

ADVANCING YOUR DAIRY RESEARCH IN



Covering a wide range of interdisciplinary material, Ovid NutriHealth includes a wealth of international dairy science and dairy alternative content, such as:

Dairy products (all aspects of any edible dairy product)

- Market milk
- Cream, butter, ghee and butteroil
- All types of cheeses
- Cultured milk products including yoghurts, buttermilk and kefir
- Ice-cream and other dairy desserts
- Flavoured milks
- Whiteners and creamers
- Dairy-spreads
- Lactose-free products
- Milk-infant formulas

Properties of milk and other dairy products

- Composition (macro- and micronutrient composition, casein micelles)
- Physical properties and processing properties (Density, Redox properties, Colligative properties, Rheological behaviour, Colour etc.)
- Sensory properties
- Microbiological quality and shelf life
- Nutrient bioavailability

Dairy alternatives

- Plant-based milks and their derivatives
- Milk, butter and cheese substitutes
- Lab milk and imitation dairy products
- Dairy-free ingredients and processed foods

Association between dairy intake and all aspects of nutrition, health and disease

- Bone and dental health
- Mental health
- Reduced risk of certain cancers
- Sarcopenia
- Benefits of fortified dairy products
- Prebiotics and probiotics
- Allergy and intolerance

Marketing and retail

- Nutritional labelling & health and nutrition claims
- Consumption patterns
- Factors influencing consumer decisions and purchasing patterns

Dairy technology

- Nutrition-related aspects of food processing technologies, including thermal and non-thermal processes, fermentation cheesemaking, buttermaking
- Addition and properties of starter cultures
- Dairies and dairy industry equipment

Quality/safety control from farm through to product

- Impact of animal feed, health, husbandry practices, lactation and welfare on the composition, quality, processing properties and safety of milk and other dairy products
 - Antibiotic use in farming practices
 - Livestock hygiene practices and monitoring of infection risk
 - Mastitis and somatic cell count
 - Automated milking vs conventional milking systems
 - Feed contamination and milk safety
- Storage and transport of raw milk
- Processing (thermal and non-thermal processes)
- Use of innovative packaging technology
- Storage procedures and shelf-life extension practices

SOURCE EXAMPLES

Dairy content is drawn from a wide variety of sources including journals, patents, books, reports and more. Here are just some of the many dairy focused journals included within Ovid NutriHealth, chosen to illustrate the diversity and breadth of content:

- European Dairy Magazine
- China Dairy Industry
- Bulletin of the International Dairy Federation
- Egyptian Journal of Dairy Science
- International Dairy Journal
- International Journal of Dairy Technology
- Journal of Dairy Research
- Journal of Dairy Science
- Molochnaya Promyshlennost

USING OVID NUTRIHEALTH FOR YOUR RESEARCH

Our in-depth sector-specific indexing makes it easier for you to find the dairy science information you need, however niche the topic!

Ovid NutriHealth is built on IFIS' FSTA thesaurus - the most comprehensive food and nutrition thesaurus in the world. We index everything in depth, using unique, food-specific keywords, enabling you to search efficiently.

You can also be confident that your search is comprehensive. By filtering your results using the thesaurus, your results will include variations, plurals and synonyms for that term.

For example, using the filter for **Flavour** will include results featuring **flavour, flavor, flavours**, and results in over 40 languages. It will also include synonyms like **taste, tastes** and **tasting**. A single search in Ovid NutriHealth pulls all these highly relevant results together for you. This is the power of indexing.

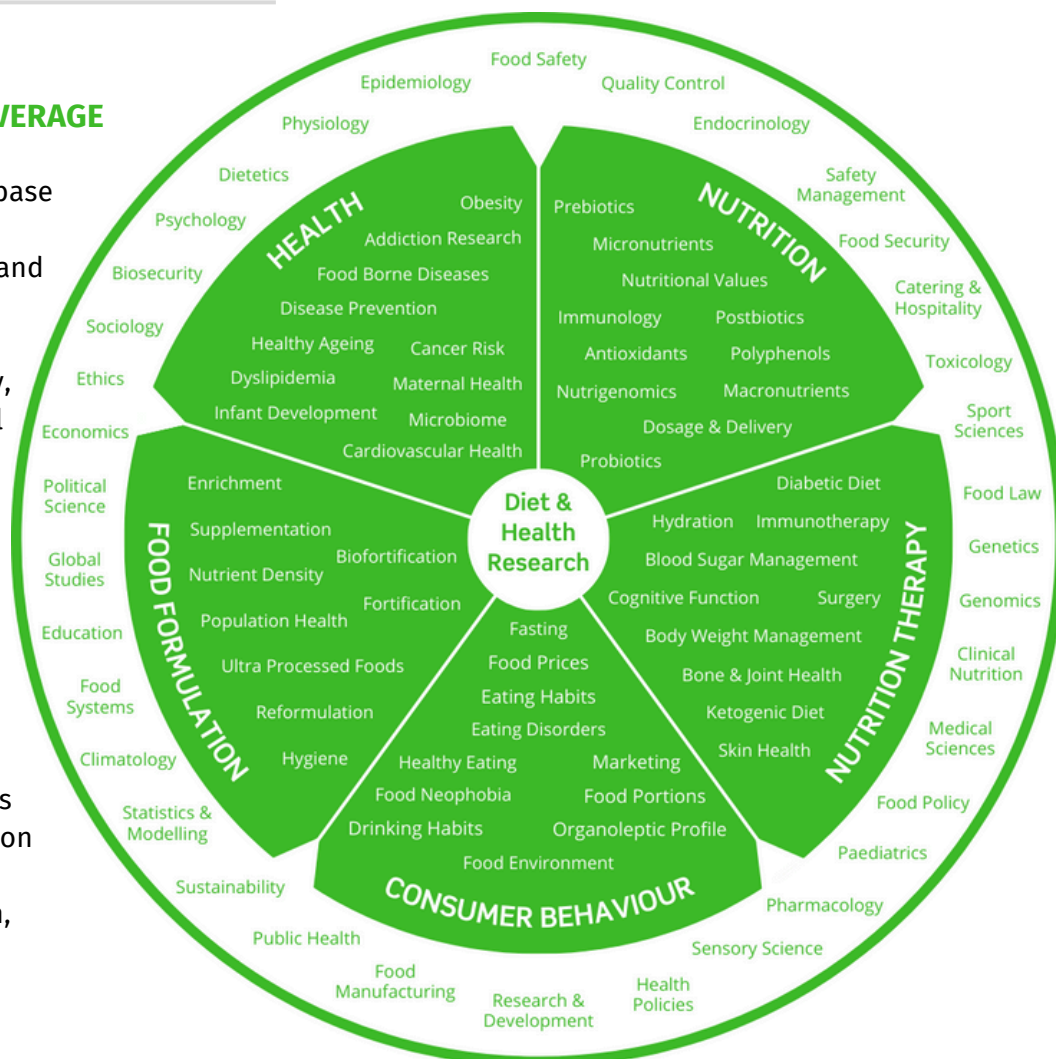
Example filters when searching for Cheese

- > Sensory Properties
 - Aroma
 - Chemesthesis
 - Flavour
- > Mouthfeel
 - Grittiness
- Palatability
- > Texture
 - Chewiness
 - Crumbliness
 - Spreadability
 - Springiness

OVID NUTRIHEALTH'S INTERDISCIPLINARY COVERAGE

This interdisciplinary database explores the intricate relationship between diet and health, covering research fields ranging from clinical nutrition, nutrition therapy, pharmacology and medical sciences to public health and policy.

It encompasses a wide array of topics such as the prevention and treatment of obesity, diabetes, metabolic disorders and other noncommunicable diseases (NCDs) alongside research on allergies, immunology, the microbiome, mental health, cognition, and more.



Get started on your journey to better research

See for yourself what a difference Ovid NutriHealth can make.
Visit www.ifis.org/nutrihealth for more information.

 **IFIS** food and health information

 **Wolters Kluwer**