

DAIRY
INNOVATION

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FoodBev.com
A world of food and drink

Super nutrition – cultured milks

Natasha Bowes, founder
Bio-tiful Dairy, UK



PLUS

SPECIAL REPORT

Luxury ice cream

INGREDIENT TRENDS

PROCESSING

PACKAGING INSIGHT

EVENTS

Nuts & inclusions

Heating & chilling

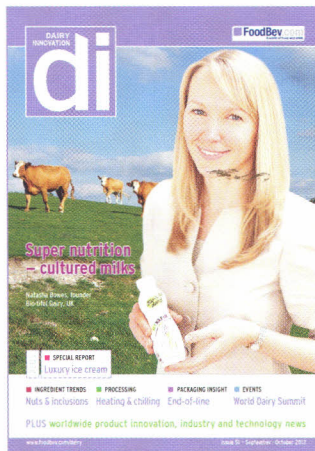
End-of-line

World Dairy Summit

PLUS worldwide product innovation, industry and technology news

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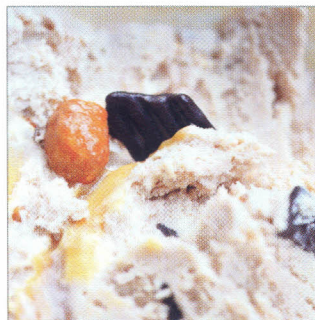
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