

Dairy Science And Technology Handbook Volume I li lii

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Establishing a new dairy farm is a very significant financial and time commitment which requires detailed planning and management. Prior to undertaking such a project you should be very clear on your goals for the farm and why you are undertaking the project.

Because of the A Step by Step Guide to Setting up a New Dairy Farm Hui, Y. H. 1993. Dairy Science and Technology Handbook. Vol. 1. Principles and Properties. Vol. 2. Product Manufacturing. Vol.3. Technology and Engineering. VCH. Marshall, R. T., Goff, H. D. and Hartel, R. W. 2003. Ice Cream. 6th Edition. Kluwer Academic. Marth, E. H. and J. L. Steele. 2001. Applied Dairy Microbiology, 2nd ed. Marcel Dekker Inc. Dairy Science and Technology General References | Food Science A handbook featuring contributions from a variety of authors Edited by Y.H. Hui, the Dairy Science and Technology Handbook: Principles and Properties covers a range of areas in dairy science, including chemistry and physics. Book chapters also address the sensory evaluation of dairy products and milk protein properties.

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