

CONTENTS

1 THE COMPOSITION OF MILK	1
2 MILK LIPIDS	30
3 LACTOSE	73
4 MILK PROTEINS	101
5 MILK SALTS	158
6 MILK ENZYMES	182
7 MISCELLANEOUS SUBSTANCES	204
8 PHYSICAL PROPERTIES OF MILK	218
9 THE PHYSICAL CHEMISTRY OF MILK FAT GLOBULES	265
10 PHYSICAL CHEMISTRY OF THE CASEINATE-PHOSPHATE PARTICLES IN MILK	305
11 THE EFFECTS OF HEAT ON MILK	322
12 FLAVORS AND OFF-FLAVORS IN MILK AND ITS PRODUCTS	360
13 NUTRITIVE VALUE OF MILK	396
APPENDIX	
1-A RECOMMENDED DIETARY ALLOWANCES, REVISED 1958	415
1-B SUMMARY OF INFORMATION ON THE VITAMINS	425
INDEX	433