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Advanced Dairy Chemistry: Volume 1: Proteins, Parts A&B ...

Book Description. Advanced Dairy Chemistry-1. Proteins addresses the most commercially important constituents of milk in terms of their roles in nutrition and as functional components in foods. This third edition, which is the work of dairy scientists and other experts from around the world, provides detailed scientific information on all aspects of milk proteins.An extensively revised Table of Contents ...

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Advanced Dairy Chemistry Volume 1: Proteins, 3rd edn. Edited by P.F. Fox and P.L.H. McSweeney, Kluwer Academic/Plenum Publishers, 2003. Citations (146) References (142)

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The chemistry and physico-chemical properties of milk proteins is perhaps the largest and most rapidly evolving major area in dairy chemistry. Advanced Dairy Chemistry-1A: Proteins: Basic Aspects covers the fundamental chemistry of dairy proteins, the most commercially valuable constituents of milk. This fourth edition includes all chapters in the third edition on basic aspects of dairy proteins which have been revised and expanded.

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