BIBLIOGRAPHY
BIBLIOGRAPHY


Gongalez Siso. M.I. The biotechnological utilization of cheese whey : a review. Bioresource technology (1996)57 (1);1-11 (en. 4 pp. of ref.).

Giner, O.; Raventos. M. (Technology of the processing of whey). Technologia del procesado del lactosuero. Alimentacion,


Kumar, P; Tyagi, S.M.; Chauhan, G.S. Sharma, H.K. Co. Chemical Changes during fermentation of banana - whey is beverages." Egyptian journal of Dairy Science (2001) 29; 3-61 (En. ar. 15 ref.).


Popova, I.D.; Fialkova, T.A.; Suzdal TSEV, V.F.; Kharitonov, V.D.; Petrova, L.V.; Sedel ' Nikov, V.V. (A method of manufacturing a whey concentrate). Molochnaya Promyshlennost' (2002) No. 1 34-36 Moscow, Russia; Editorial Department of Molochnaya Promyshlennost' (Ru, en, 4 ref.).

Prasad, K.; Sharma, H.K. Compositional optimization of whey based mango beverage using response surface methodology. (Egyptian Journal of Dairy Science 2002) 30 (1) 75-81 Cairo, Egypt; Egyptian Society of Dairy Science (En. ar, 8 ref.).


Shekilango, S.A.; Jelen, P.; Bagdan, G.C. *Production of Whey banana beverages from acid whey and overripe bananas.* Milchwissenschalf (1997) 52 (4) 209-212 (En. de. 13 ref.)

Wazir Singh; Kapoor, C.M.; Srivastava, D.N. Standardization of technology for the manufacture of Guava whey beverage. Indian Journal of Dairy Science (1999) 52 (5) 268-271 (En. 10 ref.).


Zhukova, L.P.; Zhukova, E.G. Beverages from milk whey and natural vegetable juices. Rishchevaya Promyshlennost' (2002) No. 4, 78-79 Mosco, Russia; 000 "Infokholodtekh" (Ru, en, 9 ref.).