

## Table of Contents

- Foreword p. xi
- Preface p. xiii
- Acknowledgements p. xv
- Introduction p. xvii
- 1 Ingredients p. 1
- 1.1 Ingredient list p. 3
- 1.2 Ingredient and cycle p. 10
- 1.3 Ingredient and adding value p. 17
- References p. 25
- 2 Milk Specifics p. 27
- 2.1 Palette of ingredients p. 27
- 2.2 Milk composition p. 30
- 2.3 Proteins p. 35
- 2.4 Salts p. 47
- 2.5 Milk sugar p. 51
- 2.6 Lipids p. 56
- References p. 63
- 3 Patents p. 69
- 3.1 General p. 70
- 3.2 Infant foods in the 19th century p. 76
- 3.3 Present patent procedure p. 84
- 3.4 Infant foods in the 21st century p. 86
- References p. 93
- Websites p. 95
- 4 Reuse p. 97
- 4.1 Cheese starter cultures p. 98
- 4.2 Process residuals p. 101
- 4.3 Cheese losses p. 106
- References p. 109
- 5 Outside Constraints p. 113
- 5.1 Religious concerns p. 114
- 5.2 Safety p. 117
- 5.3 Sustainability p. 123
- References p. 137
- 6 Vital Membrane Processes p. 141
- 6.1 Background p. 142
- 6.2 Principles p. 144
- 6.3 Dairy specifics p. 146
- 6.4 Membranes and ingredients p. 154
- 6.5 By-products p. 162
- References p. 166
- Further reading p. 167
- 7 End Users p. 169
- 7.1 Ingredient requirements p. 170

- 7.2 Feed products p. 189
- 7.3 Food products p. 191
- 7.4 Pharmaceutical products p. 201
- References p. 202
- Further reading p. 206
- Information Sheets p. 207
- Milk p. 209
- Lipids p. 224
- Cheese p. 232
- Whey p. 240
- Index p. 263