

# Contents

<i>Contributors</i>	xxiv
<i>Preface</i>	xxvii
1 Production Systems around the World	1
<i>Christian F. Gall</i>	
1.1 Ecological conditions	1
1.2 Systems	2
1.2.1 Small-scale milk production	2
1.2.2 Specialised milk production in large commercial dairies	3
1.2.3 Dairy ranching	3
1.2.4 Urban dairies	4
1.2.5 Pastoralists	4
1.3 Feed resources	6
1.4 Animal species used for milk production	6
1.4.1 Cattle	6
1.4.1.1 Milk yield	7
1.4.1.2 Milk composition	8
1.4.1.3 Milk production in the tropics	8
1.4.2 Sheep and goats	9
1.4.3 Buffalo	10
1.4.4 Camel	11
1.4.5 Mare	11
1.4.6 Yak	12
1.4.7 Reindeer	12
1.5 Breed improvement	12
1.5.1 Pure breeding	13
1.5.2 Artificial insemination	13
1.5.3 Embryo transfer	13
1.5.4 Genomic selection	13
1.5.5 Crossbreeding	13
1.6 Nutrition	14
1.7 Animal health	15
1.8 Reproduction	15
1.9 Rearing of youngstock	17
1.10 Housing	17
1.11 Milking	18
1.12 Milk marketing	18
1.12.1 Marketing by smallholders	19
1.12.2 Milk collection	19
1.12.3 Producer organisations	20

1.13	Economics of milk production	20
1.13.1	Productivity	21
1.13.2	Longevity and lifetime production	21
1.14	Criticism of milk production	22
1.14.1	Resource use	22
1.14.2	Impact on the environment	22
1.15	Dairy development	23
	References	24
2	Mammary Secretion and Lactation	31
	<i>Young W. Park, Pierre-Guy Marnet, Lucile Yart, and George F.W. Haenlein</i>	
2.1	Introduction	31
2.2	Origin and anatomy of mammary glands	32
2.2.1	Types of mammalian species and mammary glands	32
2.2.2	Anatomy of mammary glands of domestic animals	32
2.3	Mammogenesis and mammary gland growth	33
2.4	Milk ejection (lactogenesis) and secretion	35
2.5	Maintenance of lactation (galactopoiesis)	36
2.6	Secretion of milk and its constituents	38
2.6.1	Types of milk secretion	38
2.6.2	Milk secretion process	39
2.6.3	Comparative composition of blood and milk nutrients	39
2.7	Involution of the mammary gland	40
2.8	Challenges and opportunities in mammary secretion today and tomorrow	41
	References	42
3	Milking Procedures and Facilities	46
	<i>Pierre-Guy Marnet</i>	
3.1	Introduction	46
3.2	Machine milked animals throughout the world	46
3.3	Milking principles	48
3.4	Milking machine components and effects on milk harvesting and quality	49
3.4.1	Vacuum system	50
3.4.2	Pulsation system	51
3.4.3	Mechanical effect of machine milking on milk quality	51
3.4.3.1	Specific action of cluster and liners	52
3.4.3.2	Specific action at the milk pump level	53
3.4.4	Optional components	53
3.4.5	Milking parlors and milking stalls	54
3.4.6	Storing and cooling devices	57
3.4.7	Cleaning systems	58
3.4.8	New kinds of materials and sensing devices for better milk quality	59
3.5	Milking practices	59
3.6	Milking management of animals	60
3.6.1	Lowering milking frequency	60
3.6.2	Increasing milking frequency (three milkings and more per day)	61
3.7	Conclusions	61
	References	61

4	Milk Lipids	65
	<i>Michael H. Gordon</i>	
4.1	Introduction	65
4.2	Fatty acids	65
4.3	Triacylglycerols	67
4.4	Polar lipids: phospholipids and cholesterol	68
4.5	Conjugated linoleic acids	68
4.6	Genetic influences on milk fat concentrations and fatty acid profiles	70
4.7	Influence of feeds, feeding regimes, pasture and stage of lactation on milk lipids and their levels	71
4.8	Digestion of milk fat	72
4.9	Nutritional effects of milk fatty acids	72
4.10	Evidence for effects of milk fat on CVD from prospective cohort studies	74
4.11	Evidence about the effects of dairy products on non-lipid risk factors	75
4.12	Conclusion	75
	References	75
5	Milk Major and Minor Proteins, Polymorphisms and Non-protein Nitrogen	80
	<i>Sándor Kukovics and Tímea Németh</i>	
5.1	Milk proteins	80
5.1.1	Factors affecting the protein content of the milk	81
5.2	The major milk proteins	81
5.2.1	Caseins	82
5.2.1.1	$\alpha_{s1}$ -Casein	84
5.2.1.2	$\alpha_{s2}$ -Casein	84
5.2.1.3	$\beta$ -Casein	84
5.2.1.4	$\kappa$ -Casein	84
5.2.1.5	The question of casein structure	84
5.2.1.6	The importance of casein structure	85
5.2.2	Whey (serum) proteins	86
5.2.2.1	$\alpha$ -Lactalbumin	86
5.2.2.2	$\beta$ -Lactoglobulin	86
5.3	The polymorphisms of milk proteins	86
5.3.1	The presence of polymorphisms in cattle populations	87
5.3.2	Effects on milk production	93
5.3.3	Effects on milk composition	94
5.3.4	Interactions	95
5.3.5	Effects on cheesemaking properties	95
5.3.5.1	$\beta$ -Lactoglobulin	96
5.3.5.2	$\kappa$ -Casein	96
5.3.5.3	$\beta$ -Casein	97
5.4	Milk protein variants and human nutrition: the human benefit	97
5.4.1	Hypoallergenic milk	97
5.4.2	Biopeptides	97
5.5	The minor proteins	99
5.5.1	Lactoferrin	99
5.5.2	Serum albumin (bovine serum albumin)	99
5.5.3	Immunoglobulins	99
5.5.4	Hormones	100
5.5.5	Growth factors	100

1.13	Economics of milk production	20	4	Mil
1.13.1	Productivity	21		Mil
1.13.2	Longevity and lifetime production	21		4.1
1.14	Criticism of milk production	22		4.2
1.14.1	Resource use	22		4.3
1.14.2	Impact on the environment	22		4.4
1.15	Dairy development	23		4.5
	References	24		4.6
				4.7
2	Mammary Secretion and Lactation	31		4.8
	<i>Young W. Park, Pierre-Guy Marnet, Lucile Yart, and George F.W. Haenlein</i>			4.9
2.1	Introduction	31		4.1
2.2	Origin and anatomy of mammary glands	32		4.1
2.2.1	Types of mammalian species and mammary glands	32		4.1
2.2.2	Anatomy of mammary glands of domestic animals	32		
2.3	Mammogenesis and mammary gland growth	33		
2.4	Milk ejection (lactogenesis) and secretion	35	5	Mil
2.5	Maintenance of lactation (galactopoiesis)	36		Sa
2.6	Secretion of milk and its constituents	38		5.1
2.6.1	Types of milk secretion	38		
2.6.2	Milk secretion process	39		5.2
2.6.3	Comparative composition of blood and milk nutrients	39		
2.7	Involution of the mammary gland	40		
2.8	Challenges and opportunities in mammary secretion today and tomorrow	41		
	References	42		
3	Milking Procedures and Facilities	46		
	<i>Pierre-Guy Marnet</i>			
3.1	Introduction	46		
3.2	Machine milked animals throughout the world	46		
3.3	Milking principles	48		5.3
3.4	Milking machine components and effects on milk harvesting and quality	49		
3.4.1	Vacuum system	50		
3.4.2	Pulsation system	51		
3.4.3	Mechanical effect of machine milking on milk quality	51		
	3.4.3.1 Specific action of cluster and liners	52		
	3.4.3.2 Specific action at the milk pump level	53		
3.4.4	Optional components	53		
3.4.5	Milking parlors and milking stalls	54		
3.4.6	Storing and cooling devices	57		5.4
3.4.7	Cleaning systems	58		
3.4.8	New kinds of materials and sensing devices for better milk quality	59		
3.5	Milking practices	59		5.5
3.6	Milking management of animals	60		
3.6.1	Lowering milking frequency	60		
3.6.2	Increasing milking frequency (three milkings and more per day)	61		
3.7	Conclusions	61		
	References	61		

5.5.6	Milk enzymes	100
5.5.6.1	Lysozyme	100
5.5.6.2	Lactoperoxidase	100
5.5.7	Metal-binding proteins	100
5.5.8	Vitamin-binding proteins	100
5.5.9	Glycoproteins	101
5.5.10	Lactollin	101
5.5.11	$\beta_2$ -Microglobulin	101
5.5.12	Osteopontin	101
5.5.13	Proteose peptone 3	101
5.5.14	Milk fat globule membrane proteins	101
5.6	Non-protein nitrogen	101
5.6.1	Urea	102
	References	103
6	Milk Protein Allergy	111
	<i>Melanie L. Downs, Jamie L. Kabourek, Joseph L. Baumert, and Steve L. Taylor</i>	
6.1	Introduction	111
6.2	IgE-mediated food allergy	111
6.2.1	Mechanism	111
6.2.2	Commonly allergenic foods	112
6.2.3	Sensitization and its prevention	113
6.2.4	Diagnosis of food allergies	113
6.2.5	Prevention and treatment of food allergy	114
6.2.6	Cows' milk and avoidance diets	115
6.3	Delayed food allergies	116
6.4	Cows' milk allergy	116
6.4.1	Whey proteins	117
6.4.1.1	$\beta$ -Lactoglobulin	117
6.4.1.2	$\alpha$ -Lactalbumin	117
6.4.1.3	Minor whey proteins	118
6.4.2	Caseins	118
6.5	Cross-reactivity with milk from other species	120
6.6	Effects of processing on allergenicity	121
6.7	Other mechanisms	123
	References	124
7	Milk Carbohydrates and Oligosaccharides	129
	<i>Alessandra Crisà</i>	
7.1	Introduction	129
7.2	Lactose and minor sugar	129
7.2.1	Composition and concentration of carbohydrate in milk and dairy products of different species	130
7.3	Oligosaccharides	134
7.3.1	Purification and characterization of oligosaccharides from milk	135
7.3.2	Methods for structural analysis	135
7.3.3	Composition and concentration of oligosaccharides in milk of different species	136
7.4	Carbohydrates as prebiotics in the gastrointestinal tract	138
7.5	Other oligosaccharide functions	139
7.6	Genetics of carbohydrate metabolism during lactation	140
	References	141

100	8	Milk Bioactive Proteins and Peptides	148
100		<i>Hannu J. Korhonen and Pertti Marnila</i>	
100		8.1 Introduction	148
100		8.2 Caseins	149
101		8.3 Whey proteins	149
101		8.3.1 $\alpha$ -Lactalbumin	149
101		8.3.2 $\beta$ -Lactoglobulin	150
101		8.3.3 Glycomacropeptide	150
101		8.3.4 Lactoferrin	151
101		8.3.4.1 Antimicrobial effects	152
101		8.3.4.2 Immunological effects and cancer prevention	152
102		8.3.4.3 Applications and safety aspects	153
103		8.3.5 Lactoperoxidase and lysozyme	153
		8.3.5.1 Lactoperoxidase	153
		8.3.5.2 Lysozyme	154
		8.3.6 Growth factors and cytokines	155
		8.3.7 Immunoglobulins	156
111		8.3.7.1 Functions of immunoglobulins	156
111		8.3.7.2 Immunoglobulins and immune milk preparations	157
111		8.4 Bioactive peptides	158
112		8.4.1 Production systems	158
113		8.4.2 Functionality	159
113		8.4.2.1 Antihypertensive	159
114		8.4.2.2 Antimicrobial	159
115		8.4.2.3 Immunomodulatory	160
116		8.4.2.4 Mineral binding	161
116		8.4.3 Occurrence in dairy products	161
117		8.4.4 Applications	161
117		8.5 Other minor proteins	163
117		8.6 Conclusions	163
118		References	164
120			
121	9	Milk Minerals, Trace Elements, and Macroelements	172
123		<i>Frédéric Gaucheron</i>	
124		9.1 Introduction	172
129		9.2 Macroelements in milk and dairy products from the cow	172
		9.2.1 Calcium (Ca)	172
		9.2.1.1 Calcium in the human organism and biological roles	172
129		9.2.1.2 Contents and chemical forms of Ca in milk and dairy products	172
129		9.2.1.3 Dairy contribution to the total Ca intake and Ca absorption	178
		9.2.1.4 Physiological roles of Ca from milk and dairy products	178
30		9.2.1.5 Calcium supplementation of dairy products	180
34		9.2.2 Phosphorus (P)	180
35		9.2.2.1 Phosphorus in the human organism and biological roles	180
35		9.2.2.2 Contents and chemical forms of P in milk and dairy products	180
36		9.2.2.3 Dairy contribution to the total P intake and P absorption	181
38		9.2.3 Magnesium (Mg)	181
39		9.2.3.1 Magnesium in the human organism and biological roles	181
40		9.2.3.2 Contents and chemical forms of Mg in milk and dairy products	181
41		9.2.3.3 Dairy contribution to the total Mg intake and Mg absorption	181

9.2.4	Sodium (Na), chloride (Cl), and potassium (K)	181
9.2.4.1	Sodium, chloride, and potassium in the human organism and biological roles	181
9.2.4.2	Contents and chemical forms of Na, Cl, and K in milk and dairy products	182
9.2.4.3	Dairy contribution to the total Na, Cl, and K intakes and Na, Cl, and K absorptions	182
9.3	Trace elements in milk and dairy products from the cow	182
9.3.1	Iron (Fe)	182
9.3.1.1	Iron in the human organism and biological roles	182
9.3.1.2	Contents and chemical forms of Fe in milk and dairy products	182
9.3.1.3	Dairy contribution to the total Fe intake and Fe absorption	183
9.3.1.4	Iron supplementation of dairy products	183
9.3.2	Copper (Cu)	183
9.3.2.1	Copper in the human organism and biological roles	183
9.3.2.2	Contents and chemical forms of Cu in milk and dairy products	183
9.3.2.3	Dairy contribution to the total Cu intake and Cu absorption	184
9.3.3	Zinc (Zn)	184
9.3.3.1	Zinc in the human organism and biological roles	184
9.3.3.2	Contents and chemical forms of Zn in milk and dairy products	184
9.3.3.3	Dairy contribution to the total Zn intake and Zn absorption	184
9.3.4	Selenium (Se)	185
9.3.4.1	Selenium in the human organism and biological roles	185
9.3.4.2	Contents and chemical forms of Se in milk and dairy products	185
9.3.4.3	Dairy contribution to the total Se intake	185
9.3.4.4	Selenium supplementation of dairy products	185
9.3.5	The other trace elements in milk and dairy products from the cow	185
9.3.5.1	Manganese (Mn)	185
9.3.5.2	Iodine (I)	186
9.3.5.3	Fluoride (F)	186
9.3.5.4	Chromium (Cr)	187
9.3.5.5	Lead (Pb) and cadmium (Cd)	187
9.3.5.6	Cobalt (Co)	187
9.3.5.7	Molybdenum (Mo)	187
9.3.5.8	Arsenic (As)	187
9.3.5.9	Nickel (Ni)	188
9.3.5.10	Silicon (Si)	188
9.3.5.11	Boron (B)	188
9.4	Minerals in milk and dairy products of other species	188
9.4.1	Sheep	188
9.4.2	Goat	188
9.4.3	Buffalo	190
9.4.4	Yak	190
9.4.5	Camel	190
9.4.6	Mare	191
9.5	Conclusion	191
	References	191
10	Vitamins in Milks	200
	<i>Benoît Graulet, Bruno Martin, Claire Agabriel and Christiane L. Girard</i>	
10.1	Introduction	200
10.2	Availability of vitamins in milk in relation to human health	201

10.2.1	Fat-soluble vitamins	201
10.2.1.1	Vitamin A	201
10.2.1.2	Vitamin D	203
10.2.1.3	Vitamin E	204
10.2.1.4	Vitamin K	205
10.2.2	Water-soluble vitamins	206
10.2.2.1	B-complex vitamins	206
10.2.2.2	Vitamin C	211
10.2.3	Differences in milk vitamin content between bovine and other dairy species	211
10.3	Animal and nutritional factors modulating vitamin content in bovine milk	212
10.3.1	Effects of feeding practices on vitamin concentrations in milk	212
10.3.2	Non-dietary factors affecting milk concentrations of vitamins	214
10.4	Vitamin content in cheeses	214
10.5	Conclusions	215
	References	215
11	Milk Minor Constituents, Enzymes, Hormones, Growth Factors, and Organic Acids	220
	<i>Lígia R. Rodrigues</i>	
11.1	Introduction	220
11.2	Milk minor constituents	221
11.2.1	Salts and minerals	221
11.2.2	Vitamins	221
11.2.3	Immune components	224
11.2.4	Bioactive peptides	224
11.2.5	Polyamines	225
11.2.6	Nucleotides	225
11.2.7	Proteose peptones	226
11.2.8	Branched-chain amino acids and other amino acids	226
11.2.9	Taurine	226
11.2.10	Glutathione	227
11.3	Milk enzymes	227
11.3.1	Lactoperoxidase	229
11.3.2	Catalase	229
11.3.3	Xanthine oxidoreductase	229
11.3.4	Proteinases	230
	11.3.4.1 Plasmin	230
	11.3.4.2 Cathepsin D	230
11.3.5	Lipases and esterases	230
11.3.6	Amylase	231
11.3.7	Alkaline phosphatase	231
11.3.8	Acid phosphatase	231
11.3.9	Ribonuclease	231
11.3.10	<i>N</i> -Acetyl- $\beta$ -D-glucosaminidase	232
11.3.11	Lysozyme	232
11.3.12	$\gamma$ -Glutamyl transferase	232
11.3.13	Superoxide dismutase	232
11.3.14	Sulfhydryl oxidase	233
11.3.15	Aldolase	233
11.3.16	Glutathione peroxidase	233



11.4	Milk hormones and growth factors	233
11.4.1	Hormones	234
11.4.1.1	Gonadal hormones	234
11.4.1.2	Adrenal gland hormones	234
11.4.1.3	Pituitary hormones	234
11.4.1.4	Hypothalamic hormones	235
11.4.1.5	Other hormones	235
11.4.2	Growth factors	235
11.5	Milk organic acids	237
11.6	Future perspectives and concerns	238
	References	239
12	Lactose Intolerance	246
	<i>Salam A. Ibrahim and Rabin Gyawali</i>	
12.1	Introduction	246
12.1.1	Lactose and lactase	246
12.1.2	Types of lactose intolerance	248
12.1.3	Symptoms of lactose intolerance	249
12.1.4	Methods to quantify lactose maldigestion	249
12.1.4.1	Direct measurements	249
12.1.4.2	Indirect measurements	250
12.1.5	Prevalence, age, gender, and genetics	250
12.1.6	Non-probiotic dietary approach to alleviate lactose intolerance	251
12.1.7	Intestinal microflora, fermentation, and fermented foods	252
12.1.8	Use of probiotics to alleviate lactose intolerance	253
12.2	Conclusions	256
	References	256
13	Milk Quality Standards and Controls	261
	<i>Young W. Park, Marzia Albenzio, Agostino Sevi, and George F.W. Haenlein</i>	
13.1	Introduction	261
13.2	General principles for production of quality milk	262
13.3	Regulatory standards of quality milk and dairy products for different species	262
13.4	Quality control principles for milk production on dairy farms	264
13.5	HACCP plans and hazard components in the production of quality dairy products	265
13.6	Recommended control systems for production of quality milk products	271
13.7	Etiology of mastitis and milk hygiene	272
13.8	Cell types and composition of milk in response to mammary gland inflammation	273
13.9	Flow cytometric method for leukocyte differential count	275
13.10	Factors affecting milk composition and yield in relation to milk quality	277
13.10.1	Diet	277
13.10.2	Breed	277
13.10.3	Stage of lactation	278
13.10.4	Season	278
13.10.5	Environmental temperature	278
13.10.6	Ventilation	279
13.10.7	Milking machine	279
13.10.8	Stocking density	280
13.10.9	Diseases	280
13.10.10	Colostrum	281
13.10.11	Others	281

13.12

14 Sanitation  
Goffe J

14.1

14.2

14.3

14.4

14.5

15 Sanitation  
Irradiation

15.1

15.2

15.3

13.11	Factors affecting quality of raw milk before and after milking	281
13.11.1	Factors affecting quality of raw milk before and during milking	281
13.11.2	Factors affecting quality of raw milk after milking	282
13.12	Pasteurization and post-pasteurization treatments for production of quality milk	282
13.12.1	Pasteurization	282
13.12.2	Vat pasteurization	282
13.12.3	Post-pasteurization contamination	283
	References	284
14	Sanitary Procedures, Heat Treatments and Packaging	288
	<i>Golfo Moatsou</i>	
14.1	Introduction	288
14.2	Sanitary aspects related to raw milk	288
14.2.1	Important microbiological aspects	288
14.2.2	Pathogenic microorganisms	290
14.2.3	Psychrotrophic microorganisms	291
14.2.4	Non-microbial contaminants in milk	291
14.2.5	Handling of raw milk: measures for controlling its keeping quality prior to processing	292
14.2.5.1	Biofilm control	292
14.2.5.2	Cooling and thermisation	292
14.2.5.3	Lactoperoxidase system	292
14.2.5.4	Carbon dioxide addition	292
14.2.5.5	Centrifugation, clarification and bactofugation	292
14.2.5.6	Microfiltration	293
14.3	Strategies for producing heat-treated milk for human consumption	293
14.3.1	Pasteurisation	293
14.3.2	UHT treatment	294
14.3.3	Extended shelf-life technology	295
14.3.4	Types of heat treatment	295
14.3.5	Packaging	297
14.4	Effects of heat treatments on milk	298
14.4.1	Effect on milk constituents	299
14.4.1.1	Proteins	299
14.4.1.2	Enzymes	300
14.4.1.3	Vitamins	302
14.4.2	Formation of new substances	303
14.4.2.1	Isomerisation of lactose to lactulose	303
14.4.2.2	Maillard reaction products	304
14.4.3	Others	305
14.5	Conclusions	305
	References	305
15	Sensory and Flavor Characteristics of Milk	310
	<i>Irma V. Wolf, Carina V. Bergamini, Maria C. Perotti, and Erica R. Hynes</i>	
15.1	Introduction	310
15.2	Significance of flavor and off-flavor on milk quality: sensory and instrumental methods	311
15.3	Milk from ruminant species	312
15.3.1	Volatile profile and sensory characteristics of fresh milk	312

15.3.2	Variations in flavor of fresh milk from ruminant species	317
15.3.2.1	Variations in milk flavor associated with farm management	317
15.3.2.2	Variations in milk flavor associated with factory management	320
15.3.3	Volatile profile and sensory characteristics of heat-treated milk	322
15.3.3.1	Ultrapasteurized milk and ultra-high-temperature treated milk	322
15.3.3.2	Milk powder, sterilized, and concentrated milk	323
15.3.3.3	Infant formula	323
15.3.4	Variations in flavor of heat-treated milk	324
15.3.4.1	Ultrapasteurized milk and ultra-high-temperature treated milk	324
15.3.4.2	Milk powder, sterilized, and concentrated milk	325
15.3.4.3	Infant formula	326
15.3.5	Volatile profile and sensory characteristics of non-thermally treated milk	326
15.3.5.1	Microfiltration	326
15.3.5.2	Ultrasound	327
15.3.5.3	Pulsed electric field	327
15.3.5.4	Microwave	327
15.3.5.5	High hydrostatic pressure	327
15.3.5.6	Ultra-high-pressure homogenization	328
15.4	Milk from monogastric species	328
	References	329
16	Fermented Milk and Yogurt	338
	<i>Sae-Hun Kim and Sejong Oh</i>	
16.1	General aspects of fermented milk	338
16.1.1	Yogurts	338
16.1.1.1	Types of yogurt	338
16.1.1.2	Production and consumption	339
16.1.1.3	Recent new product trends	339
16.1.2	Other fermented bovine milk products	340
16.1.2.1	Cultured buttermilk	340
16.1.2.2	Cultured cream	341
16.1.2.3	Acidophilus milk	341
16.1.2.4	Kefir	341
16.1.2.5	Other fermented milk products	341
16.1.3	Fermented milk and yogurt products from other dairy species	341
16.1.3.1	Fermented goat milk products	341
16.1.3.2	Fermented sheep milk products	342
16.1.3.3	Fermented buffalo milk products	342
16.1.3.4	Fermented mare milk products	342
16.2	Standards and regulations	343
16.2.1	International Codex Standard	343
16.2.1.1	Description	343
16.2.1.2	Composition	343
16.2.2	USA, Australia and New Zealand, and Europe	343
16.2.2.1	Description	343
16.2.2.2	Composition	345
16.2.3	China	345
16.2.3.1	Description	345
16.2.3.2	Composition	345
16.2.4	Japan	345
16.2.4.1	Description	345
16.2.4.2	Composition	345

317	16.2.5	Korea	345
317	16.2.5.1	Description	345
320	16.2.5.2	Composition	345
322	16.3	Health benefits of fermented milk products	346
322	16.3.1	Nutritional benefits	346
323	16.3.2	Diarrheal disease	347
323	16.3.3	Immune regulation	347
324	16.3.4	Prevention of osteoporosis	347
324	16.3.5	Cholesterol reduction	348
325	16.3.6	Cancer prevention	349
326	16.4	Future aspects	353
326		References	353
327	17	Cheese Science and Technology	357
327		<i>Patrick F. Fox and Timothy P. Guinee</i>	
327	17.1	Introduction	357
328	17.2	Selection and treatment of milk	357
328	17.2.1	Milk of different species	359
329	17.2.2	Standardisation of milk composition	360
338	17.2.3	Heat treatment of milk	360
338	17.2.4	Cheese colour	361
338	17.3	Conversion of milk to cheese curd	361
338	17.3.1	Acidification and starter cultures	361
338	17.3.2	Secondary cultures	363
339	17.3.3	Coagulation	363
339	17.3.4	Rennet-coagulated cheeses	363
340	17.4	Post-coagulation operations	365
340	17.4.1	Cutting the gel	365
341	17.4.2	Cooking the curds	365
341	17.4.3	Syneresis	365
341	17.4.4	Draining the curd	367
341	17.4.5	Cheddaring of the curd	367
341	17.4.6	Curd washing	368
341	17.4.7	Moulding and pressing	369
341	17.4.8	Salting	369
342	17.4.8.1	Nutritional significance of salt in cheese	370
342	17.4.9	Packaging	370
342	17.5	Membrane processing in cheese technology	371
343	17.6	Ripening	372
343	17.6.1	Ripening agents	373
343	17.6.2	Ripening reactions	373
343	17.6.2.1	Glycolysis and related events	373
343	17.6.2.2	Lipolysis	374
343	17.6.2.3	Proteolysis	374
345	17.6.3	Accelerated ripening of cheese	375
345	17.7	Factors that affect the quality of cheese	375
345	17.8	Cheese flavour	377
345	17.9	Cheese texture	377
345	17.9.1	Measurement of cheese texture	377
345	17.9.2	Textural characteristics of different cheeses	377
345	17.9.3	Texture at the macrostructural level	378

17.10	Processed cheese products	378
17.10.1	Principles of manufacture	379
17.10.2	Uses and characteristics of PCPs	379
17.10.3	Cheese analogues	380
17.11	Cheese as a food ingredient	380
17.12	Cheese production and consumption	381
17.13	Classification of cheese	381
17.14	Cheese as a source of nutrients	383
17.14.1	Fat in cheese	383
17.14.2	Protein in cheese	383
17.14.3	Lactose	383
17.14.4	Inorganic elements	385
17.14.5	Vitamins	385
17.15	Conclusions	385
	References	386
18	Butter, Ghee, and Cream Products	390
	<i>Hae-Soo Kwak, Palanivel Ganesan, and Mohammad Al Mijan</i>	
18.1	Introduction	390
18.2	Manufacture of butter, ghee, and cream products	391
18.2.1	Butter	391
18.2.2	Ghee	392
18.2.3	Cream	392
	18.2.3.1 Coffee cream	392
	18.2.3.2 Cultured cream	392
	18.2.3.3 Whipping cream	394
18.3	Nutritive values of butter, ghee, and cream	394
18.3.1	Butter	394
18.3.2	Ghee	395
18.3.3	Cream	395
18.4	Human health benefit components in butter, ghee, and cream	397
18.4.1	Milk fat globule membrane	397
18.4.2	Health benefits of MFGM polar lipids	397
18.4.3	Sphingolipids: anticholesterol effect and heart disease	398
18.4.4	Sphingolipids and cancer	398
18.4.5	Sphingolipids: bactericidal effect	398
18.4.6	Sphingolipids: effects on diabetes mellitus and Alzheimer disease	398
18.4.7	Sphingolipids and multiple sclerosis	398
18.4.8	Phospholipids	399
18.4.9	Protein fractions of MFGM	399
	18.4.9.1 Anticancer effects	399
	18.4.9.2 MFGM proteins, autism, and multiple sclerosis	399
	18.4.9.3 Antibacterial and antiadhesive effects of MFGM proteins	399
18.5	Conjugated linoleic acid	400
18.5.1	Carcinogenesis	400
18.5.2	Colonic and colorectal cancer	400
18.5.3	Breast cancer	400
18.5.4	Gastrointestinal cancer	401
18.5.5	Diabetes	402
18.5.6	Obesity	402
18.5.7	Atherosclerosis	402

18.5.8	Immunity	402
18.5.9	Bone health	403
18.6	Short- and medium-chain fatty acids	404
18.7	New approach on cholesterol removal in butter, ghee, and cream	404
18.8	Conclusion	405
	References	405
19	Condensed and Powdered Milk	412
	<i>Pierre Schuck</i>	
19.1	Introduction	412
19.2	World dairy powder situation	413
19.3	Overview of operations	413
19.3.1	Concentration by evaporation	413
19.3.1.1	Principle of vacuum evaporation	414
19.3.1.2	Energy	417
19.3.1.3	Production of concentrated whole and skimmed milk	417
19.3.1.4	Production of <i>dulce de leche</i>	417
19.3.2	Whey and lactose crystallisation	418
19.3.3	Drying	418
19.3.3.1	Spray drying	425
19.4	Properties of dehydrated products	425
19.4.1	Biochemical and physicochemical properties	425
19.4.1.1	Water content	426
19.4.1.2	Water availability	428
19.4.1.3	Protein modifications	429
19.4.2	Nutritional properties	429
19.4.3	Process properties of dairy powder	429
19.4.3.1	Particle size and powder structure	430
19.4.3.2	Flowability–floodability	431
19.4.3.3	Density	431
19.4.3.4	Rehydration properties	432
19.4.3.5	Hygroscopicity	432
19.4.3.6	Instant powders	432
	References	435
20	Frozen Dairy Foods	435
	<i>Arun Kilara and Ramesh C. Chandan</i>	
20.1	Introduction	435
20.2	Technology essentials	435
20.2.1	Classification of and trends in the frozen desserts market	436
20.2.2	Formulation	437
20.2.2.1	Concentrated sources of milk fat	439
20.2.2.2	Concentrated sources of serum solids	440
20.2.2.3	Balancing ingredients	440
20.2.2.4	Sweeteners	441
20.2.2.5	Stabilizers	442
20.2.2.6	Emulsifiers	442
20.2.3	Processing	442
20.2.3.1	Blending	444
20.2.3.2	Pasteurization	444
20.2.3.3	Homogenization	444
20.2.3.4	Aging	444

	20.2.3.5	Flavors	444	22.3
	20.2.3.6	Freezing	446	22.4
	20.2.3.7	Overrun	446	
	20.2.3.8	Types of ice cream freezers	446	
	20.2.3.9	Hardening	447	
	20.2.4	Frozen yogurt	448	
	20.2.5	Packaging	448	
20.3		Nutritional profile of ice cream	448	
	20.3.1	Contribution of milk	448	
	20.3.1.1	Milk proteins	449	
	20.3.1.2	Milk fat	449	
	20.3.1.3	Lactose	451	
	20.3.1.4	Minerals	452	
	20.3.1.5	Vitamins and some other minor constituents	452	
	20.3.2	Nutrient profile of ice cream and frozen desserts	453	
	20.3.3	Frozen dairy products from milk of species other than cow	455	
		References	456	
21		Nutritional Formulae for Infants and Young Children	458	
		<i>Séamus McSweeney, Jonathan O'Regan and Dan O'Callaghan</i>		22.5
	21.1	Introduction	458	
	21.2	History of infant formula	458	
	21.3	Classification and regulation of formulae for infants and young children	459	
	21.4	Safety and quality	459	
	21.5	Product range and formulation	459	
	21.5.1	General formulation principles	459	
	21.5.2	Milk protein-based first-age infant formulae	459	
	21.5.2.1	Energy	462	
	21.5.2.2	Protein	462	
	21.5.2.3	Lipids	465	22.6
	21.5.2.4	Carbohydrate	466	
	21.5.2.5	Minerals	467	
	21.5.2.6	Vitamins	467	
	21.5.2.7	Probiotics, prebiotics and synbiotics	468	23
	21.5.2.8	Other nutrients	468	Goa
	21.5.2.9	Processing aids and food additives	469	Geo
	21.5.3	Specialised first-age infant formulae	469	23.1
	21.5.4	Formulae for low-birthweight and premature infants	470	23.2
	21.5.5	Follow-on formulae	471	
	21.5.6	Growing-up milks	471	
	21.5.7	Formulae for pregnant and lactating women	471	
	21.6	Processing and manufacture of formulae for infants and young children	471	
	21.7	Packaging of formulae for infants and young children	473	
	21.8	Future developments	473	
		References	473	
22		Whey and Whey Products	477	23
		<i>Sanjeev Anand, Som Nath Khanal, and Chenchaiiah Marella</i>		23
	22.1	Introduction	477	
	22.2	Sources and types of whey	477	
	22.2.1	Acid and sweet whey	477	
	22.2.2	Whey from other species	478	

444	22.3	Whey production and utilization	480
446	22.4	Major commercialized whey products	480
446	22.4.1	Whey powder	480
446	22.4.2	Whey protein concentrates	481
447	22.4.3	Whey protein isolate	481
448	22.4.4	Whey protein fractions	483
448	22.4.4.1	$\alpha$ -Lactalbumin	483
448	22.4.4.2	$\beta$ -Lactoglobulin	484
448	22.4.4.3	Glycomacropeptide	484
449	22.4.4.4	Bovine serum albumin	484
449	22.4.4.5	Lactoferrin	484
451	22.4.4.6	Lactoperoxidase	485
452	22.4.4.7	Immunoglobulins	485
452	22.4.5	Non-protein whey products	485
453	22.4.5.1	Lactose	485
455	22.4.5.2	Milk minerals	485
456	22.4.6	Products from non-bovine whey	486
	22.4.6.1	Whey cheeses	486
458	22.4.6.2	Other whey products	486
	22.5	Nutritional value of whey components	487
458	22.5.1	Protein and bioactive peptides	487
458	22.5.1.1	Whey protein quality	487
459	22.5.1.2	Whey protein digestion and absorption	488
459	22.5.1.3	Biological functions of whey proteins	488
459	22.5.1.4	Antimicrobial activity of whey proteins	488
459	22.5.1.5	Therapeutic values of whey proteins	489
459	22.5.1.6	Whey proteins in specialized nutrition	489
462	22.5.2	Lactose	491
462	22.5.2.1	Whey products for lactose intolerance	491
465	22.5.3	Vitamins and minerals in whey	492
466	22.6	Future prospects for dietary applications of whey	492
467		References	492
467			
468	23	Goat Milk	498
468		<i>George Zervas and Eleni Tsiplakou</i>	
469	23.1	Introduction	498
469	23.2	Composition of goat milk	499
470	23.2.1	Fat	499
471	23.2.2	Fatty acids	500
471	23.2.3	Proteins	500
471	23.2.4	Whey proteins	501
471	23.2.5	Amino acids	501
473	23.2.6	Non-protein nitrogen	502
473	23.2.7	Minor proteins	502
473	23.2.8	Carbohydrates	502
477	23.2.9	Minerals and vitamins	502
	23.3	Effects of feeding and management on goat milk composition	502
	23.4	The contribution of goat milk to human nutrition and health	504
477	23.4.1	The effects of milk fat	504
477	23.4.2	The effects of milk proteins	506
477	23.4.3	The effects of milk bioactive peptides	508
478	23.4.3.1	Angiotensin I-converting enzyme	508



23.4.3.2	Nucleotides	508	
23.4.3.3	Polyamines	509	
23.4.3.4	Sialic acid	509	
23.4.3.5	Taurine	509	
† 23.4.3.6	Growth factors	509	
23.4.4	The effects of milk oligosaccharides	509	
23.4.5	The effects of milk minerals and vitamins	509	
23.4.6	Goat milk products	509	24.4
23.4.6.1	Fermented milk, yogurt	510	
23.4.6.2	Cheeses	510	
23.4.6.3	Powder and condensed milk	511	25 Sheep
23.4.6.4	Butter	511	Migm
23.4.6.5	Other goat milk products	511	25.1
23.5	Conclusions	512	25.2
	References	512	
24	Buffalo Milk	519	
	<i>Sarfraz Ahmad</i>		
24.1	Introduction	519	
24.1.1	Buffalo populations and breeds	519	
24.1.2	Buffalo milk production and consumption	519	
24.1.3	Socioeconomic importance of buffaloes	521	25.3
24.1.4	Buffalo milk commercial products	521	
24.2	Major milk constituents and their nutritional importance	522	
24.2.1	Fat	522	
24.2.1.1	Fat globules	525	25.4
24.2.1.2	Triglycerides	526	25.5
24.2.1.3	Fatty acids	526	25.6
24.2.1.4	Conjugated linoleic acid	526	25.7
24.2.1.5	Minor fat constituents (cholesterol, phospholipids, gangliosides)	526	
24.2.2	Proteins	527	
24.2.2.1	Caseins	527	26 Cam
24.2.2.2	Whey proteins	530	Key
24.2.2.3	Minor proteins	530	
24.2.3	Carbohydrates	534	26.1
24.2.3.1	Oligosaccharides	534	26.2
24.2.3.2	Minor sugar fractions	534	
24.2.4	Minerals	535	
24.2.4.1	Major minerals	535	
24.2.4.2	Trace elements	535	
24.2.5	Enzymes	536	26.3
24.2.5.1	Lysozyme	536	
24.2.5.2	Lactoperoxidase	537	
24.2.5.3	Xanthine oxidase	537	
24.2.6	Vitamins	537	
24.2.6.1	Fat-soluble vitamins	538	26.4
24.2.6.2	Water-soluble vitamins	538	26.5
24.3	Nutritional and health benefits of buffalo milk and its products	538	
24.3.1	Buffalo health	539	
24.3.2	Effect of buffalo milk on particular diseases	540	
24.3.2.1	Osteoporosis	540	
24.3.2.2	Allergy	540	

	24.3.2.3	Dental caries	541
	24.3.2.4	Cancer	541
	24.3.3	Role of constituents of buffalo milk and products in human nutrition and health	542
	24.3.3.1	Fatty acids and glycerides	542
	24.3.3.2	Conjugated linoleic acid	543
	24.3.3.3	Minerals	543
	24.3.3.4	Bioactive peptides from caseins and whey proteins	543
24.4		Conclusions	546
		References	546
25		Sheep Milk	554
		<i>Miguel Angel de la Fuente, Mercedes Ramos, Isidra Recio and Manuela Juárez</i>	
	25.1	Introduction	554
	25.2	Lipids	555
	25.2.1	Triacylglycerides	555
	25.2.2	Fatty acid composition	556
	25.2.2.1	Saturated fatty acids	556
	25.2.2.2	Unsaturated fatty acids	557
	25.2.2.3	<i>Trans</i> fatty acids	558
	25.2.2.4	Conjugated linoleic acid	558
	25.2.3	Other minor lipid compounds	560
25.3		Proteins and their biological functions	561
	25.3.1	Bioactive peptides derived from sheep milk proteins	563
	25.3.1.1	Antihypertensive peptides	563
	25.3.1.2	Antimicrobial peptides	565
	25.3.1.3	Other biological activities of peptides from ovine proteins	566
	25.4	Carbohydrates	567
	25.5	Minerals	568
	25.6	Vitamins	569
	25.7	Sheep milk products	569
		References	570
26		Camel Milk	578
		<i>Kenji Fukuda</i>	
	26.1	Introduction	578
	26.2	Camel milk production and utilization worldwide	579
	26.2.1	Camel milk production	579
	26.2.2	Utilization of Bactrian camel milk	580
	26.2.3	Utilization of dromedary camel milk	580
	26.2.4	Utilization of camel milk in Australia	582
26.3		Camel milk components and their nutritional aspects	582
	26.3.1	Mineral salts and vitamins	582
	26.3.2	Lipids	583
	26.3.3	Carbohydrates	585
	26.3.4	Proteins	585
	26.3.4.1	Caseins	585
	26.3.4.2	Whey proteins	586
	26.4	Milk allergy	587
26.5		Health-beneficial microorganisms in camel milk and its products	587
	26.5.1	Lactic acid bacteria	587
	26.5.2	Yeasts	587
		References	589

27	Horse and Donkey Milk	594
	<i>Elisabetta Salimei and Francesco Fantuz</i>	
27.1	Introduction	594
27.2	Worldwide horse and donkey distribution and milk production	594
27.2.1	Horse and donkey milk production for human consumption	595
27.3	Gross composition and physical properties of horse and donkey milk	596
27.4	Nitrogen fraction of horse and donkey milk	598
27.4.1	Caseins	599
27.4.2	Whey proteins	600
27.4.3	Non-protein nitrogen	601
27.5	Fat and lipid fractions in horse and donkey milk	601
27.6	Lactose and other carbohydrates in horse and donkey milk	602
27.7	Minerals and vitamins in horse and donkey milk	603
27.8	Bioactive compounds	603
27.9	Horse and donkey milk in the human diet and well-being	605
27.9.1	Equid milk sanitation and quality standards and controls	605
27.9.2	Horse and donkey milk as hypoallergenic and functional food	606
27.9.3	Equid milk dairy products	607
27.10	Conclusions	608
	References	609
28	Sow Milk	614
	<i>Sung Woo Kim</i>	
28.1	Introduction	614
28.2	Porcine mammary gland	614
28.2.1	Structure and anatomy	614
28.2.2	Mammary gland growth	615
28.2.3	Maternal nutrition and mammary gland growth	617
28.2.4	Litter size and mammary gland growth	619
28.3	Porcine colostrum and milk	621
28.4	Dietary manipulations that affect milk production and composition	622
28.5	Sow milk in human nutrition research	623
28.6	Summary	623
	References	623
29	Yak Milk	627
	<i>Ying Ma, Shenghua He, and Haimei Li</i>	
29.1	Introduction	627
29.2	Basic composition	627
29.3	Physical characteristics	629
29.4	Proteins	630
29.4.1	Nitrogen distribution	630
29.4.2	Protein composition	632
29.4.3	Minor proteins	633
29.4.4	Milk fat globule membrane proteins	635
29.4.5	Amino acids	636
29.4.6	Bioactive peptides derived from yak milk proteins	637
29.5	Lipids	638
29.6	Minerals	640
29.7	Vitamins	640
	References	641

30	Other Minor Species Milk (Reindeer, Caribou, Musk Ox, Llama, Alpaca, Moose, Elk, and Others)	644
	<i>Young W. Park and George F.W. Haenlein</i>	
30.1	Introduction	644
30.2	General aspects of milk of minor species	644
30.3	Production, composition, and utilization of milk from minor dairy species	645
30.3.1	Reindeer	645
30.3.1.1	Production of reindeer milk	646
30.3.1.2	Nutritional composition of reindeer milk	646
30.3.1.3	Contribution of reindeer milk to human foods	647
30.3.2	Caribou	647
30.3.3	Musk ox	648
30.3.4	Llama milk	649
30.3.4.1	Milk yield	650
30.3.4.2	Milk composition	650
30.3.5	Alpaca	651
30.3.6	Moose	652
30.3.7	Elk	653
30.3.8	Mithun	653
30.3.9	Other minor species	654
30.3.9.1	Pinniped	654
30.3.9.2	Polar bear	655
30.3.9.3	Elephant	655
	References	656
31	Human Milk	659
	<i>Duarte P.M. Torres and Young W. Park</i>	
31.1	Introduction	659
31.2	Human milk feeding and its practice	660
31.3	Production of human milk	661
31.4	Composition of human milk	661
31.4.1	General composition	661
31.4.2	Milk protein	662
31.4.3	Milk carbohydrates	664
31.4.3.1	Major carbohydrates	664
31.4.3.2	Human milk oligosaccharides and infant microbiota	664
31.4.4	Milk fat	667
31.4.4.1	Milk fat composition	667
31.4.4.2	Fatty acids of human milk in the health and cognitive development of children	668
31.4.5	Milk micronutrients	669
31.4.5.1	Iron and minerals	669
31.4.5.2	Vitamins	670
31.5	Infant formulae and alternative feeding	672
	References	673
	<i>Index</i>	679
	<i>A color plate section falls between pages 52 and 53</i>	