

# Download Advanced Dairy Chemistry Volume 1b

## Proteins Applied Aspects

3.1. Introduction. There are two main classes of protein in milk, which can be separated based on their solubility at pH 4.6 at 20°C. Under these conditions, a high proportion of the proteins, called caseins, precipitate, while the proteins that remain soluble are known as serum proteins or whey proteins. Distinguished Professor Harjinder Singh, who leads the Massey Institute of Food Science and Technology, is a world-renowned food scientist, honoured for his outstanding scientific achievements, his international profile and his academic leadership and commitment to Massey University and the wider scientific community. A major concern in protein fractionation of skim milk by MF is to minimise and control fouling. Fouling means the deposition of milk components, such as proteins and calcium phosphate, on the membrane surface or in the pores of the membrane (Koh et al., 2013, Saxena et al., 2009). Fouling appears as a flux decline with filtration time at a constant transmembrane pressure (TMP), or as a TMP ...6 MINUTE READ Ice cream is comprised of a mixture of air, water, milk fat, milk solids-not-fat (MSNF) (the lactose, proteins, minerals, water-soluble vitamins, enzymes, and some minor constituents), sweeteners, stabilisers, emulsifiers, and flavours (Goff & Hartel 2013). In this post, we'll be looking at the role of protein in ice cream. YOU MIGHT ALSO LIKE THE FOLLOWING POSTS: