



Publication date: June 2009
 440 pages • 7.5 x 9.75 • Hardback
 978-0-8138-1982-2
 List price: \$219.99

About the Editor

YOUNG W. PARK, PhD, is Professor of Food Science at the Georgia Small Ruminant Research & Extension Center, Fort Valley State University, Fort Valley, GA, USA, and an Adjunct Professor, Department of Food Science and Technology, University of Georgia, Athens, Georgia. Dr. Park has devoted his research career in goat milk and dairy goat products research for the past 27 years, publishing more than 240 revered journal articles, book chapters, and invited papers and abstracts in national and international conferences.

Of Related Interest

Handbook of Milk of Non-Bovine Mammals

Edited by Young W. Park and George F.W. Haenlein
 2006 • 978-0-8138-2051-4 • \$219.99

Dairy Processing and Quality Assurance

Edited by Ramesh C. Chandan, Arun Kilara and Nagendra P. Shah
 2008 • 978-0-8138-2756-8 • \$219.99

Manufacturing Yogurt and Fermented Milks

Edited by Ramesh C. Chandan, et. al.
 2006 • 978-0-8138-2304-1 • \$209.99



Bioactive Components in Milk and Dairy Products

Edited by **YOUNG W. PARK**

Although bioactive compounds in milk and dairy products have been extensively studied during the last few decades – especially in human and bovine milks and some dairy products – very few publications on this topic are available, especially in other dairy species' milk and their processed dairy products. Also, little is available in the areas of bioactive and nutraceutical compounds in bovine and human milks, while books on other mammalian species are non-existent.

Bioactive Components in Milk and Dairy Products extensively covers the bioactive components in milk and dairy products of many dairy species including cows, goats, buffalo, sheep, horse, camel, and other minor species. Park has assembled a group of internationally reputed scientists in the forefront of functional milk and dairy products, food science and technology as contributors to this unique book. Coverage for each of the various dairy species includes: bioactive proteins and peptides; bioactive lipid components; oligosaccharides; growth factors; and other minor bioactive compounds. Bioactive components are discussed for manufactured dairy products, such as caseins, caseinates and cheeses; yogurt products; koumiss and kefir; and whey products.

Aimed at food scientists, food technologists, dairy manufacturers, nutritionists, nutraceutical and functional foods specialists, allergy specialists, biotechnologists, medical and health professionals, and upper level students and faculty in dairy and food sciences and nutrition, *Bioactive Components in Milk and Dairy Products* is an important resource for those who are seeking nutritional, health and therapeutic values or product technology information on milk and dairy products from the dairy cow and species beyond.

Contents

- | | |
|--|--|
| Chapter 1: Overview of Bioactive Components in Milk and Dairy Products | Chapter 12: Probiotics and Prebiotics as Bioactive Components in Dairy Products |
| Section I: Bioactive Components in Milk | Section III: Other Related Issues on Bioactive Compounds in Dairy Foods |
| Chapter 2: Bioactive Components in Bovine Milk | Chapter 13: Regulatory Issues and Functional Health Claims for Bioactive Compounds |
| Chapter 3: Bioactive Components in Goat Milk | Chapter 14: New Technologies for Isolation and Analysis of Bioactive Compounds |
| Chapter 4: Bioactive Components in Sheep Milk | Chapter 15: Potential for Improving Health: Immunomodulation by Dairy Ingredients |
| Chapter 5: Bioactive Components in Buffalo Milk | Chapter 16: Potential for Improving Health: Calcium Bioavailability in Milk and Dairy Products |
| Chapter 6: Bioactive Components in Camel Milk | Chapter 17: Potential for Improving Health: Iron Fortification of Dairy Products |
| Chapter 7: Bioactive Components in Mare Milk | Index |
| Section II: Bioactive Components in Manufactured Dairy Products | |
| Chapter 8: Bioactive Components in Caseins, Caseinates, and Cheeses | |
| Chapter 9: Bioactive Components in Yogurt Products | |
| Chapter 10: Bioactive Components in Kefir and Koumiss | |
| Chapter 11: Bioactive Components in Whey Products | |

Visit **www.wiley.com** to view a complete list of chapter authors!

Phone Toll-Free: **877.762.2974** • Fax Toll-Free: **800.597.3299**

Mail: Customer Care, 10475 Crosspoint Blvd, Indianapolis, IN 46256

www.wiley.com/go/food

