

Dairy Science & Technology

Special Issue: Selected papers from the 4th International Symposium
on Spray Dried Dairy Products, 15-17th April 2009, Melbourne, Australia

Formerly **Le Lait**

Contents

• Foreword M. PALMER	121
• Controlling milk protein interactions to enhance the reconstitution properties of whole milk powders – A minireview H. SINGH, A. YE	123
• Functional properties of milk constituents: Application for microencapsulation of oils in spray-dried emulsions – A minireview M.A. AUGUSTIN, L. SANGUANSRI, C.M. OLIVER	137
• The ultrasonic processing of dairy products – An overview M. ASHOKKUMAR, R. BHASKARACHARYA, S. KENTISH, J. LEE, M. PALMER, B. ZISU	147
• Insolubility of milk powder products – A minireview A.J. BALDWIN	169
• One-dimensional simulation of co-current, dairy spray drying systems – pros and cons K. PATEL, X.D. CHEN, R. JEANTET, P. SCHUCK	181
• An overview of the recent advances in spray-drying A.S. MUJUMDAR, L.-X. HUANG, X.D. CHEN	211
• The influence of stirring speed, temperature and solid concentration on the rehydration time of micellar casein powder R. JEANTET, P. SCHUCK, T. SIX, C. ANDRE, G. DELAPLACE	225
• Effect of host particle size on the modification of powder flow behaviours for lactose monohydrate following dry coating Q. ZHOU, B. ARMSTRONG, I. LARSON, P.J. STEWART, D.A.V. MORTON	237
• Characterization of milk protein concentrate solubility using focused beam reflectance measurement Y. FANG, C. SELOMULYA, X.D. CHEN	253

Contents continued on cover page 3

Cited in : CAB (Dairy Science Abstracts), Chemical Abstracts, CNRS/Pascal, Current Contents (Agriculture), Excerpta Medica/EMbase, Food Science, and Technology Abstracts, Science Citation Index, Web of Science.

crossref

www.edpsciences.org

online