

References :

1. Julie R. Thomson Food (2014-10-14). "Freezing Technology". *The Huffington Post*. Retrieved 2016-11-11.
2. "Dairy production and products: Dairy animals". www.fao.org.
3. "[Canning | Clemson University, South Carolina](http://www.clemson.edu)". www.clemson.edu.
4. "Packaging of game birds". *Authority Nutrition*. 2016-07-01.
5. "Definition of DAIRY". www.merriam-webster.com.
6. Food and Agriculture Organization of the United Nations, "Dairy production and products: Milk and milk products"
7. "Milk Allergy - Food Allergy Research & Education". www.foodallergy.org. Retrieved 2016-02-12.
8. Lovegrove, JA (February 24, 2016). "Plenary Lecture 2: Milk and dairy produce and CVD: new perspectives on dairy and cardiovascular health". *Proceedings of the Nutrition Society*: 1–12.
9. Hui, ed. Ramesh C. Chandan, associate editors, Charles H. White, Arun Kilara, Y. H. (2006). *Manufacturing yogurt and fermented milks* (1. ed.). Ames (Iowa): Blackwell. p. 364. ISBN 9780813823041.
10. Hart, Edwin Bret (1907). A simple test for casein in milk and its relation to the dairy industry. University of Wisconsin, Agricultural Experiment Station. Volume 156 of bulletin.
11. Dairy production, processing and marketing systems of Shashemene-Dilla area, south Ethiopia. *International Livestock Research Institute, Addis Ababa (Ethiopia)*. 2008. Retrieved 2013-08-14.
12. Kunz, C; Lonnerdal, B (1990). "Human-milk proteins: analysis of casein and casein subunits...". *American Journal of Clinical Nutrition*. *The American Society for Clinical Nutrition*. **51** (1): 37–46.