

# MILCHWISSENSCHAFT • MILK SCIENCE INTERNATIONAL

ZEITSCHRIFT FÜR ERNÄHRUNGSFORSCHUNG UND LEBENSMITTELWISSENSCHAFTEN

JOURNAL OF NUTRITION RESEARCH AND FOOD SCIENCE

ORGAN DER GESELLSCHAFT FÜR MILCHWISSENSCHAFT / ASSOCIATION OF MILK SCIENCE

WISSENSCHAFTLICHE REDAKTION / SCIENTIFIC EDITOR: PROF. DR. W. HEESCHEN

Vol. 64 • Nr / No 1 • Kempten • MILCAD 64 (1) 1-116 (2009)

## ORIGINALARBEITEN / ORIGINAL PAPERS

ÇARDAK, D.: Environmental effects on protein composition of milk from Holstein-Friesian and Simmental cattle .....	3-6
ARMAGAN, G., KOC, A., OZDEN, A.: Food safety at the dairy farm level: knowledge, practices and attitudes of farmers .....	6-9
KUMURA, H., TAKII, S., IWASE, U., SHIMAZAKI, K.: Potential of yeast from dairy origin to modulate immunoglobulin production .....	10-13
MOUNSEY, J.S., O'KENNEDY, B.T., CORRIGAN, B., KELLY, P.M., O'CALLAGHAN, D.J.: Effect of micro-particulated whey protein addition on the heat stability and rennet/acid gelling properties in model milk systems .....	14-17
FUNG, W.Y., WOO, Y.P., WAN-ABDULLAH, W.N., AHMAD, R., EASA, A. M., LIONG, M.T. Benefits of probiotics: Beyond gastrointestinal health .....	17-21
RAJPAL, S., KANSAL, V.K.: Probiotic Dahi containing <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium bifidum</i> attenuates diet induced hypercholesterolemia in rats .....	21-25
MUTUKUMIRA, A.N., NARVHUS, J. A. AABY, K., FERESU, S. B. ABRAHAMSEN, R.K.: Characterisation of a malty-compound producing <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar. <i>diacetylactis</i> C1 strain isolated from naturally fermented milk .....	26-29
IBRAHIM, S.A. AHMED, S.A., SONG, D.: Use of Tween 80 to enhance bile tolerance of <i>Lactobacillus reuteri</i> .....	29-31
LEITE, D., RAMALHEIRA, R., SILVA, J., GIBBS, P., TEIXEIRA, P.: Evaluation of the effect of freeze-drying on potential probiotic properties of different lactic acid bacteria .....	32-35
NEIRYNCK, N., DEWETTINCK, K. VAN DER MEEREN, P.: Influence of protein concentration and homogenisation pressure on O/W emulsifying and emulsion-stabilising properties of sodium caseinate and whey protein isolate .....	36-40
BOENEKE, C.A., PASTOREK, A., ARYANA K.J.: Effect of high pressure homogenization on milk .....	40-42
GAUCHER, I., MOLLE, D., GAGNAIRE, V., LEONIL, J., ROUSSEAU, F., GAUCHERON, F. : Destabilization of commercial UHT milks: proteolysis and changes in milk particles .....	43-47
MOUNSEY, J.S., O'KENNEDY, B.T., STATHOPOULOS, C.E., CHOCKCHASAWASDEE, S.: Effect of copper and iron fortifications on rheological properties of water-in-oil spreads containing $\kappa$ -carrageenan .....	47-50
WESTERMANN, S., MØLLER, J.K., SKIBSTED, L.H.: Effect of light exposure on radical formation in dairy cream during subsequent dark storage .....	51-55
GHOSH, B-K., BOCKELMANN, W., HELLER, K.J.: Casein degradation by enzymes of micro-organisms isolated from surface-ripened smear cheese .....	55-57
BRAUN, P.G., HEINELT, A.: Investigations on microbial quality of organic milk products .....	58-60
GUSTAW, W., SZWAJGIER, D., MLEKO, S.: The rheological properties of yoghurt with the addition of lyophilized polymerized whey protein .....	60-64
PANFIL-KUNCEWICZ, H., ŁANIEWSKA-TROKENHEIM, L., KUNCEWICZ, A.: Survival of <i>Listeria monocytogenes</i> in Tvorog packaged with the use of different methods .....	64-67
VERNILE, A., SPANO, G., BERESFORD, T.P., FOX, P.F., MASSA, S.: Biodiversity of <i>Staphylococcus</i> species in Pecorino Siciliano cheese .....	67-70
DUCKOVÁ, V., ČANIGOVÁ, M., KROČKO, M.: <i>Enterococcus</i> species isolated from sheep milk and Slovak Bryndza cheese and their antibiotic susceptibility .....	70-74
CHENG, J.H., WANG, S.T., OCKERMAN, H.W.: Quality of low-fat and low-sodium salted pork patties with whey protein concentrate .....	74-77
YOO, S.H., JAYAPRAKASHA, H.M., LEE, S.Y., PAIK, H.D., YOON, Y.C.: Effects of processing parameters of spray drying on some of the quality attributes of whey protein concentrate hydrolysates .....	78-81
MONTI, L., PANARELLI E.V., IAMETTI, S. GIANGIACOMO, R.: Aflatoxin M <sub>1</sub> distribution during cream separation and butter manufacture from naturally contaminated milk .....	81-84
CONTE, F., PASSANTINO, A.: Guidelines for physical, chemical and hygienic quality and safety control of donkey's milk .....	85-88
Erratum .....	35
Referate, Kurzberichte, Schnellinformationen / Abstracts, Short Information .....	89-115
Impressum .....	115