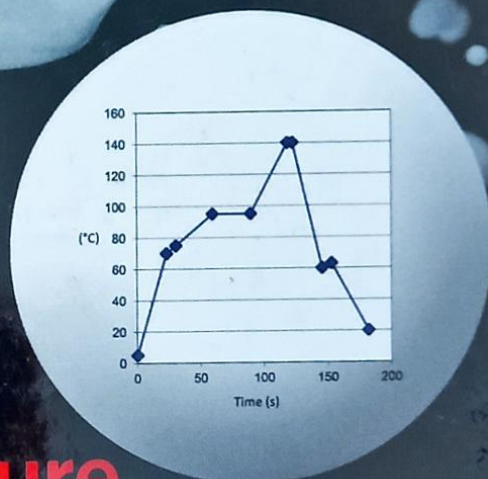
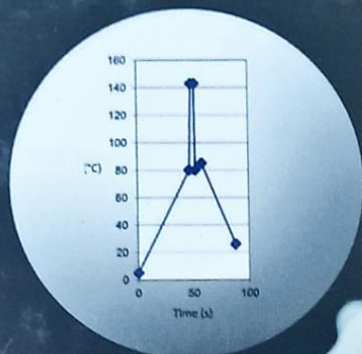


**HILTON C. DEETH AND  
MICHAEL J. LEWIS**



# **High Temperature Processing of MILK AND MILK PRODUCTS**

**WILEY Blackwell**

# High Temperature Processing of Milk and Milk Products

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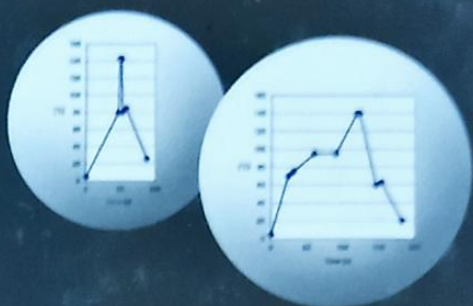


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# High Temperature Processing of MILK AND MILK PRODUCTS



*High Temperature Processing of Milk and Milk Products* covers many aspects of thermal processing of milk and milk products with particular focus on UHT processing.

The book begins with an overview of the major thermal processing technologies: thermisation, pasteurisation, extended-shelf-life (ESL), UHT and in-container sterilisation. It discusses the principles of the technologies, the processing and packaging equipment used, processing issues such as temperature-time profiles, heat stability, fouling and cleaning, and the quality and safety aspects of the products produced. It provides a balance of the engineering aspects of the processes and the chemical, microbiological and sensory aspects of the products. The changes that occur in products during processing and storage, and the related defects which can arise, are central to the book. The discussions of these changes will be an aid to industry personnel in identifying the causes of quality defects in these products and devising measures which can be taken to eliminate or minimise the defects.

A unique feature is a chapter on analytical methodologies applicable to thermally processed dairy products. There are also chapters on high-temperature processed products other than white cows' milk, including products based on plant materials, and on non-thermal technologies which may be used in place of or as adjuncts to thermal processing.

The book concludes with a chapter outlining some of the challenges with the technologies and treated products, and a compendium of relevant reviews, chapters and books.

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