



This is an author produced version of a paper published in
Journal of Dairy Science.

This paper has been peer-reviewed but may not include the final publisher
proof-corrections or pagination.

Citation for the published paper:

Maria A. Karlsson, Maud Langton, Fredrik Innings, Malin Wikström, and
Åse Sternesjö Lundh. (2017) Short communication: Variation in the
composition and properties of Swedish raw milk for ultra-high-temperature
processing. *Journal of Dairy Science*. Volume: 100, Number: 4, pp 2582–
2590.

<http://dx.doi.org/10.3168/jds.2016-12185>.

Access to the published version may require journal subscription.

Published with permission from: American Dairy Association.

Epsilon Open Archive <http://epsilon.slu.se>