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Description. 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.

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An additive such as salt or, in the case of a dairy, lactose is added to lower the freezing temperature and prevent the slurry from solidifying. Dairies typically use process water to clear filling lines between production runs of yogurt and other products, resulting in waste where product and water mix.

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