PREFATORY NOTE

The “Apports nutritionnels conseillés” (ANCs) for the French population

This is a condensed English edition. For more details and discussions, the interested reader is invited to refer to the full-length French edition published in 2001, *Apports nutritionnels conseillés pour la population française*, Éditions Tec & Doc (Lavoisier), Paris, 608 pages including glossary and index, 1,800 references.

The ANCs or “Apports nutritionnels conseillés” for the French population are the reference values that are used in France to assess the nutritional quality of current dietary intakes of populations or groups, to determine its adequacy to physiological requirements, or to conceive diets or foods to satisfy these requirements.

From a historical point of view, the elaboration of such references has been delayed in France: the first edition was published in 1981 (DUPIN, 1981), the second in 1992 (DUPIN *et al.*, 1992) and the third in 2001 (MARTIN *et al.*, 2001). This latest edition results from the work undertaken over four years by 89 specialists and was reviewed by more than one hundred experts. In contrast, the United States has recently published the 11th edition of their national references (Institute of Medicine, 1999). However, this delay does not represent an exception in Europe; publications on this topic are found only in Italy (Societa italiana, 1996), Scandinavian countries (Nordiska närings-rekommendationer, 1996), Germany in association with Austria and Switzerland (D.A.CH, 2000), the United Kingdom (COMA, 1991) and the European Union (SCF, 1993). Reasons for such a delay are certainly diverse, but some may be more specific to the French culture: perhaps it was for a long time thought that in the country of “good-eating”, nutritional problems could not occur; research in nutrition, despite noticeable pioneers, began only recently to reach an international level; moreover, interest in public health is not well developed in the country. Nutrition only recently became a public health concern when France proposed this issue as a main area of concern during its presidency of the European Union in the second part of the year 2000. This new approach in public health led to the publication of a long report by the High Committee for Public Health (HCSP, 2000).
First published in English in 1998, *Cheesemaking* quickly became a major reference worldwide. Now, revised and expanded, this unrivalled second edition reflects French “know-how” about traditional methods and new processes. It deals with all types of milk covering both scientific and production perspectives ranging from biochemistry and chemistry to biology, biotechnology and technology.

Each topic is written by a top expert in the field taken from industry, RD and the teaching profession.

This book contains the most recent data on cheesemaking with the contents featuring the key issues facing the industry, namely, quality assurance, hygiene, chemical and microbial purity.

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