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Y. H. Hui and are the authors of Dairy Science and Technology Handbook: Principles and Properties, Volume 1, published by Wiley. Product details Hardcover: 404 pages

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Understand the principles and practices involved in the production, processing and marketing of fluid milk. Components of milk, principles of basic milk processing (e.g. pumping, pasteurization, separation), storage and distribution, and safety and quality of milk will be examined. New technologies in production, analytical testing methods and packaging systems will be explored.