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Advanced Dairy Chemistry Volume 1: Proteins, 3rd edn. Edited by P.F. Fox and P.L.H. McSweeney, Kluwer Academic/Plenum Publishers, 2003. Citations (146) References (142)

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This book is the third volume of Advanced Dairy Chemistry, which should be regarded as the second edition of Developments in Dairy Chemistry. Volume 1 of the series, Milk Proteins, was published in 1992 and Volume 2, Milk Lipids, in 1994. Volume 3, on lactose, water, salts and vitamins, essentially updates Volume 3 of Developments in Dairy Chemistry but with some important changes.

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