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# Bioactive Components Of Milk

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Components  
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**FREDERICK  
MACIAS**

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**Bioactive  
Components  
in Milk and  
Dairy  
Products**

MDPI

Although

bioactive  
compounds in  
milk and dairy  
products have  
beenextensive  
ly studied  
during the last  
few decades –  
especiallyin  
human and  
bovine milks  
and some

dairy products  
– very  
fewpublication  
s on this topic  
are available,  
especially in  
other  
dairyspecies’  
milk and their  
processed  
dairy  
products.

Also, little is available in the areas of bioactive and nutraceutical compounds in bovine and human milks, while books on other mammalian species are non-existent. Bioactive Components in Milk and Dairy Products extensively covers the bioactive components in milk and dairy products of many dairy species, including cows, goats, buffalo, sheep, horse, camel, and other minor species. Park has

assembled a group of internationally reputed scientists in the forefront of functional milk and dairy products, food science and technology as contributors to this unique book. Coverage for each of the various dairy species includes: bioactive proteins and peptides; bioactive lipid components; oligosaccharides; growth factors; and other minor bioactive compounds, such as minerals, vitamins, hormones and

nucleotides, etc. Bioactive components are discussed for manufactured dairy products, such as caseins, caseinates, and cheeses; yogurt products; koumiss and kefir; and whey products. Aimed at food scientists, food technologists, dairy manufacturers, nutritionists, nutraceutical and functional food specialists, allergy specialists, biotechnologists, medical and health professionals,

and upper level students and faculty in dairy and food sciences and nutrition, Bioactive Components in Milk and Dairy Products is an important resource for those who are seeking nutritional, health, and therapeutic values or product technology information on milk and dairy products from the dairy cow and species beyond. Areas featured are: Unique coverage of bioactive compounds in

milks of the dairy cow and minor species, including goat, sheep, buffalo, camel, and mare. Identifies bioactive components and their analytical isolation methods in manufactured dairy products, such as caseins, caseinates, and cheeses; yogurt products; koumiss and kefir; and whey products. Essential for professionals as well as biotechnology researchers specializing in

functional foods, nutraceuticals, probiotics, and prebiotics. Contributed chapters from a team of world-renowned expert scientists. Human Milk Biochemistry and Infant Formula Manufacturing Technology. Royal Society of Chemistry. Nowadays, there is an increasing awareness regarding the relationship between food, nutrition, and health. It is obvious that this relationship starts from

the birth. In the early stage of life, breastfeeding is considered the preferred choice for infant feeding and human milk is the optimal food for an infant to keep its nutritional and health status. Because it contains a large group of bioactive compounds such as proteins, vitamins, nucleotides, oligosaccharides, immunoglobulins, and some of the bioavailable minerals beyond its

content of the essential nutrients, human milk is classified as the first functional food in the infant life. The various bioactive components of human milk play a pivotal role in preventing the gastrointestinal and respiratory infections, anemia, and bone-related problems as well as it enhances the immune function and helps in the maturation of the digestive system. The exclusive

breastfeeding pattern during the first 6 months of infant life and introducing complementary foods after this period have a potential role in protecting against certain diseases in the adult stage of life. This chapter is underlying the great potential of breastfeeding for mothers and babies. Moreover, it discusses the functionality of some components of human milk and its similarities

and differences between human milk and infant formulas.

Food Proteins and Peptides: Emerging Biofunctions, Food and Biomaterial Applications  
John Wiley & Sons

Over the last few years, we have witnessed increasing efforts dedicated to the scientific investigation and characteristics of trace elements. Especially in the field of human and animal

nutrition, trace elements display a considerably attractive issue for research because they play an essential role in the nutrition of both animals and humans. Aquatic environments contaminated with trace elements are an emerging research area due to the toxicity, abundance, and environmental persistence of trace elements. Accumulation of heavy

metals as a class of trace elements in various environments, and the subsequent transition of these elements into the food and feed chain, severely affects human health. The determination of type and concentration of trace elements is regarded as the first and most important step to follow the mechanisms controlling the dispersal and accumulation of trace elements.

Element

speciation in different media (water, soil, food, plants, coal, biological matter, food, and fodder) is pivotal to assess an element's toxicity, bioavailability, environmental mobility, and biogeochemical performance. Recently, new analytical techniques have been developed, which greatly simplified the quantitation of many trace elements and considerably extended their detection range. In this

context, the development of reproducible and accurate techniques for trace element analysis in different media using spectroscopic instrumentation is continuously updated. [The Chemistry and Bioactive Components of Turmeric](#) Springer There are significant concerns regarding the potential side effects from the chronic use of conventional drugs such as corticosteroids, especially in

children. Herbal therapy is less expensive, more readily available, and increasingly becoming common practice all over the world. Such practices have both their benefits and risks. However, herbal self-therapy might have serious health consequences due to incorrect self-diagnosis, inappropriate choice of herbal remedy or adulterated herbal product. In addition,

absence of clinical trials and other traditional safety mechanisms before medicines are introduced to the wider market results in questionable safe dosage ranges which may produce adverse and unexpected outcomes. Therefore, the use of herbal remedies requires sufficient knowledge about the efficacy, safety and proper use of such products. Hence, it is necessary to

have baseline data regarding the use of herbal remedies and to educate future health professionals about various aspects of herbal remedies.

### **Animal Sourced Foods for Developing Economies**

Royal Society of Chemistry  
There continues to be strong interest within the food industry in developing new products which offer functional health benefits to the consumer. The

premium prices that can be charged make these added-value products lucrative for manufacturers, and they are also commercially popular. Dairy foods are central to this sector: they are good delivery systems for functional foods (yoghurts, milk drinks, spreads) and are also rich in compounds which can be extracted and used as functional ingredients in other food types. Milk

and Dairy Products as Functional Foods draws together a wealth of information regarding the functional health benefits of milk and dairy products. It examines the physiological role and the claimed health effects of dairy constituents such as proteins, bioactive peptides, conjugated linoleic acid (CLA), omega 3 fatty acids vitamin D and calcium. These constituents

have been shown to be, for example, anticarcinogenic, anti-inflammatory, antihypertensive, hypocholesterolemic, immune-modulating and antimicrobial. This book examines the evidence for these claims, and investigates practical approaches for utilising these attributes. The book is aimed at dairy scientists and technologists in industry and academia, general food

scientists and technologists, microbiologists and nutritionists together with all those involved in the formulation and production of functional food products. Dairy Chemistry and Biochemistry Elsevier Effects of Forage Feeding on Milk: Bioactive Compounds and Flavor collates the research related to biologically active compounds associated with chain fresh/preserve



d temperate forages, the dairy animal, and cow's, goat's, and ewe's milk and milk products. Comprised of six chapters, this book begins by presenting a brief overview of components of the chain - the forage, the milking animal, and milk. The book then addresses desirable and detrimental compounds by providing an expansive description of each compound's chemical nature, methods of analytical determination, biological properties and effects on humans, factors affecting level in forage, effects of ensiling and haymaking, processes within the animal, content in milk and milk products, and health evaluation. The book also outlines volatiles affecting the flavor of milk and milk products, and includes a conclusion and numerous relevant references for further reading. Summarizes the research related to biologically active compounds associated with milk and milk products. Presents an overview of chain forage related to milking animal milk. Explores desirable and detrimental compounds. Outlines volatiles affecting the flavor of milk and milk products. Includes relevant references for further

reading  
*Bioactive  
Components  
of Human  
Milk:*

*Similarities  
and  
Differences*

*Between  
Human Milk  
and Infant*

*Formula* John  
Wiley & Sons

Dairy foods  
have huge  
potential  
concerning  
functional  
foods.

Therefore,  
there is a  
tremendous  
amount of  
interest in  
value-added  
milk products  
and the  
identification  
of  
components in  
food which  
have health

benefits. This  
book provides  
an overview of  
these derived  
components  
and their  
diverse  
activities  
including: the  
stimulation of  
beneficial  
microflora,  
alerting the  
immune  
system to the  
presence of  
potential  
pathogens  
and allergens,  
binding and  
eliminating  
toxins, etc.

Dairy Fats and  
Related

Products

Woodhead  
Publishing  
Functional  
foods and  
nutraceuticals  
are food  
products that

naturally offer  
or have been  
modified to  
offer  
additional  
health  
benefits  
beyond basic  
nutrition. As  
such products  
have surged  
in popularity  
in recent  
years, it is  
crucial that  
researchers  
and  
manufacturers  
understand  
the concepts  
underpinning  
functional  
foods and the  
opportunity  
they represent  
to improve  
human health,  
reduce  
healthcare  
costs, and  
support  
economic

development worldwide. Functional Foods and Nutraceuticals : Bioactive Components, Formulations and Innovations presents a guide to functional foods from experienced professionals in key institutions around the world. The text provides background information on the health benefits, bioavailability, and safety measurement s of functional foods and nutraceuticals. Subsequent

chapters detail the bioactive components in functional foods responsible for these health benefits, as well as the different formulations of these products and recent innovations spurred by consumer demands. Authors emphasize product development for increased marketability, taking into account safety issues associated with functional food adulteration

and solutions to be found in GMP adherence. Various food preservation methods aimed at enhancing the quality and shelf life of functional food are also highlighted. Functional Foods and Nutraceuticals : Bioactive Components, Formulations and Innovations is the first of its kind, designed to be useful to students, teachers, nutritionists, food scientists, food technologists

and public health regulators alike. *Milk and Dairy Products as Functional Foods* CRC Press  
Milk is nature's most complete food, and dairy products are considered to be the most nutritious foods of all. The traditional view of the role of milk has been greatly expanded in recent years beyond the horizon of nutritional subsistence of infants: it is now

recognized to be more than a source of nutrients for the healthy growth of children and nourishment of adult humans. Alongside its major proteins (casein and whey), milk contains biologically active compounds, which have important physiological and biochemical functions and significant impacts upon human metabolism, nutrition and health. Many of these compounds have been proven to

have beneficial effects on human nutrition and health. This comprehensive reference is the first to address such a wider range of topics related to milk production and human health, including: mammary secretion, production, sanitation, quality standards and chemistry, as well as nutrition, milk allergies, lactose intolerance, and the bioactive and therapeutic compounds found

nd in milk. In addition to cow's milk, the book also covers the milk of non-bovine dairy species which is of economic importance around the world. The Editors have assembled a team of internationally renowned experts to contribute to this exhaustive volume which will be essential reading for dairy scientists, nutritionists, food scientists, allergy specialists and health

professionals. Bioactive Components of Milk John Wiley & Sons The first edition of Functional foods: Concept to product quickly established itself as an authoritative and wide-ranging guide to the functional foods area. There has been a remarkable amount of research into health-promoting foods in recent years and the market for these types of

products has also developed. Thoroughly revised and updated, this major new edition contains over ten additional chapters on significant topics including omega-3 polyunsaturated fatty acids, consumers and health claims and functional foods for obesity prevention. Part one provides an overview of key general issues including definitions of functional

foods and legislation in the EU, the US and Asia. Part two focuses on functional foods and health investigating conditions such as cardiovascular disease, diabetes, cancer, obesity and infectious diseases as well as and the impact of functional foods on cognition and bone health. Part three looks at the development of functional food products. Topics covered include

maximising the functional benefits of plant foods, dietary fibre, functional dairy and soy products, probiotics and omega-3 polyunsaturated fatty acids (PUFAs). With its distinguished editors and international team of expert contributors, Functional foods: Concept to product is a valuable reference tool for health professionals and scientists in the functional foods industry

and to students and researchers interested in functional foods. Provides an overview of key general issues including definitions of functional foods and legislation in the EU, the US and Asia Focuses on functional foods and health investigating conditions such as cardiovascular disease, diabetes, cancer, obesity and infectious diseases Examines the

development of functional food products featuring maximising the functional benefits of plant foods, dietary fibre, functional dairy and soy products

Bioactive Components in Milk and Development of the Neonate BoD - Books on Demand Presents the most updated information on the main methodologies and technological platforms involved in foodomics.

Special Issue Technological

and Health Aspects of Bioactive Components of Milk Royal Society of Chemistry Turmeric belongs to the family Zingiberaceae and is a yellow spice of high economic importance due to its medicinal value. Cultivated in tropical and sub-tropical regions around the world, it is used extensively as a colouring, flavouring and preserving agent. In recent years, several drugs

derived from natural products have been developed and current drug research is actively investigating the possible therapeutic roles of many Ayurvedic medicines, most notable among those being examined is turmeric. The wide range of pharmacological activities attributed to turmeric come mainly from curcuminoids and two related compounds, demethoxycurcumin and bisdemethoxy

curcumin. This comprehensive book brings together the research carried out on constituents obtained from turmeric and highlights their chemical and biological activities. Comprising 17 chapters, each written by experts in their respective field and curated by authorities, it will be invaluable to all those who are involved in the production, processing, marketing, and the use of turmeric.

Appealing to researchers and professionals in natural products, nutraceuticals and food chemists, this book is exposing some of the myths and showing areas for possible future use. *Probiotics* CRC Press  
*Advances in Dairy Product Science & Technology* offers a comprehensive review of the most innovative scientific knowledge in the dairy food sector. Edited and authored

by noted experts from academic and industry backgrounds, this book shows how the knowledge from strategic and applied research can be utilized by the commercial innovation of dairy product manufacture and distribution. Topics explored include recent advances in the dairy sector, such as raw materials and milk processing, environmental impact, economic



<p>concerns and consumer acceptance. The book includes various emerging technologies applied to milk and starter cultures sources, strategic options for their use, their characterization, requirements, starter growth and delivery and other ingredients used in the dairy industry. The text also outlines a framework on consumer behavior that can help to determine quality</p>	<p>perception of food products and decision-making. Consumer insight techniques can help support the identification of market opportunities and represent a useful mean to test product prototypes before final launch. This comprehensive resource: Assesses the most innovative scientific knowledge in the dairy food sector Reviews the latest technological developments relevant for</p>	<p>dairy companies Covers new advances across a range of topics including raw material processing, starter cultures for fermented products, processing and packaging Examines consumer research innovations in the dairy industry Written for dairy scientists, other dairy industry professionals, government agencies, educators and students, Advances in</p>
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Dairy Product Science & Technology includes vital information on the most up-to-date and scientifically sound research in the field.

**Milk: Bioactive Components and Role in Human Nutrition**  
Springer Science & Business Media  
THE ONLY SINGLE-SOURCE GUIDE TO THE LATEST SCIENCE, NUTRITION, AND APPLICATIONS OF ALL THE NON-BOVINE

MILKS CONSUMED AROUND THE WORLD Featuring contributions by an international team of dairy and nutrition experts, this second edition of the popular Handbook of Milk of Non-Bovine Mammals provides comprehensive coverage of milk and dairy products derived from all non-bovine dairy species. Milks derived from domesticated dairy species other than the cow are an essential

dietary component for many countries around the world. Especially in developing and under-developed countries, milks from secondary dairy species are essential sources of nutrition for the humanity. Due to the unavailability of cow milk and the low consumption of meat, the milks of non-bovine species such as goat, buffalo, sheep, horse, camel, Zebu, Yak, mare and reindeer are

critical daily food sources of protein, phosphate and calcium. Furthermore, because of hypoallergenic properties of certain species milk including goats, mare and camel are increasingly recommended as substitutes in diets for those who suffer from cow milk allergies. This book: Discusses key aspects of non-bovine milk production, including raw milk production in various

regions worldwide Describes the compositional, nutritional, therapeutic, physio-chemical, and microbiological characteristics of all non-bovine milks Addresses processing technologies as well as various approaches to the distribution and consumption of manufactured milk products Expounds characteristics of non-bovine species milks relative to those of

human milk, including nutritional, allergenic, immunological, health and cultural factors. Features six new chapters, including one focusing on the use of non-bovine species milk components in the manufacture of infant formula products Thoroughly updated and revised to reflect the many advances that have occurred in the dairy industry since the publication of

the acclaimed first edition, *Handbook of Milk of Non-Bovine Mammals*, 2nd Edition is an essential reference for dairy scientists, nutritionists, food chemists, animal scientists, allergy specialists, health professionals, and allied professionals. *Foodomics* John Wiley & Sons

Bioactive compounds play a central role in high-value product development in the chemical industry. Bioactive compounds have been identified from diverse sources and their therapeutic benefits, nutritional value and protective effects in human and animal healthcare have underpinned their application as pharmaceuticals and functional food ingredients. The orderly study of biologically active products and the exploration of potential biological activities of these secondary metabolites, including their clinical applications, standardization, quality control, mode of action and potential biomolecular interactions, has emerged as one of the most exciting developments in modern natural medicine. *Biotechnology of Bioactive Compounds* describes the current stage of knowledge on the production of

bioactive compounds from microbial, algal and vegetable sources. In addition, the molecular approach for screening bioactive compounds is also discussed, as well as examples of applications of these compounds on human health. The first half of the book comprises information on diverse sources of bioactive compounds, ranging from microorganisms and algae

to plants and dietary foods. The second half of the book reviews synthetic approaches, as well as selected bioactivities and biotechnological and biomedical potential. The bioactive compounds profiled include compounds such as C-phycoyanins, glycosides, phytosterols and natural steroids. An overview of the usage of bioactive compounds as antioxidants and anti-

inflammatory agents, anti-allergic compounds and in stem cell research is also presented, along with an overview of the medicinal applications of plant-derived compounds. Biotechnology of Bioactive Compounds will be an informative text for undergraduate and graduate students of bio-medicinal chemistry who are keen to explore the potential of bioactive natural products. It

also provides useful information for scientists working in various research fields where natural products have a primary role.

**Biotechnology of Bioactive Compounds**

IntechOpen  
Whilst milk fat has always been appreciated for its flavour, the market had suffered from concerns over cardiovascular diseases associated with the consumption of animal fats. However, recent clinical

studies have indicated benefits, particularly in relation to conjugated linoleic acids (CLA), in the prevention of certain diseases. The range of spreads has also increased, including the addition of probiotic organisms and/or plant extracts to reduce serum cholesterol levels. The primary aim of this publication is to detail the state-of-the-art manufacturing methods for:

Cream Butter  
Yellow fat spreads, both pure milk fat based and mixtures with other fats  
Anhydrous milk fat and its derivatives  
Coverage of the manufacturing technologies is complemented by examinations of the relevant nutrition issues and analytical methods. The authors, who are all specialists in their fields in respect to these products, have been chosen from

around the world. It is hoped that the book will provide a valuable reference work for dairy scientists and technologists within the dairy industry and those with similar processing requirements, as well as researchers and students, thus becoming an important component of the SDT's Technical Series. The Editor Dr Adnan Y. Tamime is a Consultant in Dairy Science and Technology,

Ayr, UK. He is the Series Editor of the SDT's Technical Book Series. For information regarding the SDT, please contact Maurice Walton, Executive Director, Society of Dairy Technology, P.O. Box 12, Appleby in Westmorland CA16 6YJ, UK. email: [execdirector@sdt.org](mailto:execdirector@sdt.org) Also available from Wiley-Blackwell Milk Processing and Quality Management Edited by A.Y.

Tamime ISBN 978 1 4051 4530 5  
Cleaning-in-Place Edited by A.Y. Tamime ISBN 978 1 4051 5503 8  
Advanced Dairy Science and Technology Edited by T. Britz and R. Robinson ISBN 978 1 4051 3618 1  
International Journal of Dairy Technology Published quarterly Print ISSN: 1364 727X Online ISSN: 1471 0307  
*Trace Elements* John Wiley & Sons  
This book

discusses the chemistry of food proteins and peptides and their relationship with nutritional, functional, and health applications. Bringing together authorities in the field, it provides a comprehensive discussion focused on fundamental chemistries and mechanisms underpinning the structure-function relationships of food proteins and peptides. The functional and bioactive

properties hinge on their structural features such as amino acid sequence, molecular size, hydrophobicity, hydrophilicity, and net charges. The book includes coverage of advances in the nutritional and health applications of protein and peptide modifications; novel applications of food proteins and peptides in the development of edible functional biomaterials; advances in

the use of proteomics and peptidomics for food proteins and peptide analysis (foodomics); and the relevance of food protein and peptide chemistries in policy and regulation. Research into the fundamental chemistries behind the functional, health and nutritional benefits is burgeoning and has gained the interest of scientists, the industry, regulatory



agencies, and consumers. This book fills the knowledge gap providing an excellent source of information for researchers, instructors, students, food and nutrition industry, and policy makers. Bioactive Components of Milk Springer Animal products are good source of disposable income for many small farmers in developing countries. In fact, livestock are often the most important

cash crop in many small holder mixed farming systems. Livestock ownership currently supports and sustains the livelihoods of rural poor, who depend partially or fully on livestock for their income and/or subsistence. Human population growth, increasing urbanization and rising incomes are predicted to double the demand for, and production of, livestock

products in the developing countries over the next twenty years. The future holds great opportunities for animal production in developing countries. Animal Sourced Foods for Developing Economies addresses five major issues: 1) Food safety and nutritional status in developing world; 2) the contribution of animal origin foods in human health; 3) Production processes of animal foods along with

their preservation strategies; 4) functional outcomes of animal derived foods; and finally, 5) strategies, issues and policies to promote animal origin food consumption. Animal sourced food contain high biological value protein and important micronutrients required for optimal body functioning but are regarded as sources of fat that contribute to the intake of total and

saturated fatty acids in diet. The quality of protein source has a direct influence on protein digestibility, as a greater proportion of higher quality proteins is absorbed and becomes available for bodily functions. Animal foods has high quantity and quality of protein that includes a full complement of the essential amino acids in the right proportion. Land availability

limits the expansion of livestock numbers in extensive production systems in most regions, and the bulk of the increase in livestock production will come from increased productivity through intensification and a wider adoption of existing and new production and marketing technologies. The significant changes in the global consumption and demand for animal source foods,

along with increasing pressures on resources, are having some important implications for the principal production systems. In this book, contributors critically analyze and describe different aspects of animal's origin foods. Each chapter is dedicated to a specific type of food from animal source, its nutritional significance, preservation techniques, processed products, safety and

quality aspects on conceptual framework. Special attention is given to explain current food safety scenario in developing countries and contribution of animal derived food in their dietary intake. Existing challenges regarding production, processing and promotion of animal's origin foods are also addressed with possible solutions and strengthening approaches.

*Bioactive Components in Milk*  
Springer Science & Business Media  
The major emphasis in this book is a compilation and definition of what is known about components of human milk, including glycoconjugates, that inhibit common pathogens of the infant. Also discussed are other bioactive constituents whose relevant biological roles are also beginning to be defined.

Hormonal and cytokine activity, immunomodulating and autoinflammatory agents, xenobiotics, and conditionally essential nutrients in milk could have roles in the protection of the infant, but may also participate in digestive processes, maternal-infant communication, maturation of the gut, central nervous system, and other components of infant growth and

development. Like the protective activities, these are discussed in terms of their presence in milk, structures, potential functions, and structure/function relationship. Components whose role is nutritional support during early development of the infant are also included.

**Milk Proteins - From Structure to Biological Properties and Health Aspects** CRC Press

Although bioactive compounds in milk and dairy products have been extensively studied during the last few decades - especially in human and bovine milks and some dairy products - very few publications on this topic are available, especially in other dairy species' milk and their processed dairy products. Also, little is available in the areas of bioactive and nutraceutical compounds in

bovine and human milks, while books on other mammalian species are non-existent. Bioactive Components in Milk and Dairy Products extensively covers the bioactive components in milk and dairy products of many dairy species, including cows, goats, buffalo, sheep, horse, camel, and other minor species. Park has assembled a group of internationally reputed scientists in the forefront

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for manufactured dairy products, such as caseins, caseinates, and cheeses; yogurt products; koumiss and kefir; and whey products. Aimed at food scientists, food technologists, dairy manufacturers, nutritionists, nutraceutical and functional foods specialists, allergy specialists, biotechnologists, medical and health professionals, and upper level students

and faculty in dairy and food sciences and nutrition, Bioactive Components in Milk and Dairy Products is an important resource for those who are seeking nutritional, health, and therapeutic values or product technology information on milk and dairy products from the dairy cow and species beyond

d. Areas featured are: Unique coverage of bioactive compounds in milks of the dairy cow and minor species, including goat, sheep, buffalo, camel, and mare. Identifies bioactive components and their analytical isolation methods in manufactured dairy products, such as caseins,

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