Research, The Netherlands and Professor Todor Vasiljevic, Victoria University, Australia



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About the book

This collection reviews and summarises our current understanding of the functional and nutritional properties of milk to ensure it can be optimised both as a food and as a key ingredient in dairy products.

About the editors

Dr Thom Huppertz is Professor of Dairy Science and Technology at Wageningen University & Research, The Netherlands and Principal Scientist at FrieslandCampina, The Netherlands.

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Understanding and improving the functional and nutritional properties of milk

Available in print and digital formats:

ISBN - print 978-1-78676-819-3

Pages 774

Pub. Date March 2022

Price £160/\$210/€190/C\$270

Series No AS114

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