

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 2 • Kempten • MILCAD 64 (2) 117-232 (2009)

ORIGINALARBEITEN / ORIGINAL PAPERS

- BAUMERT, A., BRUCKMAIER, R.M., WELLNITZ, O.: Dose dependant SCC changes after intramammary lipopolysaccharide challenge 119-121
- GOH, J., KRAVCHUK, O., DEETH, H.C.: Comparison of mechanical agitation, steam injection and air bubbling for foaming milk of different types 121-124
- IYER, R., TOMAR, S.K., SINGH, R., SHARMA, R.: Estimation of folate in milk by microbiological assay using trienzyme extraction method 125-127
- HEINO, A., UUSI-RAUVA, J., OUTINEN, M.: Microfiltration of milk III: Impact of milk modification on milk coagulation kinetics 128-131
- SUN T.S., ZHAO, S.P., WANG, H.K., CAI, C.K., CHEN Y.F., ZHANG, H.P.: ACE-inhibitory activity and γ -aminobutyric acid (GABA) content of naturally fermented milk from Tibet 131-134
- O'MAHONY, J.A., MCSWEENEY, P.L.H., LUCEY, J.A.: Rheological properties of rennet-induced skim milk gels made from milk protein concentrate solutions with different ratios of α_s - : β -casein 135-138
- ABE, F., MUTO, M., YAESHIMA, T., IWATSUKI, K.: Effects of suspension-dilution buffers and plating media on enumeration of *Bifidobacterium* 139-142
- MIZOTA, Y., MATSUI, H., IKEDA, M., ICHIHASHI, N., IWATSUKI, K., TOKO, K.: Flavor evaluation using taste sensor for UHT processed milk stored in cartons having different light permeabilities 143-146
- RAJPAL, S., KANSAL, V.K.: Probiotic Dahi containing *Lactobacillus acidophilus* and *Bifidobacterium bifidum* stimulates immune system in mice 147-150
- LEIBER, F., PETROVA, I., TSELPVA, V., KREUZER, M., ANGELOW, L.: Effect of trace element supplementation on the milk fatty acid composition in sheep grazing selenium- and iodine-deficient mountain pastures 150-153
- PEŠEK, M., SAMKOVÁ, E., ŠPIČKA, J., PELIKÁNOVÁ, T.: Distribution of hypercholesterolemic fatty acids and atherogenic index in the milk fat of dairy cows 154-157
- PANFIL-KUNCEWICZ, H., STANIEWSKI, B.J., KUNCEWICZ, A., BRZOZOWSKI, Z.: Effect of the modified vacuum packaging method on selected texture attributes of ripening cheese 157-160
- TALENS, C., O'CALLAGHAN, D.J., EVERARD, C.D., FAGAN, C. C., CASTILLO, M., PAYNE, F.A., O'DONNELL, C. P.: Evaluation of an improved tracer method to monitor cheese curd syneresis at varying milkfat levels in a cheese vat 161-164
- BAE, H.Y., KIM, S.Y., AHN, J., KWAK, H.S.: Properties of cholesterol-reduced Feta cheese made by cross-linked β -cyclodextrin 165-168
- MIZUNO, R., MATSUDA, T., LUCEY, J.A., ICHIHASHI, N.: Effects of changes in the distribution of soluble and insoluble calcium on Mozzarella cheese 169-172
- SHARMA, R., KAUR, S., RAJPUT, Y. S., KUMAR, R.: Activity and thermal stability of indigenous enzymes in cow, buffalo and goat milk 173-175
- REPS, A., WIŚNIEWSKA, K., KUŽMICKA, M.: Possibilities of increasing the potassium content of processed cheese spread 176-179
- GOYAL, N., GANDHI, D.N.: Metabolic properties of probiotic lactobacilli strains in Indian Paneer whey and their inhibitory effect on *Salmonella Enteritidis* 179-184
- ESMER, O., BALKIR, P., SECKİN, A.K.: Changes in chemical, textural and sensory characteristics of Crottinde Chavignol cheese manufactured from frozen curd and packaged under modified atmosphere 184-187
- KULIKAUSKIENĖ, M., JASUTIENĖ, I., SPEIČIENĖ, V.: Influence of prebiotic fibers on yogurt properties 187-191
- NOBAKHTI, A.R., EHSANI, M.R., MOUSAVI, S.M., MORTAZAVIAN, A.M.: Influence of lactulose and Hi-maize addition on viability of probiotic microorganisms in freshly made symbiotic fermented milk drink 191-193
- Referate, Kurzberichte, Schnellinformationen / Abstracts, Short Information 194
- Impressum 231