Index

@RISK 120, 121-4 abnormal milk 283-4 Accelase 424 acceleration of cheese ripening 419-47 adjunct cultures 431-3 elevated temperature 421-2 EMCs as flavouring 437-40 exogenous enzymes or attenuated starters 422-31 future trends 440–1 genetic modification of starter bacteria 433-4 high pressure 322-4, 434-6 acetaldehyde 142, 144, 503 acetate 461 acetic acid 10 acid-curd cheeses 470, 471, 472, 473, 475, 489 cultures for 484-7 surface microflora 476, 477 acid phosphatase 33 acidification 188 acidity/pH 143, 317-18, 398-9 Actimel 235 added-value products 233 adhesion prevention of adhesion of pathogens 247 - 8of probiotics to epithelial cell lines 249 - 50adjunct cultures see non-starter lactic acid

bacteria ADMI turbidimetric test 220 adsorption 374 adulteration see authenticity testing AEDA technique 142-3 affinity chromatography 374 aflatoxins 293, 294-9, 300 aflatoxin B1 294-5 aflatoxin M1 293, 295-9, 300 agglomeration 341-4, 345, 351-3 aggregation 188 albumins 19 see also α -lactalbumin alcohols 494, 496, 497 aldehydes 132, 140, 494, 496, 497, 502 alkaline phosphatase (AP) 86, 115-16, 122.315 safety of milk 293, 301-2 test for pasteurisation 110 α_1 -acid glycoprotein 26, 32 α -keto acids 496, 497, 501–3 α -lactalbumin (α -La) 19, 20, 21, 22, 367 effects of high pressure 312-13, 317 separation 379-81 yoghurt 163-4 Amadori compounds 301, 305-6 amino acid catabolic enzymes 434 amino acids 384, 421 degradation of proteins 132-3 flavour formation in cheese 492-511

biosynthesis and requirements 495-6

branched-chain and aromatic amino acid conversion 501-3 catabolism 496-9 conversion 493-6, 503-4 methionine catabolism 499-501 improving nutritional quality of milk 518 aminotransferases 501-2 anaerobes 397 Analytica software 124 angiogenins 26, 31 angiotensin converting enzyme (ACE) inhibitors 239 antibacterial agents 34 animal studies 251-2 antibiotics 458 anti-oxidants 346 apparent firmness modulus 171 apple cider 125 arginine 503 aromatic amino acids (ArAAs) 501-3 Arrhenius model 105, 109 Arthrobacter nicotianae 479-80, 480, 481, 483, 488-9 aseptic homogenisation 161-3 aseptic packaging 100 aseptic processing see UHT (ultra-high temperature) sterilisation at-line measurement 263-5, 274-5, 276 atomisation systems 339 attenuated starters 426-8 authenticity testing 208-28 alteration of casein/whey protein ratio 219 - 20foreign fats 210-13 geographical origin 221-2 issues 209-10 measuring heat load 220-1 milk of different species 214-18 watering of milk 218-19 autolysis 428-31 automatic milking systems 78 automatic suppression 359, 360 auto-oxidation 131, 132 B* value 97 Bacillus 87, 192, 195-7 cereus 70, 77, 87 carbon dioxide and 392, 393, 394, 408, 409 licheniformis 392

sporothermodurans 71–2, 99 stearothermophilus 69, 70, 98 subtilis 407–8, 408–9 bacteria carbon dioxide see carbon dioxide classification of smear bacteria 478-80 effects of high processing 314-15 heat-resistant 192-3, 195-7 lactic acid see lactic acid bacteria NSLAB see non-starter lactic acid bacteria and shelf-life of milk 190-3 spore-forming see spores/spore-forming bacteria see also microorganisms bacteriocin-producing starters 430-1 bacteriocins 92, 315, 325, 430-1, 458-9 bactofuges 196 Basic Plus 241 Benecol 240 benzaldehyde 498, 502 **BEST-NMR 285** β -lactoglobulin (β -Lg) 19, 20, 21, 22, 349, 367 high pressure 312-13, 317 polymorphism 48, 49, 50 separation 379-81 yoghurt 163-4 β_2 -microglobulin (lactollin) 26, 28 beta Poisson distribution model for dose-response 120 Bifidobacterium 158, 234, 246 Bigelow model 108–9 bioactive peptides 34-5, 230, 231, 243, 384, 385-6 biochemical processes 185, 397-9, 462 biodiversity 504-5 biofilms 74, 454-5 biofouling 349-50 biosensors 278-9, 285, 286, 287, 293, 298, 299 lipid-based 295-6, 297 biphasic survival curves 106, 107 black box models 347-8, 354, 355 blood pressure, lowering 239 body's defence mechanisms 247-9 bovine serum albumin (BSA) 19, 26, 27, 317 bradykinin 31, 32 branched-chain amino acids (BrAAs) 501-3 breed 45-51, 516-17, 522 Brevibacterium linens 323-4, 475, 476, 478, 480, 481 brine microflora 487-8, 488 brining time 321, 322 bulk density 341-4

Burling process 382 butanoic acid 12 butter 190, 200-1, 231 hardness 13 buttermilk 231 (off)-flavour 145-7 butyric acid 213 Butyrivibrio fibrisolvens 13 C* value 97 caking 8 calcium 45, 187, 188, 230-1, 239, 241 calcium citrate 204 calcium phosphate 37 colloidal 23, 24, 25, 36, 37, 157 calcium sequestrants 439 Calpis Amiel drink 239 Camembert cheese 323 Cameros cheese 405-6 Candida krusei 477, 485 Canola 55 capillary electrophoresis 215-16, 286, 287 capillary fat 345 capillary zone electrophoresis (CZE) 215 - 16carbolic acids 502 carbon dioxide 391-415, 461 effects on bacterial growth 391-6 effects on dairy product quality 399-406 effects on microorganisms during thermal processing 406-9 effects on raw milk quality 396-9 inhibitory mechanisms 394-6 carbon monoxide detection systems 360-1, 362 carbonated milk-based beverages 402 cardiovascular health 238-41 carotenoids 18 casein number 44 caseinomacropeptide (CMP) 35, 219-20, 319 caseinophosphopeptides (CPPs) 241 caseins 18-22, 50, 58, 229-30, 516 alteration of casein/whey protein ratio 219 - 20bovine, goat and sheep milks 157 composition and principal reactions of milk 186-8 detecting milk of different species 214 - 15micelles 22-6, 157, 187, 316-17

casokinins 239 catalase (CA) 115, 116 cell line studies 249-50 centrifugation 173-4, 368 ceruloplasmin (ferroxidase) 26, 28 CHARM analysis 134 Chaumes cheese 470, 471, 476 Cheddar cheese 320, 422 NSLAB 452, 453, 455, 456-7, 457-60, 461 - 2pressure-treated 322-3, 324 shelf-life 204-5 cheese 11, 50, 232 acceleration of ripening see acceleration of cheese ripening aged and carbon dioxide 404-6 control of stability 204-5 effect of high pressure on cheesemaking properties of milk 319-20 flavour formation 429-511 functional 235, 240 HP treatment 321-4, 325 microflora 449 NSLAB and quality 448–69 on-line measurements 267-9 ripening 419, 420-1 smear cheeses see smear-ripened cheeses CHEMFETs 286, 287 chemical markers 301 chemical parameters 269-79, 283 chemical processes 185 heating milk 82-3, 84 principal reactions of milk 186-90 quality of powdered dairy products 345-6 chemical sensors 278-9 chemometrics 210 chlorophyll 294 cholesterol 239-40 chromatography 371-4 see also under individual techniques churning 189-90 chymosin 188, 204, 319, 421, 423 citrate 420 clarifiers 196 cleaning in place (CIP) 74 monitoring 74, 280-3 Clostridium 87, 393-4 botulinum 93, 394 sporogenes 402 tyrobutyricum 69, 70 CoAguLite sensor 269 cobalamin 26, 30-1

coliforms 397 colloidal calcium phosphate (CCP) 23, 24, 25, 36, 37, 157 colonisation resistance 247-8, 251-2 colorimetric assay 200 colostrum 26-7, 55-6, 383 colour 406 commensal bacteria 247-9 component approach process for EMCs 439 composition of milk see milk composition computational fluid dynamics (CFD) 351 - 3concave survival curves 106, 107, 108 concentrate-fed cows 52 concentrate supplementation 520-2 concentrated milk 399 sterile 202-3 concentration measurement, in-line 278-9 conductance techniques 279, 400 conjugated linoleic acid (CLA) 13-14, 45, 53-4, 54-5, 243, 526 continuous processing 311 cooked flavour 92, 138, 139-40 coronary heart disease (CHD) 238-9 Corynebacterium 475, 476, 479, 488 casei 480, 481 coryneform bacteria 192, 473-4, 478 cottage cheese 197-8, 401-2 cow's diet see diet, cow's CR-213 432 cream in-can sterilised cream 202 pasteurised 194-7 UHT cream 203 cream liqueurs 203-4 creaming 16-17, 190, 203 cryoglobulins 16 crystallisation 368-9 lactose 8-9, 377-8 cumulative distribution function 108, 109 curd fines 267-8 curd firmness 319, 435 curd washing step 423 cutting time 267-9 cystathionine lyases 500-1 D-value 83, 84, 105, 106 daily dose 235 Debaryomyces hansenii 478, 480, 481, 487-8, 488 decimal reduction time (D-value) 83, 84, 105, 106

defence mechanisms, body's 247-9 defence proteins 381-4 defined surface cultures 481-8 demineralized whey powder (DWP) 9 dendritic cells 248, 250-1 derivative spectroscopy 219 diacetyl 142, 461 diacylglycerol acyl transferase (DGAT) 49 diafiltration (DF) 370, 375, 377 diet, cow's 44, 52-5, 57-8, 60, 517-18, 520-6dietary supplements 54-5, 520-6 diffusing wave spectroscopy (DWS) 267 - 9diffusion assay 199-200 digestive juices 247 dioxygen 139, 141 direct compression 311 direct heating 138 direct UHT process 96-7, 98 dissolution fat 345 dissolved carbon dioxide see carbon dioxide DNA-based testing 216-18 docosahexaenoic acid (DHA) 524 dose-response assessment 118, 119-20 dried products see powdered dairy products drinking yoghurt 158, 160, 403-4 dry matter enrichment 160-1, 162 dry salting 472 drying 201, 333, 337-40, 347 safety in drying installations 359-62 spray drying see spray drying dual-binding model 24, 25 dynamic high pressure (DHP) 315 economic adulteration 208 eicosapentaenoic acid (EPA) 524 electrochemical flow injection monitoring 295-6, 297 electrochemical immunosensors 298-9, 300 electro-membrane filtration (EMF) 386-7 electronic nose (e-nose) 284, 286 electronic tongue 284, 286 electrophoresis 214-16 empirical methods 171-4 emulsifying agents 439 endo- β -N-acetylmuramidase (AcmA) 428, 429 energy intake 517 Enterobacter sakazakii 115, 116, 117,

122 - 3Enterobacteriaceae 191 Enterococcus 448-9, 451, 453, 455, 456-7, 460-1, 462 faecalis 392 faecium 116 **ENZOBACT 427** enzyme-deficiency syndromes 10 enzyme immunoassay (EIA) 217-18, 296 - 8enzyme-modified cheeses (EMCs) 437 - 40enzymes 26, 33-4, 87, 193-4 activity and bacteria in milk 190-3 effect of high pressure 315-16 effects of carbon dioxide 394 exogenous and acceleration of cheese ripening 422-31 extracellular 198-200, 495 heat inactivation 83, 84 heat-resistant 198-200 hydrolysis of proteins 312-13, 384, 385 - 6modelling effectiveness of pasteurisation 115-17 off-flavours caused by enzymatic reactions 141 epithelium, intestinal 248, 249-50 equipment design 73-4 Escherichia coli (E. coli) 191, 392, 406 esters 420, 494, 498 ethanol 10 European Functional Food Science Programme 233 European Union Common Agricultural Policy 208 evaporation 333, 334-7, 347, 368 Evolus drink 239 expanded-bed chromatography 372-3 explosion prevention 359-62 **Explosion Protection Document 362** exposure assessment 118, 119-20 extended shelf-life milks 92 extracellular polysaccharides (EPS) 158, 164 - 5F₀ value 93, 95, 97 facultatively heterofermentative lactobacilli (FHL) 450 faecal contamination 293, 294 faecal group D streptococci 451 falling-film evaporators 334-7

farming 42-67

breed, genetics and milk quality 45-51

cow diet see diet, cow's GHP 73, 77-8 improving nutritional quality of milk 515-31 plane of nutrition 57-8 seasonal effects 56-7 sustainability 60-1 see also milking fast gas chromatography 286, 287 FAST method 306 fat standardisation 267 fats detecting and quantifying foreign fats 210 - 13milk fat see milk fat fatty acids (FA) 144, 145, 211, 494, 515, 519 altering milk fatty acid composition 522-6 auto-oxidation of unsaturated 131, 132 free 193, 420 profile in milk fat 12–13 PUFAs 12, 13, 53, 240-1, 515-16, 524 feathering 203 feed-related off-flavours 141 fermentation 155-6, 197 in-situ monitoring 274 fermented products 155-6, 231-3, 492 cheese see cheese consumption 156 lactose in 11 yoghurt see yoghurt Fermi equation 107-8 ferroxidase (ceruloplasmin) 26, 28 Festivo cheese 239 fibre concentrate supplements 522 fibre optic biosensors 286, 287 fire prevention 359-62 fixed-bed chromatography 372 flash cooling 98 flash evaporation 368 FlavorAge 424 Flavour Control CR cultures 428 flavour 130-54 chemical pathways for generating 130-3 formation in cheese 492-511 raw and heat-treated milk 134-42 yoghurt and buttermilk 142-7 flavour enhancers 440 flow curves 169-71 flow injection analysis (FIA) 275-8 flow method for lactulose 303, 304 flow-sheeting 352, 353

flow-through enzyme immunoassay 296 - 8flowability 344 fluid bed dryers 339, 340 fluorimetric methods 302, 306 folate-binding protein (FBP) 26, 30 Food MicroModel 119-20, 124 food processing equipment 73-4 foodborne diseases 68, 70 forage, type of 517-18 forced agglomeration 343 fortification 160-1, 162 force-penetration curves 171-2 FOSS standardisation control system 271 - 4fouling 50-1, 74-6, 398-9 modelling 349, 350 monitoring 280-3 fractional crystallisation 14 free fat 15, 344-5 free fatty acids (FFAs) 193, 420 free SH groups 139, 140, 346 freeze-drying 382 freezing point test 218-19 freezing and thawing 324, 427 Friesian cows 45-6, 49, 50 frozen yoghurt 158, 160 fructooligosaccharides 237 α -L-fucosidase (FC) 115, 116, 122 full cream evaporated milk 202-3 functional products 174-6, 229-45 cardiovascular health 238-41 future trends 242-3 health claims see health claims immune functions 241-2 low-lactose and lactose-free 237-8 meaning 233-4 osteoporosis 241 prebiotics and synbiotics 176, 236-7 probiotics see probiotics sleeping problems 242 fungi 393 furfurals 136, 221 furosine method 221, 305 galactooligosaccharide 10, 237 galactose 278-9 galactosemia 10 gas-liquid chromatography (GLC) 211-13 gastrointestinal health 234-8 gel firmness 171-2 gel shrinkage measurement 174 gelation of liqueurs 204

monitoring acid-induced gelation of milk 267-9 gene expression 396 general well-being 234-8 genetic modification of cows and raw milk quality 59-60 crop plants 60 starter bacteria 433-4 genetic polymorphisms 46-9 genetic variations 44, 45-51 genomics 255, 505 geographical origin 221-2 Geotrichum candidum 478, 483 globulins 19 see also β -lactoglobulin gluco- δ -lactone (GDL) 321 glucose 278-9, 303 glucose-galactose syrups 10 glucose-6-phosphate dehydrogenase (G6PDH) 429 γ -glutamyl transpeptidase (TP) 115, 116 glycated proteins 305-6 glycolysis 493 glycomacropeptide (GMP) 367 glycoproteins 26, 32 goat's milk cheese 320, 322, 324 Gompertz function 108, 119 good hygienic practice (GHP) 68-80 end-products 76-7, 78 farm 73, 77-8 future trends 77-9 principal hazards 69-72 processing 73-6, 78-9 good manufacturing practice (GMP) 78 Gouda cheese 322, 324 Gram-negative bacteria 190-2, 194-5 growth factors 32, 367 isolation of 381-4 hard smear cheeses 471, 472 Hazard Analysis Critical Control Point (HACCP) 78, 98 modelling and risk assessment 117-21 hazard identification 118, 119 health claims 246-60 animal studies 251-2 body's defence mechanisms 247-9 future trends 255-6 human studies 252-4 in vitro studies 249-51 making 254-5 heat flux sensors 280-2 heat load 220-1, 266-7 heat-resistant bacteria 192-3, 195-7

heat-resistant enzymes 198-200 heat transfer coefficient 336 heat transfer measurements 280-2 heat treatment 81-103, 315, 325 attenuated starters for cheese 426-7 dissolved carbon dioxide during 406-9 effect of flavour profile of milk 134 - 41**EMCs** 440 extended shelf-life milks 92 kinetic parameters 82-3, 84 modelling 104-29 development of thermal models 105-10 pasteurisation see pasteurisation pre-heat treatment and yoghurt texture 163 - 4rapid on-line analysis 293, 299-306 sterilisation 81-2, 92-5 thermisation and tyndallisation 83-4 UHT sterilisation see UHT (ultra-high temperature) sterilisation helminths 252 heritability 46-9 hide powder azure 200 high-pasteurised milk 135 high performance liquid chromatography (HPLC) 216 high-pressure (HP) processing 310-32 acceleration of cheese ripening 322-4, 434 - 6bacteria and enzymes 314-16 cheese 321-4, 325 cheese and yoghurt-making properties of milk 319-21 future trends 325 milk proteins 316-17 nutritional and other qualities 311-13 principles and technologies 310-11 rennet coagulation 318-19 high-temperature short-time (HTST) process 85, 86, 87, 89-90, 91-2 pasteuriser 110, 111 histamine 503 Holder pasteurisation system 85, 86, 89 holding tubes 110-12 Holstein cows 45-6 homogenisation 17, 99 and yoghurt texture 161-3 hormones see growth factors human studies 252-4 hydrogen peroxide 256 hydrolysis of proteins 312-13, 384, 385-6 hydrophobic interaction chromatography (HIC) 374

hydroxy acids 496, 497, 502 hydroxymethylfurfural (HMF) 305 hypertension 239 ice cream 404 immune functions 241-2 mucosal immune system 248-9 immunoaffinity fluorimetric biosensor 298, 299 immunochemical testing 216-18 immunoglobulins (Ig) 19, 26-7, 241-2, 367 isolation of 381-4 immunological tolerance 248-9 immunomodulation 252, 253 immunosensors 293 impedance techniques 279 in-container sterilisation 93-5 in-can sterilised cream 202 in-line measurement 263-5 in vitro studies 249-51 incubation conditions (yoghurt) 164-5 indirect compression 311 indirect heating 138 induced lipolysis 193 inerting of explosions/fire 359-61 infant formulae 9 infections 253 inflammatory bowel diseases 253 infrared (IR) spectrometry 270-5 ingredients 366-90 isolation of 374-84 Inpulse 238 insolubility index 341 instant properties 343, 345 insulin-like growth factors (IGFs) 383-4 integrated lethal effect (pasteurisation effect) 109 intestinal epithelium 248, 249-50 intestinal microbial flora 242, 247-9 inulin 237 ion-exchange chromatography (IEC) 374, 380-1, 381-2 ion mobility spectrometry (IMS) 286-7 ion selective electrodes 286, 287 ISFETs 286, 287 isostatic pressure 311 isotope ratios 222 isovaleric acid 498 Jersey cows 45, 46, 49, 50

K–casein 20, 21, 44, 48–9 Kaikoura Dairy Co-operative, New

Zealand 50 kefir 156, 232, 241 ketones 140, 494 kininogen 26, 31-2 Kluyveromyces marxianus 477, 485 KMBA 500, 502, 503 Kussendrager process 381, 382 laboratory proficiency testing 295, 296 lactate 251-2, 276-8, 420 lactate dehydrogenase (LDH) 429 lactation, stage of 516-17, 522 lactic acid 10 lactic acid bacteria (LAB) 11, 232-3, 421, 492-3 attenuated starters 426-8 health claims for functional products 246 - 60NSLAB see non-starter lactic acid bacteria lacticin 3147 459 lactitol 10 lactoferrin (LF) 26, 27-8, 367 isolation of 381-4, 385 lactollin (β_2 -microglobulin) 26, 28 lactoperoxidase (LP) 33, 115, 116, 367 activity and pasteurisation 86, 88-9 effectiveness of heat treatment 293, 302 isolation of 381-4, 385 lactoperoxidase system (LPS) 88-9 Lactobacillus 234, 246, 432 acidophilus 158 casei 252-3, 459-60 delbrueckii subsp. bulgaricus 157-8, 232 GG 235, 236, 255–6 helveticus 239, 432-3 rhamnosus 253 lactobionic acid 10 Lactococcus 433-4, 495, 504 lactis 504-5, 506 lactose 7-11, 45, 144, 210, 230, 367 chemico and physico-chemical properties 7-9 degradation 133 derivatives 9-10 in fermented dairy products 11 food applications 9 nutritional aspects 10 separation of 377-8 lactose-free milk products 237-8 lactose intolerance 10, 237, 516 lactosilated proteins 293

lactosyl urea 10 lactulose 10, 97, 221 rapid on-line analysis 293, 302-5 lactuloselysine 305-6 Latin hypercube 122 LBC 80 432 Le Chatelier's principle 311, 434–5 lecithin 238 leucine 504-5 Leuconostoc 448, 449, 451-2, 453-4, 457, 461 ligase chain reaction (LCR) 217-18 light 141 lightness (L-value) 318 Limburg cheese 470, 471, 476, 484 lipases 132 acceleration of cheese ripening 424-6, 440 long shelf-life products 198-9, 199 - 200lipid-based biosensors 295-6, 297 lipid oxidation 15-16, 190, 346 lipid supplements 522-6 lipids see fats; milk fat lipolysis 58, 59, 204–5, 420, 493 spontaneous and induced 193 lipolytic rancidity 141 lipoprotein lipase (LPL) 15, 17, 33, 34, 190, 193 cheese 420, 435 Listeria innocua 115, 116 monocytogenes 69, 70, 472 effects of carbon dioxide 392, 402, 406 modelling effectiveness of pasteurisation 115, 116, 122, 123, 124 long shelf-life products 198-205 control of stability 200-5 factors affecting stability 198-200 low-lactose milk products 237-8 low milkfat syndrome 54 low-pasteurised (LP) milk 135 lysine 188 lysinoalanine (LAL) 221 lysis of starter cells 428-31, 503 lysozyme 315, 427 M-cells 248-9, 250 macro-elements 36, 37 magnetic resonance imaging (MRI) 279, 286 Maillard reaction 9, 188

and flavour generation 133, 135-7 high pressure 312 products and testing for heat load 221 stages 301 maize silage 517-18 MALDI-TOF 216 mass spectrometry 286, 287 mastitis 58 mathematical models see modelling mechanical spectra 169-71 mechanical vapour recompression (MVR) evaporators 335, 337 medium-pasteurised milk 135 melanoidins 136 melatonin 242 membrane adsorbers 385-6 membrane filtration 196-7, 369-71, 380, 386-7 mesophilic lactobacilli 432, 448-9, 450, 454 - 5in cheese varieties 452-3 growth in cheese 455-6 influence on cheese quality 457-60 for quality improvement 461-2 metal-binding proteins 26, 27-8 metal ions 141 metallic off-flavour 145-7 Metchnikoff, Elie 232 methane production 60-1 methionine 499-501 3-methyl butanal 498, 504-5, 506 methyl ketones 132 micelles, casein 22-6, 157, 187, 316-17 Microbacterium 476, 479 gubbeenense 479-80, 480, 481, 483, 488 - 9Micrococcus 479 micro-elements 36, 38 microencapsulation 422 microfiltration (MF) 370, 458 microfiltration retentate 462 micro-organisms cheese cheese microflora 449 elimination by HP 322 smear cheeses see smear-ripened cheeses effect of carbon dioxide see carbon dioxide heat inactivation 83, 84 modelling 104-29 intestinal microbial flora 242, 247-9 microbiological quality of dairy-based powders 340

off-flavours in milk due to 141-2 on-line microbiological testing 279-80, 283 pathogenic see pathogenic microorganisms principal hazards 68, 69-72 raw milk and effectiveness of pasteurisation 86-7 see also bacteria; good hygienic practice; yeasts microsyneresis 171 micro total analysis concepts (TAS) 286, 287 mid-infrared spectroscopy (MIR) 270-4 milk flavour 134-42 global production 6 nutritional quality see nutritional quality of milk preparation for yoghurt 160-4 see also pasteurised milk; raw milk milk composition 5-41, 229-31 bovine, goat and sheep milks 156-7 compared with colostrum 56 economic importance 44-5 farming influences on see farming lactose see lactose lipids see milk fat minerals 36-8, 45, 187, 210, 230-1 minor proteins 26-36 and principal reactions 186-90 proteins see proteins milk fat 12-18, 44-5, 230 altering milk fat content 519-22 and cheese flavour 420 CLA 13-14, 45, 53-4, 54-5, 243, 526 composition and principal reactions 186, 188-90 creaming 16-17, 190, 203 definition and variability 12 degradation 130-2 factors affecting milk fat content 518 - 26fatty acid profile 12-13 globules 14-15, 189-90 homogenisation of milk 17 influences on milk quality 46-8, 49-50, 52-4, 54-5, 56-7, 58 relative amounts of protein and fat 60 on-line measurement 267-8 oxidation 15-16, 190, 346 rheological properties 14 standardisation 267 synthesis 518-19

vitamins 17-18 milk fat globule membrane (MFGM) 12, 14-15, 59, 189-90 milk tankers 73 milking 73, 455 automatic milking system 77-8 contamination monitoring 292-3, 294-9, 300 minerals 36-8, 45, 187, 210, 230-1 minor proteins 26-36 modelling effectiveness of pasteurisation 104-29 development of thermal models 105 - 10future trends 124-5 key enzymes and pathogens 115-17 key steps in model development 110 - 15risk assessment 117-21 risk assessment and pasteurisation 121 - 4role of predictive modelling 104-5 flavour 140-1 quality of powdered dairy products 347-53 modified atmospheres 405-6 moisture content 341, 353, 354 on-line monitoring 354-5, 356 molecular modelling 125 molecular techniques 462 monounsaturated fatty acids (MUFAs) 515 - 16Monte Carlo method 122 mould-ripened cheeses 323 moulds 449 Mozzarella cheese 406, 453-4 **MS-NOSE 147–8** mucosal immune system 248-9 multifunctional starter cultures 506-7 multi-stage spray drying 338, 339-40 mutants 427-8 Mycobacterium avium spp. paratuberculosis (MAP) 89-90 mycotoxin contamination 293, 294-9, 300 nanofiltration (NF) 370, 375, 378 natural biodiversity 504-5 near-infrared spectrometry (NIR) 270, 272-3, 274-5, 355, 356 Neose process 378-9 Neutrase 424

NICOSYS 274

nisin 92

NIZO RheoLight system 267-9 non-globular (free) fat 15, 344-5 non-linear thermal inactivation curves 106-8.116-17 non-starter lactic acid bacteria (NSLAB) 448 - 69acceleration of cheese ripening 431-3 bacteria comprising NSLAB complex 450 - 2in different cheese varieties 452-4 growth in cheese 455-7 influence on cheese quality 457-61 selection for quality improvement 461 - 2sources of NSLAB in cheese 454-5 (E,Z)-2,6-nonadienol 145-7 nuclear magnetic resonance (NMR) spectroscopy 285, 286 nutrition cow diet 44, 52-5, 60 plane of nutrition 57-8 qualities of milk 311-13 nutritional quality of milk 515-31 factors affecting milk fat content 518 - 26factors affecting milk protein content 516 - 18future trends 526-7 NuVim 242 odour activity value (OAV) 143 off-flavours 141-2 off-line analysis 263-5, 274, 275 oilseed 55 old-young smearing 475, 477 oligofructose 237 omega-3 fatty acids 240-1 omega-6 fatty acids 240 on-line analysis quality measurement 263-91 future trends 283-7 microbiological testing 279-80, 283 monitoring fouling and CIP 280-3 physical parameters 265-9, 283 product composition 269-79, 283 rapid and safety of milk 292-309 contamination monitoring during milking 292, 294–9, 300 monitoring processed milk 293, 299-306 one-point measurements of viscosity 172 - 3one-step process for EMCs 438, 439

OPTI-CIP 282, 283 optimisation control based on predictive models 357 - 9production processes 78-9 orosomucoid (α_1 -acid glycoprotein) 26, 32 osteopontin (OPN) 26, 28-9 osteoporosis 241 outer layer fat 345 oxidation, lipid 15-16, 190, 346 oxidation (stale) flavour 138, 140 packaging 76 aseptic 100 permeability, carbon dioxide and shelflife 399-400 PAGIF 214-15 Parmalat Plus Omega 3 milk 241 pasteurisation 69, 81, 82, 85-6, 302, 454 and cheese manufacture 457-8 factors affecting effectiveness 86-92 modelling effectiveness of 104-29 risk assessment and 121-4 pasteurisation effect 109, 113-15 pasteurised cream 194-7 pasteurised milk 135 carbon dioxide and quality 399-400 control of quality 194-7 principal hazards 69-70 shelf-life 76-7 pasteuriser design 110, 111 source of contamination 74-6 PasTime program 117 pastoral farming 52 seasonal effects 56-7 see also farming Pathogen Modelling Program (PMP) 124 pathogenic microorganisms 69 body's defence mechanisms 247-9 effects of high pressure 314-15 models for 115-16 see also microorganisms Pediococcus 448, 449, 450, 453, 456, 460, 462 pentosidine 312 peptidases 424, 425, 433-4, 440, 496 peptides 132, 421, 495-6 bioactive 34-5, 230, 231, 243, 384, 385-6 percentiles 122-3 Père Joseph cheese 323-4, 436 permeability 171

PET milk bottles 275 Peyer's patches 248-9, 250 pH/acidity 143, 317-18, 398-9 phage 430 phase transition 379-80 phenylalanine 498 phospholipase C 198-9 phospholipid liposome 422 (photo)acoustic techniques 286, 287 physical parameters 265-9, 283 physical powder properties 340-5 physicochemical processes 185 plane of nutrition 57-8 plant stanols and sterols 239-40 plasmids 433 plasmin 15, 33, 34, 193-4, 421, 423-4 plasminogen 58 plastic food wrap 279 polarography 219 polymerase chain reaction (PCR) 216-18 polyunsaturated fatty acids (PUFAs) 12, 13, 53, 240-1, 515-16, 524 post-heat treatment contamination (PHTC) 194-5 Posthumus funnel 172-3 post-pasteurisation contamination (PPC) 90 - 1powdered dairy products 201-2, 274, 275, 333-65 drying 333, 337-40 evaporation 333, 334-7 modelling quality 347-53 process and product control 353-9 process safety 359-62 quality criteria 340-6 power law 108 power values 115, 116 prebiotics 176, 236-7 precipitation 368, 368-9 predictive models process control 348-50, 353-4, 355, 355-9 role of predictive modelling 104-5 see also modelling pre-heat treatment 163-4 pre-incubation techniques 195 Premia flow-sheeting system 352, 353 PREMIC control system 355–9 pressure-shift freezing and thawing 324 primary agglomeration 343 probability distribution function 108, 109 probiotics 176, 234-6 health claims 246-60 process control 78-9, 98-9

powdered dairy products 353-9 process control systems 79 process controllability 264-5 process development 78 Process Risk Model 121 process safety 359-62 processing conditions 87-90, 99 processing time 87-90 product composition 269-79, 283 product control 353-9 product development 78 product standards 209 program development 113-15 proline 21 Proosdij cheese 505, 506 propionic acid 10 propionic acid bacteria 449 prosaposin 26, 32 protected designation of origin (PDO) 222 protected geographical indication (PGI) 222 proteinases 198-9, 199-200, 424, 425, 440proteins 18-26, 144, 229-30, 367, 515 authenticity testing 210 alteration of casein/whey protein ratio 219-20 detection of non-milk proteins 218 caseins see caseins composition and principal reactions 186 - 8degradation 132-3 denaturation 345-6 effects of high pressure 316-17 factors affecting milk protein content 516 - 18heterogeneity of milk proteins 18-19 hydrolysis 312-13, 384, 385-6 isolation of bioactive peptides and amino acids from 384 isolation of defence proteins 381-4 minor proteins 26-36 molecular properties 20, 21-2 raw milk quality 44, 46–9, 56–7 relative amounts of protein and fat 60 whey proteins see whey proteins yoghurt texture 160-1 proteolysis 204, 493, 495 cheese ripening 420-1, 423-4, 435-6 HP and 315-16, 323-4, 435-6 proteolytic enzymes 72 proteose peptone 3 (PP3) 26, 29

Pseudomonas 397 fluorescens 191 effect of carbon dioxide 391, 392, 393, 394, 407, 408, 409 psychrotrophs 396–7 Gram-negative bacteria 190–2, 194–5 pulsed electric field (PEF) 125 pyruvate 493

quality effects of carbon dioxide dairy products 399-406 raw milk 396-9 influences on raw milk quality 42-67 NSLAB and cheese quality influence 457-61 selection of strains 461-2 on-line measurement 263-91 powdered dairy products criteria 340-6 modelling 347-53 protein-related aspects of milk quality 35 - 6Quantitative Descriptive Analysis (QDA) 174 quantitative risk assessment (QRA) 118, 120, 121 quarg 472 quartz crystal microbalance (QCM) sensors 284, 286 radial-flow chromatography 373 Raman spectroscopy 285, 286 raw milk concentrated 399 flavour 134 principal hazards 69 quality and effectiveness of pasteurisation 86 - 7effects of carbon dioxide 396-9 influences on see farming and UHT sterilisation 99 see also milk composition reaction kinetic modelling 348-50 recombinant LAB 256 reconstitution (instant) properties 343, 345 rennet 204 rennet coagulation time (RCT) 318-19, 435 Requeijão cheese 405 residence time 98, 110-12 restricted feeding 57-8

reverse osmosis (RO) 370 rheology 14 pressure-treated cheese 324 properties of yoghurt 166-71 riboflavin 377 riboflavin-binding protein (RfBP) 30-1 ripening of cheese 420-1 accelerated see acceleration of cheese ripening smear cheeses 472-7 developing ripening cultures 477-88 risk analysis 118 risk analysis software 120 risk assessment modelling and 117-21 and pasteurisation 121-4 risk characterisation 118, 119 Roche Diagnostic lactulose kit 303 **ROSEPROMILK** project 294 ruminant lipid metabolism 519, 520 ryegrass 53 S-values 212 safety, process 359-62 Salmonella 69, 70 enteritidis 251 typhimurium 251–2 salt concentration 430 salting 472 salting-out crystallisation 368 salts 36-8 see also minerals Sato process 381-2 saturated fatty acids (SFAs) 515-16 seasonal effects 56-7 secondary agglomeration 343 secondary cheese flora 448, 449 selective hydrolysis 312-13 Seliwanoff's reagent 305 semi-continous processing 311 semi-hard cheeses 472, 473 semi-soft cheeses 470, 471, 472, 473, 488 cultures for 481-3 surface microflora 475-6 sensors 278-9, 283-5, 286, 293 biosensors see biosensors sensory assessments 174, 175 separation technologies 366-90 chromatography 371-4 crystallisation 368-9 developments 385-7 isolation of ingredients 374-84 membrane filtration 369-71 Sepralac technology 373

septic homogenisation 161-3 serum proteins see whey proteins set yoghurts 158-9, 166-7, 321 SH groups, free 139, 140, 346 shear 59 shear rate 167-71, 172 shelf-life 185-207 bacteria and enzyme activity 190-3 carbon dioxide and see carbon dioxide composition and principal reactions of milk 186-90 factors limiting 391 long shelf-life products 198-205 quality control for short shelf-life products 194-8 raw milk enzymes 193-4 short shelf-life products 194-8 shoulder inactivation curves 106, 107-8 sialyllactose/sialic acid 367, 378-9 sigmoidal inactivation curves 106, 107, 108simulated moving-bed (SMB) chromatography 373-4 single-cell proteins 10 sleeping problems 242 Slumbering Bedtime Milk 242 smear-ripened cheeses 323-4, 449, 470-91, 499 developing ripening cultures for 477 - 88defined cultures for 481-8 future trends 488-9 production and ripening 472-7 surface microflora 475-7 varieties 470-2 Snow Brand process 378 soft cheeses 470, 471, 488-9 cultures for 483-4 surface microflora 476-7 solid fat content (SFC) 56-7 solubility 395-6 solvents 427 somatic cell count (SCC) 58 sour cream buttermilk 145-7 soy proteins 218, 240 species detecting milk of different species 214 - 18milk composition and species 156-7 spectrophotometric method 303, 304 sphingolipids 238 spontaneous lipolysis 193 spores/spore-forming bacteria

carbon dioxide and 393-4, 395 during heat treatment 406-9 and shelf-life 192-3, 195-7 thermal inactivation 69, 70, 87, 94-5 spray drying 8, 337-40, 368, 382 CFD and agglomeration 351-3 spray nozzles 343-4 spreads (spreadable fats) 200-1, 213 Spreeta sensor 284 stanols 239-40 Staphylococcus 476, 477, 478, 479, 485 equorum 481, 487-8 xylosus 488 starch concentrate supplements 522 starter cultures 231-2 cheese 449 attenuated 426-8 GM of starter bacteria 433-4 lysis of starter cells 428-31, 503 multifunctional 506-7 smear cheeses 477-88 tailor-made 504-5 yoghurt 164-5, 403 steam injection 98 sterile concentrated milk 202-3 sterile flavour 138, 140 sterilisation 81-2, 92-5 in-container methods 93-5 safety and spoilage considerations 93 UHT see UHT (ultra-high temperature) sterilisation sterilised cream 202 sterilised milk 135-7 sterols 212-13, 239-40 stirred-tank chromatography 371-2 stirred yoghurts 159, 166, 167-71, 321 Stokes' equation 16 storage 100 storage modulus 167 storage temperature 76-7, 91-2 Streptococcus faecalis 451 faecium 451 mutans 256 thermophilus 157-8, 232 streptokinase 423-4 STUVEXCOPS 274 sub-micelle model 23-4 sulphur compounds 494 sulphydryl-groups (SH-groups), free 139, 140, 346 supersaturation 368-9 surface fat 344 surface plasmon resonance 284

sustainability 60-1 sweet cream buttermilk 145 synbiotics 176, 236-7 synchronized calving 6, 11 syneresis 173-4, 197 tailing 107 teats, cows' 294 temperature 83, 396 accelerated cheese ripening 421-2 monitoring 111, 112-13 pasteurisation process 87-90 storage temperature 76-7, 91-2 see also heat treatment temperature-time profile 96-7 temperature-time regimes 165 texture DWS technique 267-9 pressure-treated cheese 324 yoghurt 160-76 factors affecting 160-6 measuring 166-74, 175 thermal processing see heat treatment thermal vapour recompression (TVR) evaporators 335, 336-7 thermisation 83-4 thermoduric bacteria 87 thermophilic lactobacilli 432-3 thermoresistant Streptococci (TRS) 280 threonine aldolase 503 Tilsit cheese 470, 471, 476 timothy 53 tocopherols 18 total mixed rations (TMR) 52 total plate counts (TPC) 396 trans fatty acids 515-16, 522 transamination 501-3 transferrin 26, 28 transforming growth factors (TGFs) 383-4 Trichinella spiralis 252 triglycerides 12, 52-3, 188-9 TG formulae 211–12 tubercle bacillus 85 turbidity sensor 282, 283 turbidity test 94 tyndallisation 84 udder health 58 UHT cream 203 UHT milk flavour 92, 137-41 principal hazards 71-2 shelf-life 203

UHT (ultra-high temperature) sterilisation 81-2.95-9 heat exchanger fouling 50-1 heat-resistant enzymes 198-9 process characterisation 96-8 process control 98-9 processing conditions 99 ultrafiltration (UF) 370, 375-7, 378 ultraviolet (UV) radiation 125 unsaturated fatty acids, auto-oxidation of 131, 132 vaccination 253 Valio Ltd 238 venting 359, 360 viscosity 167-8, 318 one-point measurements 172-3 vitamin-binding proteins 26, 30-1 vitamin B₁₂-binding protein 26, 30-1 vitamin D-binding protein (DBP) 26, 30 vitamins 17-18, 231, 241, 313 volatiles (volatile compounds) 134, 138, 142 - 3flavour formation in cheese 493-5, 496 - 8water 44 watering of milk 218-19 Weibull distribution 108, 109, 409 Weltman model 168 wet curd yield 319-20 whey 366, 367 see also separation technologies whey drainage (syneresis) 173-4, 197 whey growth factor extract (WGFE) 383 - 4whey protein concentrates (WPC) 313,

374-7 whey protein isolates (WPI) 374-7 whey protein nitrogen (WPN) index 345-6 whey proteins 18-22, 186-8, 215, 229-30 alteration of casein/whey protein ratio 219 - 20concentrated in yoghurt manufacture 161 measuring denaturation of 94 white box models 348-50 whole milk powder 140, 202 World Trade Organization (WTO) 119 X-prolyl dipeptidyl aminopeptidase (PepX) 429 xanthine oxidase 33 Yakult 235 yeasts 473, 474, 476, 477, 480-1 yield stress 167 yoghurt 155-84, 232, 237 carbon dioxide and quality 402-4 effects of HP on yoghurt-making properties of milk 321 factors affecting texture 160-6 future trends 174-6 manufacture of 155-60 (off)-flavour 142–5 rheological and textural properties 166-74, 175 shelf-life 197 yoghurt beverages 158, 160, 403-4 yoghurt-like products 158 Yömaito 242

z-value 83, 84, 105, 106