

		Page
Introductio	n <i>(R. de Boer)</i>	6
Chapter 1	Pressure-driven membrane processes: principles and definitions (P. Jelen)	
1.1 1.2 1.3 1.4	Principles Definitions General process engineering considerations Future outlook Literature	7 8 11 13
Chapter 2	Milk protein fractionation (J.L. Maubois & G. Ollivier)	
2.1 2.2 2.3 2.4	Introduction Fractionation of whey proteins Fractionation of caseins Conclusions Literature	15 16 19 20 20
Chapter 3	Standardization of milk protein content by membrane processes for product manufacture (Z. Puhan)	•
3.1 3.2 3.3 3.4	Introduction Changes in the composition of milk dry solids by UF UF for protein standardization Conclusions Literature	23 23 24 32 32
Chapter 4	Microfiltration for the reduction of bacteria in milk and brine (P.J. Pedersen)	
4.1 4.2 4.3 4.4 4.5 4.6	Introduction Reduction of bacteria in milk by cross flow microfiltration Applications of microfiltration for milk treatment Application of microfiltration for bacteria reduction in cheese brine Cost structure Conclusions Literature	33 34 38 44 47 48 49
Chapter 5	Milk protein concentrate (A. Novak)	
5.1 5.2 5.3 5.4 5.5	Introduction Terminology & composition Technology Functional properties Utilization in the food industry Literature	51 52 53 61 63 65
Chapter 6	Manufacture of fresh cheese by ultrafiltration (P.J. Pedersen & N. Ottosen)	
6.1	Introduction	67



6.5 Effects of process parameters on cheese quality 6.6 Conclusions Literature	75
Chapter 7 Functional properties of whey protein concentrates & their relationship to ultrafiltration (W.J. Harper)	
 7.1 Introduction 7.2 Evaluating the functionality of whey protein products 7.3 Selected functional properties of whey protein products 7.4 Factors affecting the functionality of whey protein products 7.5 Conclusions Literature 	77 80 82 89 101 103
Chapter 8 Incorporation of liquid ultrafiltration - whey retentates in dairy desserts and yogurts (R. de Boer & J.P.J.M. Koenraads)	
8.1 Introduction 8.2 The processing of liquid WPC 8.3 Desserts 8.4 Yogurts 8.5 Conclusions Literature	109 110 110 112 116 116
Chapter 9 Reduction of lipids in whey protein concentrates by microfiltration - effect on functional properties (R.J. Pearce, S.C. Marshall & J.A. Dunkerley)	
9.1 The nature of whey lipids 9.2 Methods for reduction of lipids in whey protein products 9.3 Functional properties of defatted whey protein products 9.4 Conclusions Literature	118 121 124 127 128
Chapter 10 Partial demineralization of whey by nanofiltration (P.M. Kelly, B.S. Horton & H. Burling)	
 10.1 Introduction 10.2 Principles of desalination by nanofiltration 10.3 Synthetic membranes with desalting properties 10.4 Performance of nanofiltration with various wheys 10.5 Nanofiltration as an adjunct to other demineralization processes 10.6 Conclusions Literature 	130 131 131 134 138 139
Chapter 11 Membranes in microbial fermentations (U. Kulozik)	
 11.1 Introduction 11.2 Upstream processing with membranes 11.3 Biotransformations in membrane bioreactors 11.4 Downstream processing with membranes 11.5 Conclusions Literature 	141 142 145 152 156