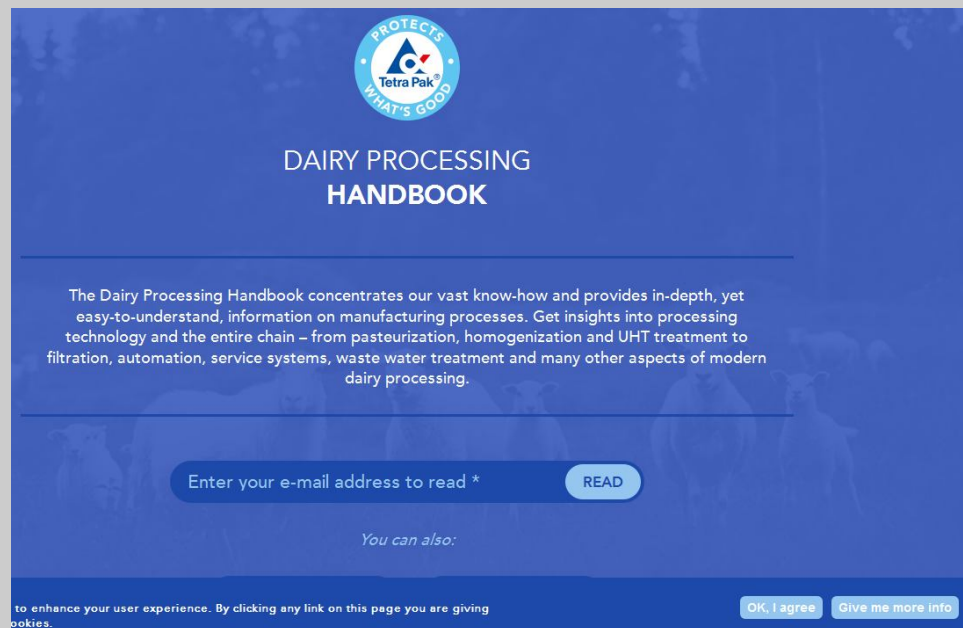


Home Page



Logo



URL

<http://www.dairyprocessinghandbook.com/>

Subject

Dairy processing—Handbooks, manuals, etc.

Accessibility

Partially free

Language

English

Publisher

Tetra Pak Processing Systems

Brief History

Food processing and packaging company Tetra Pak Processing Systems has released the newest edition of its Dairy Processing Handbook in 2015. This handbook is an

industry reference book providing guidance on the key operational steps of dairy processing. The handbook is now accessible as free digital version. But to read its full contents email id of users have to enter.

Scope and Coverage

The handbook covers the topics like Primary production of milk, the chemistry of milk, rheology, microbiology, collection and reception of milk, building blocks of dairy processing, designing a process line, pasteurized milk products, fermented milk products, butter and dairy spreads, Anhydrous Milk Fat (AMF) and butter oil. The handbook also provides information on the dairy products like cheese, whey processing, condensed milk, milk and whey powder, recombined milk products, ice cream, casein etc.

Kind of Information

The Dairy Processing Handbook concentrates vast know-how and provides in-depth, yet easy-to-understand, information on manufacturing processes. The chapter “Building blocks of dairy processing” includes topics like Heat exchangers, Centrifugal separators and milk standardization, Homogenizers, Membrane technology, Evaporators, Deaerators, Pumps, Pipes, valves and fittings, Tanks, Automation, Service systems. Another chapter “Ice cream” includes detailed information about the Categories of ice cream and related products, the steps involved in preparation of ice cream, reception and storage of raw materials used in making of ice cream, the used raw materials and ingredients etc. The articles in this handbook include tables, flow charts to describe the whole matter clearly.

Special Features

The handbook can be accessible through subscription. Although the users can also access partially its contents. The content of this handbook can be accessed through personal email account. The handbook contains tables, charts, flow charts, images which support the description of a given topics.

Arrangement Pattern

The contents of this handbook are arranged topic wise, The contents are subdivided into chapters and they are numbered. The further division under each main chapter is also numbered.

Remarks

The Dairy Processing Handbook is a great reference for any student or professional interested in gaining a broad understanding of the science and technology of dairy foods processing. It can be used by the university students from all levels to gain a solid practical foundation in the industry basics.

Comparable Tools

- A Handbook of Dairy
(<http://www.sdt.org/pages/publications/technical-handbook>)

Date of Access

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