

Abstract

The Dairy industry technology (Milk and dairy products in human nutrition) lecture notes was prepared for the food engineering students of the Transylvanian-Hungarian University, Csíkszereda, containing the theoretical material of the dairy industry technology, and at the end of the lecture note the university students get important knowledge about the role of milk and milk product in human nutrition, and how the technology influence the quality of the milk and milk products.

In the first part of the lecture notes we deal with the milk, as raw material, very shortly the role of the milk in human nutrition, about the micro-organisms of the milk, primary treatment, reception and the qualification of the fresh milk. In the milk processing session the Reader will get acquainted with the more important part of dairy technology, in the course of this with creaming, heating and cooling, homogenization, adjustment of fat content, flavouring of the products, filling and packaging of the products, and at last the special dairy industry treatments. On the next pages the student is acquainted by the technology of milk and cream products, the sour milk and milk products, butter and butter products, cheese production, curd cheese and processed products, loose cheeses, and milk powder production. After we shortly discuss the ice cream production, the dairy industry by products, the cleaning and the sterilization, the water supplying of the dairy factories, and the waste water and litter treatment. The last chapters of the lecture notes deal with the role of milk and milk products in human nutrition, and how the technology influence the quality and composition of milk and milk products.

We tried to build upon each other the give chapters and coordinate them, so we suggest to the honoured student to start the latter chapters only after realising the connected theoretical material and the formerly read literature because without this it is impossible to understand the role of the milk and dairy products. The aim of the issue of the lecture note was to give modern, up to date knowledge to the university students in both in BSc and MSc course in the field of dairy industry technology, and settle our differences, false and misread scientific result, which contributed to the decrease of milk and milk product consumption nowadays. The lecture note is advised to the university student and specialists, who deal with food science, or study the role of milk and dairy products in human nutrition.

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