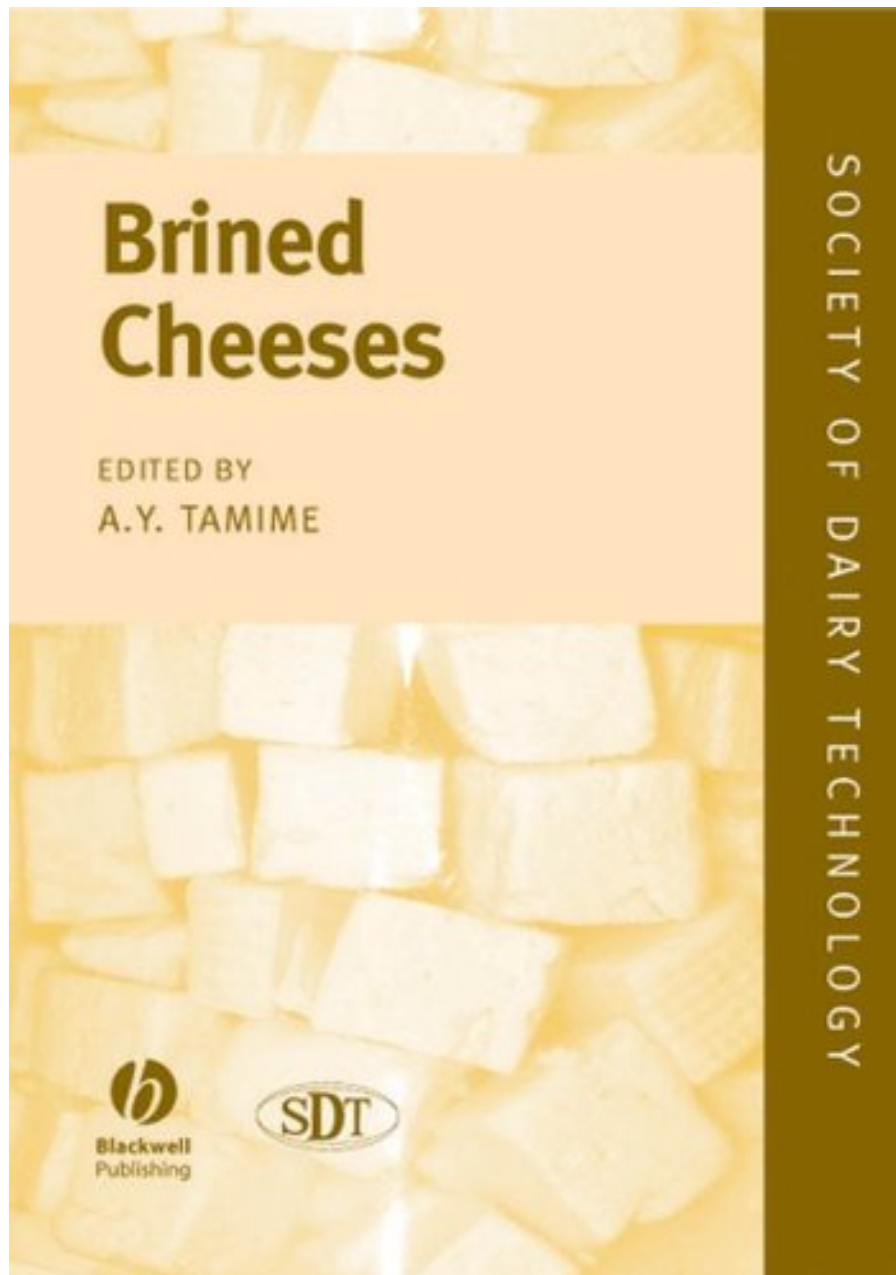


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### Review

"I would highly recommend this book to any research students, scientists, nutritionists and, because of the very practical descriptions of methods of manufacture, any people involved in the manufacture of brined cheese."

International Journal of Dairy technology, Vol 60, No 3, August 2007

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### From the Back Cover

The Society of Dairy Technology (SDT) has joined with Blackwell Publishing to produce a series of technical dairy-related handbooks providing an invaluable resource for all those involved in the dairy industry; from practitioners to technologists working in both traditional and modern larged-scale dairy operations.

Brined cheeses such as feta and halloumi have seen a large increase in popularity and as a result, increasing economic value. Over the past two decades the dairy industry has carried out much research into starter cultures alongside technological developments, widening the range of brined cheese products available to consumers worldwide.

The third title in the SDT series, Brined Cheeses gathers research on this important range of cheese varieties from around the world into a single volume, offering the reader:

- A practically-oriented and user-friendly guide
- Key commercially important information
- Coverage of all the major stages of manufacture
- Background to each variety
- Review of how different varieties are utilised in different countries

Edited by Adnan Tamime, with contributions from international authors and full of core commercially useful information for the dairy industry, this book is an essential title for dairy scientists, dairy technologists and nutritionists worldwide.

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