Chapter 1. Introduction: Overview of bioactive components in milk and dairy products (Dr. Young W. Park, FVSU/University of Georgia).

Section I: Bioactive components in milk.

Chapter 2. Bioactive components of bovine milk (Dr. Hannu Korhonen, MTT Agrifood Research, Finland).

Chapter 3. Bioactive components of goat milk (Dr. Young Park FVSU/University of Georgia, USA).

Chapter 4. Bioactive components of sheep milk (Drs. Isidra Recio, Miguel Angel de la Fuente, Manuela Juarez and Mercedes Ramos, Instituto de Fermentaciones Industriales (CSIC), Madrid, Spain).

Chapter 5. Bioactive component of buffalo milk (Drs. Ajit Pandya and George F.W. Haenlein, Anand Agriculture University, Anand, India, and USA).

Chapter 6. Bioactive components of camel milk (Dr. El-Sayed El-Agamy, Alexandria University, Egypt).

Chapter 7. Bioactive components of mare milk (Drs. Qinghai Sheng and Xinping Fang, Sanlu Group, China).

Section II: Bioactive components in manufactured dairy products.

Chapter 8. Bioactive components in caseins, caseinates and cheeses (Drs. R. Akuzawa, Takayuki Miura, and Hiroshi Kawakami Nippon Veterinary and Life Science Univ., and Kyoritsu Women’s University, Japan).

Chapter 9. Bioactive components in yogurt products Drs. Xin Zhao, Eveline M. Ibeagha-Awemu, and J.-R. Liu, McGill University, Canada, and National Taiwan University, Taiwan).

Chapter 10. Bioactive components in Koumiss and Kefir (Dr. Jiaping Lv and Limin Wang, Institute of agro-food science and technology, The Chinese Academy of Agricultural Sciences(CAAS), P.R. China).

Chapter 11. Bioactive components in whey products (Drs. Sang Hoon Ko and Hae Soo Kwak, Sejong University, Seoul, Korea).


Section III: Other related issues on bioactive compounds in dairy foods.

Chapter 13. Regulatory issues and functional health claims on bioactive compounds (Dr. Peter Roupas, Peter Williams, and Christine Margetts, Food Science Australia, Victoria, and University of Wollongong, Australia).
Chapter 14. New technologies for bioactive compounds isolation and analysis (Dr. Sumagala Gokavi, University of Vermont, USA).

Chapter 15. Potential for improving health: Immunomodulation by dairy ingredients (Dr. Tadao Saito, Tohoku University, Japan).

Chapter 16. Potential for improving health: Calcium bioavailability of milk and dairy Products (Drs. Xin Zhao, Eveline M. Ibeagha-Awemu, Patrick M. Kgwatalala, McGill University, Canada).

Chapter 17. Potential for improving health: Iron fortification of dairy products (Dr. Young Park, FVSU/Univ. of Georgia USA).