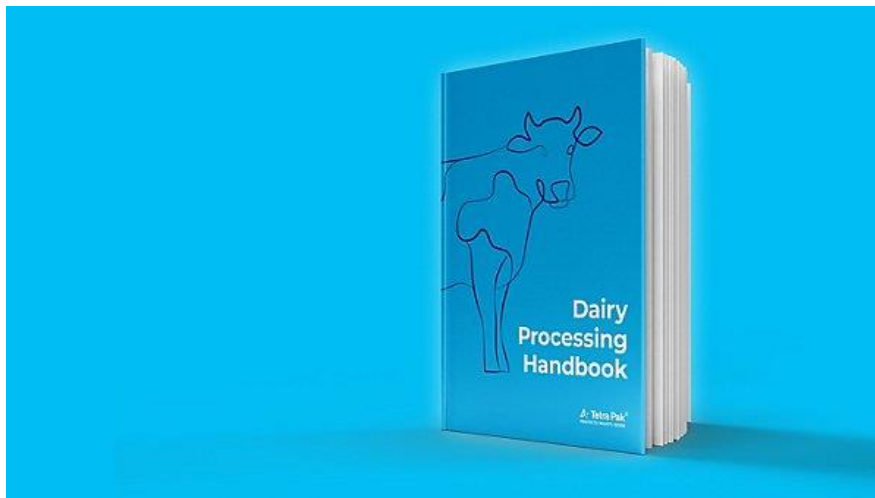


PRESS RELEASE

Celebrating 40 years: Tetra Pak launches landmark Dairy Processing Handbook, featuring fresh insights for Thai dairy professionals

Marking 40 years since its first publication, this new, updated edition equips Thai dairy professionals with the latest technical insights in dairy production, alongside new chapters focused on the most notable industry trends such as mixing technology and lactose-free products



Bangkok, Thailand (11 June 2025) – Tetra Pak is thrilled to announce the launch of the 2025 edition of the Dairy Processing Handbook, a landmark resource that has been guiding the industry for 40 years. This updated edition is packed with the latest technical insights and industry trends, making it an indispensable asset for the Thai dairy industry.

As Thailand maintains its position as ASEAN's leading dairy exporter¹, with 11.5% growth in 2024, the Dairy Processing Handbook serves as a definitive resource for Thai dairy professionals, academics, students and the broader food processing industry. The updated edition features more than 600 illustrations and over 460 pages of content authored by 35 experts from across Tetra Pak, with a chapter on the Primary Production of Milk, authored by experts from DeLaval.

Building on 70 years of Tetra Pak expertise, this edition is designed to equip dairy professionals with cutting-edge knowledge to meet modern challenges and drive innovation, offering an in-depth exploration of the entire dairy production process – from cow to consumer. This practical guidance serves to align dairy operations with today's highest standards in efficiency, innovation and environmental performance. In addition to core production principles and technological best practices, this latest version also addresses the current challenges and opportunities facing the dairy sector. These include evolving sustainability demands, new production models and increased cost pressures.

The 2025 handbook features comprehensive updates across all existing chapters and introduces four entirely new chapters. Among them, a new chapter on "Mixing Technology" offers the latest expertise to optimise production efficiency and ensure consistent results that

¹ <https://thailand.prd.go.th/en/content/category/detail/id/52/iid/362563>

meet consumer expectations across milk, yoghurt, cheese and ice cream products. Mixing is a core technology for food supplements and nutrition, and with nearly three-quarters (74%) of consumers interested in purchasing products with specific health claims,² this emerging segment is generating increased attention from food and beverage producers.

In response to rising health awareness and increasing demand for dietary alternatives, the 2025 edition also includes a new chapter on “Lactose-Free Dairy Products.” With the lactose-free dairy market projected to grow at 7.12% (CAGR from 2023 to 2033),³ this edition addresses a fast-expanding segment reshaping consumer expectations and product development.

Meanwhile, a new chapter on “Sustainability in Dairy Processing” provides essential insights to help producers transition towards more sustainable operations. With dairy production accounting for 2.7% of total anthropogenic greenhouse gas⁴ emissions, sustainable transformation is both a responsibility and an opportunity for the industry.

Surapong Kobpraditkul, Processing Director at Tetra Pak (Thailand) Limited, says: “With Thailand's position as the region's top dairy exporter and the growing demand for value-added and food supplement dairy products, the Dairy Processing Handbook provides Thai manufacturers with the knowledge needed to capitalise on emerging opportunities while maintaining efficient processing operations to meet regional demand.”

Maria Glantz, Senior Lecturer and Associate Professor, Dairy Technology and Dairy Processing courses at Lund University, states: “I have been using the Dairy Processing Handbook in my teaching for over 20 years, and it remains one of the most valuable resources for educating both university students and industry professionals.

The Dairy Processing Handbook explains complex dairy science and processing technologies in a clear, practical and visually engaging way, making it ideal for building foundational knowledge and supporting real-world applications. Its combination of clarity, depth and practical relevance makes it a trusted reference across all levels of learning.”

Join us in shaping the future of dairy production. Discover the 2025 edition [here](#).

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ABOUT TETRA PAK

Tetra Pak is a world leading food processing and packaging solutions company. Working with our customers and suppliers, we provide access to safe, nutritious food for hundreds of millions of people in more than 160 countries every day.

With over 24,000 employees worldwide, we commit to making food safe and available, everywhere, and we promise to protect what's good: food, people and the planet.

More information about Tetra Pak is available at www.tetrapak.com.

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² Tetra Pak Index 2023 ([Tetra Pak Index 2023: The Future of Nutrition | Tetra Pak Global](https://www.tetrapak.com/index))

³ <https://bisresearch.com/insights/lactose-free-dairy-market-projected-to-reach-millions-by-2033>

⁴ New FAO report assesses dairy greenhouse gas emissions: <https://www.fao.org/newsroom/detail/New-FAO-report-assesses-dairy-greenhouse-gas-emissions/en>