

milchWissenschaft **milk science international**

Zeitschrift für Ernährungsforschung und Lebensmittelwissenschaften
Journal of Nutrition Research and Food Science

Wissenschaftliche Redaktion / Scientific Editor: Prof. Dr. W. Heeschen

Wissenschaftlicher Beirat / Scientific Advisers: Dr. J. Bräunig, Prof. Dr. K. Heller,
Prof. Dr. U. Kulozik, Prof. Dr. J. Schrezenmeir, Prof. Dr. H. Weindlmaier

2

Volume 65

No. 2

Kempten

B 4747 E

MILCAD 65 (2)

117-232 (2010)

Aus dem Inhalt / From the content:

Effect of some vitamins and minerals on the in vitro phagocytic activity of milk neutrophils

Microbiological investigation of culture negative milk samples of mastitis cows

Polymeric microfiltration of skimmed milk in Edam cheese process

Hypocholesterolemic effect of Lactobacillus casei isolated from Dahi

Calcium removal from milk and casein micelle stability and structure

Raw milk quality and casein fractions in UHT processed milk

Methods for detection of soymilk adulteration in milk

Effect of whey protein concentrates on acid casein processed cheese analogs

Effects of probiotic-containing microcapsules on attributes of drink based on fermented milk

Aerated gels obtained from whey protein concentrate

Fate of aflatoxin M1 during manufacture and storage of yoghurt

Suitability of commercial caseinates for isolation of food-grade β -casein

www.milk-science-international.com

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. 65 • Nr / No 2 • Kempten • MILCAD 65 (2) 117 - 232 (2010)

ORIGINALARBEITEN / ORIGINAL PAPERS

NIRANJAN, R.K., DANG, A.K., KAPILA, S., MOHANTY, A.K.: Effect of some vitamins and minerals on the <i>in vitro</i> phagocytic activity of milk neutrophils of high producing crossbred cows	119-122
KRÖMKER, V., PADUCH, J.-H., KLOCKE, D., ZINKE, C.: Microbiological investigation of culture negative milk samples of clinical mastitis cows.....	123-126
GLIBOWSKI, P.: Effect of α -lactalbumin and β -lactoglobulin on inulin gelation.....	127-131
SUN, J., YIN, G., LIU, N.: Purification and identification of osteopontin from bovine milk.....	131-134
OUTINEN, M., HEINO, A., J. UUSI-RAUVA: Polymeric microfiltration of skimmed milk in Edam cheese process II. Effect on the composition and nutritional quality of whey protein concentrate	135-139
MAITY, T.K., MISRA, A.K.: Hypocholesterolemic effect of <i>Lactobacillus casei</i> isolated from Dahi (Indian yoghurt) in albino rats	140-143
WUYUNDALAI, LU, F.X., SUN, H.G., CAO, G.Q., LU, Y.P., LU, Z.X.: The antibacterial properties and strain identification of <i>Lactobacillus acidophilus</i> NX2-6 screened from Chigee	144-148
MEZDOUR, S., KOROLCZUK, J.: Particle size distribution of sodium caseinate in water-ethanol solutions.....	148-150
GRIMLEY, H.J., GRANDISON, A.S., LEWIS, M.J.: The effect of calcium removal from milk on casein micelle stability and structure.....	151-154
HACHANA, Y, KRAIEM, K., PAAPE, M.J.: Influence of raw milk quality on casein fractions in UHT processed milk.....	155-157
SHARMA, R., POONAM, RAJPUT, Y.S.: Methods for detection of soymilk adulteration in milk	157-160
PARVIN, S., RAHMAN, M.M., SHIMAZAKI, K.S., KATO, I.: A comparative study of the changes in different parameters and in the antioxidant activity of Dhaka- and Gouda-type cheeses during ripening.....	161-165
REN, D., WANG, D., HUO, G.: Fatty acid composition of breast milk and infant formula in Harbin region of China	165-168
SOLOWIEJ, B., MLEKO, S., GUSTAW, W., UDEH, K.O.: Effect of whey protein concentrates on texture, meltability and microstructure of acid casein processed cheese analogs.....	169-173
AWAD, S., Ashraf HASSAN, A., MISTRY, V.: Impact of exopolysaccharide-containing base Cheddar cheese on reduced fat process cheese.....	173-176
KHOSROKHAVAR, R., MORTAZAVIAN, A.M.: Effects probiotic-containing microcapsules on viscosity, phase separation and sensory attributes of drink based on fermented milk.....	177-179
TOMCZYNSKA-MLEKO, M.: Aerated gels obtained from whey protein concentrate	180-183
KÜCÜKCETIN, A., DEMIR, M., MILCI, S.: Physicochemical and sensory properties of stirred skim milk yoghurt as influenced by glucono- δ -lactone and dry matter	183-187
BILGIN, B.: Milk technological properties and fermentation products of human origin <i>Lactobacillus rhamnosus</i> IF3 and <i>L. paracasei</i> ssp. <i>paracasei</i> IF10 as single culture.....	187-189
BALKISHAN, N.P., SHARMA, R., RAJPUT, Y.S.R., TOMAR, S.K.: Activities and thermal stability of indigenous enzymes in cream and ice-cream mix	190-192
ALY, S.A., DIEKMANN, H.: Fate of aflatoxin M ₁ during manufacture and storage of yoghurt	193-194
POST, E.A., HINRICHS, J.: Suitability of commercial caseinates in comparison to micellar casein as raw material for isolation of food-grade β -casein	195-198
Referate, Kurzberichte, Schnellinformationen / Abstracts, Short Information	199-231
Impressum	231