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Drawing on the expertise of a distinguished panel of experts, Functional Dairy Products: Volume 2 reviews the latest developments in the field and their industrial applications. It outlines the health benefits of functional dairy products and their applications in areas such as weight management, child health, and gut health. The book discusses various ingredients used in functional dairy products, such as pro- and prebiotics, hypoallergenic hydrolysates, and plant sterols and stanols. It also explores aspects of product development, such as biomarkers and experimental models to investigate health benefits, genomics of probiotic microorganisms, and functional dairy product regulation and safety.

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