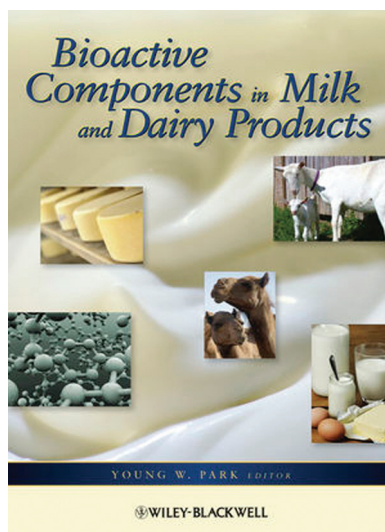


MNF Books



Bioactive Compounds in Milk and Dairy Products

Young W. Park (Ed.)
Wiley-Blackwell, 2009, pp. 440
ISBN-13: 978-0-8138-1982-2

Research on bioactive compounds in milk has gathered much attention during the last decades and one tends to put every new book aside with the words “yet another update on this topic”. However, “Bioactive Components in Milk and Dairy Products” deserves more interest. Textbook resources have focused mainly on bioactive and nutraceutical aspects of bovine and, to a certain extent, human milk – whereas the

milk of other mammalian species was often discussed only very briefly. This book fills the gap by covering the bioactive compounds of milk and dairy products of goats, sheep, buffalo, camels and horses (in fact, it is promised in the foreword that the milk of yaks and reindeer will be discussed in the next edition). This takes into account the long neglected diversity of milk production and consumption all over the world.

The reader is introduced into the topic with a general overview, listing the major biologically active milk components together with their known or presumed functions.

Each chapter of the first section of the book is devoted to the bioactive components in milk from one of the above-mentioned species. Most of the articles cover the complete range of bioactive substances such as proteins and peptides, lipid compounds, vitamins, minerals, oligosaccharides and even cytokines and growth factors. To enhance comparability, a number of tables provide an overview on inter-species differences. The second section covers the composition of manufactured dairy products and their content of bioactive compounds. Chapter 8 is devoted to caseins, caseinates and cheese products, whereas Chapters 9 and 10 summarize the data on yoghurt, kefir and koumiss, respectively. Bioactive components in

whey products are presented in Chapter 11. Section 2 closes with the discussion of probiotics and prebiotics in dairy products. The last section covers a more diverse range of topics, starting with regulatory issues and the legal situation in a variety of countries as well as a discussion of new technological approaches for the isolation and analysis of bioactive compounds in Chapter 14. The last three chapters of the book give an outlook on the health-improving potential of dairy ingredients. As milk is a rich source of substances with proven or presumed immunomodulatory functionality, Chapter 15 gives an overview on different components such as immunoglobulins or oligosaccharides that might provide health benefits in terms of immunomodulatory activity. Chapters 16 and 17 cover the bioavailability of calcium in milk and dairy products and the feasibility of iron fortification of dairy products.

In summary, this book is a comprehensive up-to-date overview on bioactive compounds in milk and dairy products from a variety of species. The topics are carefully chosen and written by well-known experts in the field, which makes it an essential reading for scientists and students interested in bioactive milk components.

Jens Brockmeyer
University of Münster, Germany