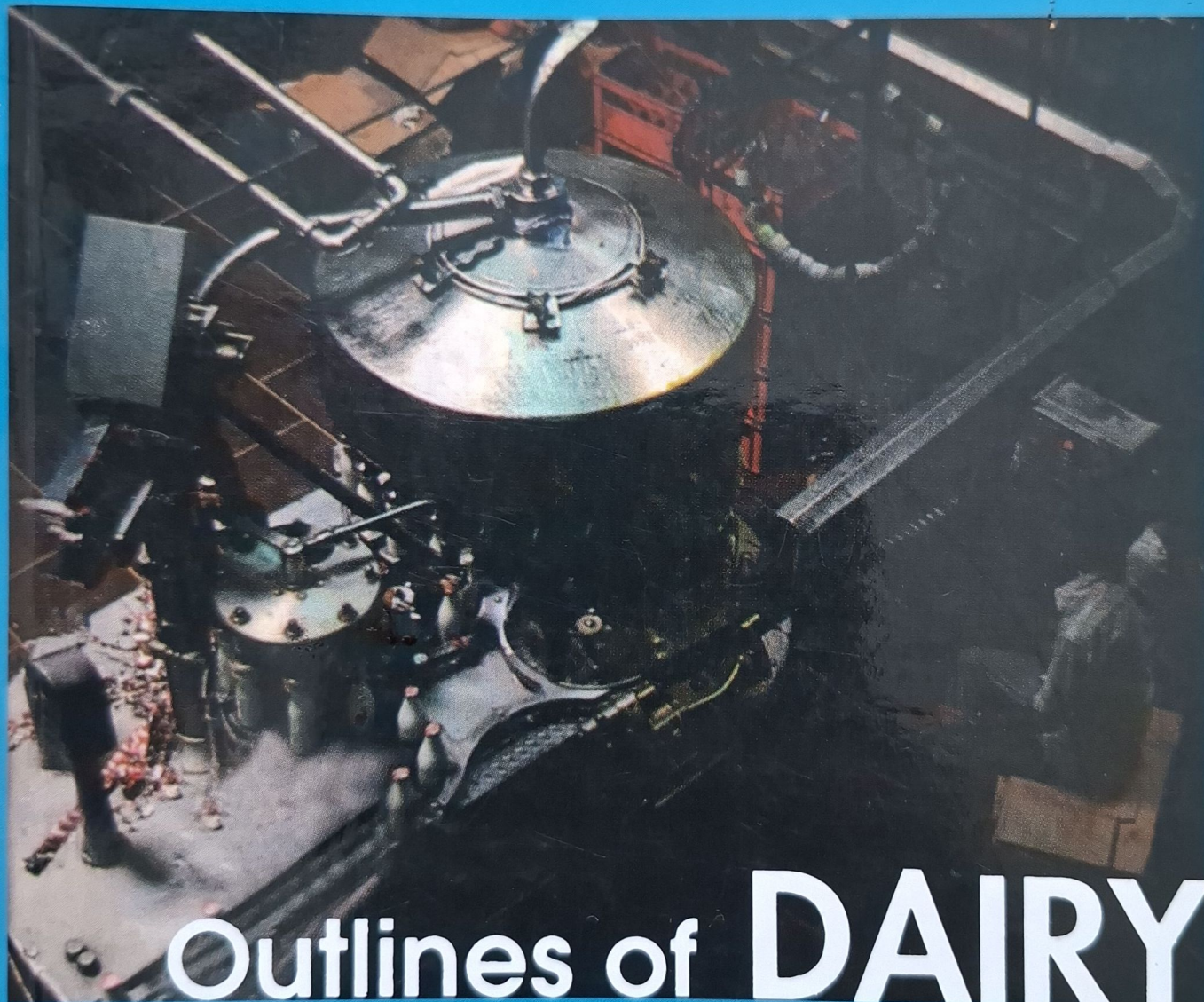


Sukumar De



Outlines of **DAIRY** **TECHNOLOGY**



OUTLINES OF DAIRY TECHNOLOGY

SUKUMAR DE

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Sukumar De

Outlines of **DAIRY TECHNOLOGY**

This book should fill the need for a comprehensive text and reference book on dairy technology in India, standard books published in the West being both too expensive for the Indian student and written to suit western conditions. Professor De's book closely follows the syllabus of undergraduate courses in dairy technology throughout the country, providing in addition extensive reference material and current scientific information on the subject which will be of interest to the dairy industry. It deals with salient aspects of the processing and manufacture of various types of milk and milk products. The text has been supplemented with illustrative problems and their solutions. A chapter on Indian dairy products is a special feature.

Professor **Sukumar De**, who died in 1989, conducted research in the field of dairy technology for over thirty-five years and was an acknowledged authority in this field. He taught dairy technology courses in various institutions — National Dairy Research Institute, Bangalore, Karnataka, and Karnal, Haryana; and Bidhan Chandra Krishi Vishwa Vidyalaya, Nadia, West Bengal. He was Honorary Editor of the *Indian Dairyman* for two years and published numerous articles and research papers during his career.

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