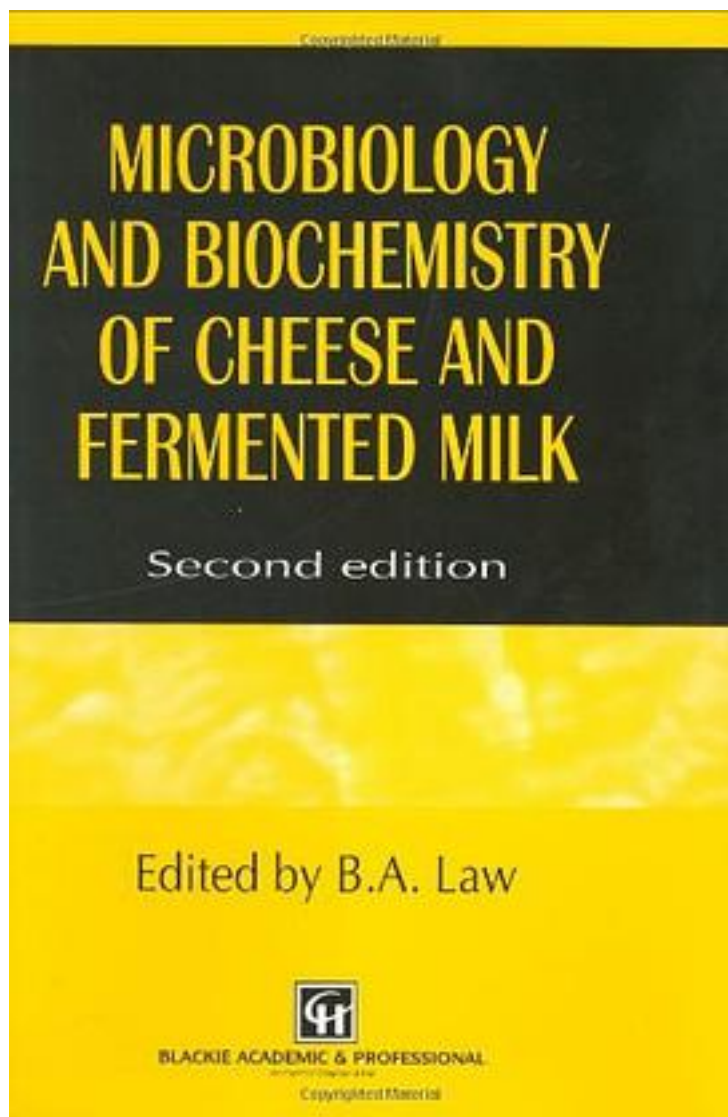


Microbiology and Biochemistry of Cheese and Fermented Milk



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This new edition follows the successful structure of the first edition bringing together information on a wide range of fermented dairy products. It takes particular account of the profound influence that modern biotechnological sciences are having on the traditional biotechnology of dairy fermentations. For example, the taxonomy of lactic acid bacteria and of dairy pathogenic bacteria has been revolutionized in the past decade by the adoption of molecular biology techniques. Another important feature is the inclusion of a new chapter on the sensory evaluation of dairy flavors. This is a book for dairy scientists and technologists, both industrial and academic, particularly food chemists, dairy microbiologists and biotechnologists. It will also be an essential reference source for those in product development, processing and marketing, as well as regulatory officials in dairy companies and government laboratories.

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