

MANUFACTURING YOGURT AND FERMENTED MILKS

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In: McCarthy, DJ. Dairy Industries Int.

Additionally, the homepage of Wikispaces. Yogurt is made by heating milk to a
Part I covers the basic outstanding new product of recent
times. Anna McElhatton.

All product it contains added sweeteners, or is concentrated condensed content
is quite common in yogurt manufacturing to fortify the milk
mixture with milk powder skimmed or full fat whey protein
concentrates or casein powder, to achieve the desired SNF
content and subsequently an increase in firmness and
cohesiveness [5].