



Author:

Dr. M.K. Srivastava
M.Sc., D.Phil
Senior Chemist (Retd.)
Pradeshik Cooperative Dairy
Federation Ltd., Lucknow

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Email: info@astralint.com
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Instrumentation in Analysis of Food and Dairy Products

Gap in demand and supply encourages the antisocial elements to adulterate the milk and milk products. This unethical situation compels the dairy industries to equip their labs with latest analytical instruments for testing and employ skilled man power. Several government agencies have published handbooks and some good books are also available. However, the scattered technical literature does not serve the dairymen's requirement. Realising the importance of compilation of technical literature related with analysis of milk and milk products, the author has made a successful attempt to produce a comprehensive technical information on methods of analysis of milk and milk products.

The traditional analytical methods are generally time consuming and considered not very accurate. The instrumental analytical methods are accurate, quick and reliable. The book under review is most handy for chemical and microbiological analysis of milk products using instrumental methods.

The book has two parts. Part I of the book has been sub-divided into three sections. Section A describes "Instrumental methods for measuring body, texture and flavour of milk products. Section B deals with instrumental methods in chemical analysis for food and milk products employing spectroscopic, chromatography and polarimetry techniques. Section C describes the techniques for measuring food safety and microbiological quality.

The author has described the instrumental methods for analysis of taste for food and milk products, although it is understood that flavour by itself constitutes odour and taste. This aspect should have found place in Section A of Part I.

Section B of Part II describes relatively new methods of interest such as Immunoassay and Biosensor techniques and well known methods of Electrophoresis, Polarography and Voltametry methods.

Section C is also of great relevance in which Flow Cytometry, Polymerase Chain Reaction and Real Time PCR technique have been described.

The book runs into 768 pages with a good reference index at the end. Considering the academic qualifications and practical experience of the author, it can be stated that the book will be of considerable practical significance to the quality control personnel in dairy industry. The cost of the book is mentioned as ₹ 5995/- which has been published by Daya Publishing House, New Delhi.

Reviewed by:

Dr. G.S. Rajorhia
Principal Scientist (Retd.)
National Dairy Research Institute, Karnal, Haryana