

milchWissenschaft milk science international

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

3

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

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

Volume 67

No. 3

Kempten

B 4747 E

MILCAD 67 (3)

233-348 (2012)

Aus dem Inhalt / From the content:

IgE und IgG gross reactivity between cow and buffalo milk proteins

Properties of conventional and organic milk available on Polish market

Genetic diversity of *Cronobacter* spp. isolates from infant formulae, ingredients and the environment

Fatty acid composition of raw bovine milk in Hungary

Effect of high pressures on lactic streptococci in cheese-making starters

Effect of oil-based and microencapsulated omega-3 fatty acids on properties of processed cheese

Effects of honey and whey protein concentrate on properties of probiotic yoghurt

Lactic acid bacteria and yeast profile in Polish ripened cheeses

Milk cell subsets in cows with a natural streptococcal udder infection

Powder source and processing conditions and the solubility of milk protein concentrates

Antihypertensive effects of non-fat milk fortified with whey protein hydrolysates

Reversibility of whey protein concentrate/locust bean gum gels

Antimicrobial properties of *Inula britannica* extract against *Bacillus cereus*

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. 67 • Nr / No 3 • Kempten • MILCAD 67 (3) 233 - 348 (2012)

ORIGINALARBEITEN / ORIGINAL PAPERS

SHANDILYA, U.K., PANWAR, V., HAQ, M.R., KAPILA, R., KANSAL, V.K.: IgE and IgG cross reactivity between cow and buffalo milk proteins in Swiss albino mice model.....	235-238
KAMIŃSKI, St., KOSTYRA, E., CIEŚLIŃSKA, A., FIEDOROWICZ, E.: Consumption of bovine β -casein variants (A1 or A2) does not affect basic hematological and biochemical indices	238-241
PTASIŃSKA-MARCINKIEWICZ, J., HALAGARDA, M., FIJOREK, K.: Physicochemical properties of conventional and organic milk available on Polish market – comparative analysis.....	242-245
KIM, W.-S., KAFLEY, S., RAHMAN' Md.M., Kei-ichi SHIMAZAKI, K.I.: Characterization of bovine lactoferrin C-lobe on bifidobacteria and pathogenic bacteria	246-249
FRICKER-FEER, C., STEPHAN, R., A. LEHNER, A.: Genetic diversity of multiple <i>Cronobacter</i> spp. isolates from cultural positive powdered infant formulae, ingredients and environment samples – consequences for epidemiological studies in processing plants	250-253
PEJIĆ, B., MILANOVIĆ, S., LAZIĆ, V. ILIĆIĆ, M. VUKIĆ, V., KANURIĆ, K., RANOGAJEC, M.: Influence of packaging conditions on the properties of milk-based kombucha beverage	253-257
MUSULLUGIL, S., KOCA, N.: Effects of the parameters of using liquid smoke on chemical, physical and sensory properties of fresh Kasha cheese.....	258-261
TÓTH, T., VISZKET, E., CSAVAJDA, É., TANAI, A., VARGA, L.: Seasonal changes in the fatty acid composition of raw bovine milk produced in the western part of Hungary	261-264
KUŹMICKA, M., JANKOWSKA, A., WIŚNIEWSKA, K., GRZEŚKIEWICZ, A., REPS, A.: Effect of high pressures on lactic fermentation streptococci in commercial cheese-making starters.....	265-267
ROUSE, M., BOENEKE, C.A., O'BRIEN, K.V., ARYANA, K.: Effect of oil based and microencapsulated omega-3 fatty acids on physical and chemical properties of processed cheese	267-269
HUSSAIN, R., GAIANI, C., SHUKAT, R., KARAM, M.C., SCHER, J.: Multiscale characterization of whey protein isolates under high NaCl environments	270-274
KÜCÜKÇETIN, A., COMAK, E.M., ASCI, A., DEMIR, M., SIK, B.: Effect of casein to whey protein ratio of skim milk on the physical properties of a yoghurt drink, Ayran.....	274-276
STIJEPIĆ, M., MILANOVIĆ, S., DJURDJEVIĆ-MILOŠEVIĆ, D., DJURIĆ, M., GLUŠAĆ, J., KANURIĆ, K., VUKIĆ, V.: Effects of honey and whey protein concentrate addition on textural and sensory properties of probiotic yoghurt	277-280
ARSLAN, S., ÖZEL, S.: Some properties of stirred yoghurt made with processed grape seed powder, carrot juice or a mixture of grape seed powder and carrot juice.....	281-285
KOŁAKOWSKI, P., PODOLAK, R., KOWALSKA, M.: Lactic acid bacteria and yeast profile in Polish ripened cheeses.	285-288
IKUNO, Y., BANNO, M., SHIMOSOTO, T., OTANI, H.: Oral administration of a casein phosphopeptide and phosphorylated dextrin preparation enhances intestinal IgA production and gene expression relating to the IgA production and calcium absorption in mice.....	289-292
ZHAO, X.H., BO, L.-J. JING WANG, J., LI, T.J.: Survey of seven organophosphorus pesticides in drinking water, feedstuffs and raw milk from dairy farms in the Province Heilongjiang during 2008-2009	293-296
BENIĆ, M. HABRUN, B., KOMPES, G., MIHALJEVIĆ, Ž., CVETNIĆ, Ž., BRSTILO, M., CERGOLOJ, M., MAČEŠIĆ, N.: The association of milk cell subsets with management and physiological factors in cows with a natural streptococcal udder infection	296-299
SIKAND, V., TONG, P.S., VINK, S., WALKER, J.: Effect of powder source and processing conditions on the solubility of milk protein concentrates 80	300-303
LIM, S.-M., JO, M.-N., LEE, N.-K., YOON, Y.-C., PAIK, H.-D.: Antihypertensive effects and physico-chemical characteristics of non-fat milk fortified with whey protein hydrolysates	304-307
GARMİENE, G., SALOMSKIENE, J., STANKIENE, J., JANUŠKEVICIENE, G., Zaborskiene, G.: Changing of biogenic amine content in cheese during its manufacture	308- 311
TOMCZYŃSKA-MLEKO, M., WESOŁOWSKA-TROJANOWSKA, M., GRZEGORY, P., MLEKO, S., OZIMEK, L.: Reversibility of whey protein concentrate/locust bean gum gels.....	311-314
LEE, J.-H., LEE, Y.-J., AHN, S.H., LEE, N.-K. PAIK, H.-D.: Antimicrobial properties of whole milk with <i>Inula britannica</i> extract against <i>Bacillus cereus</i> strains during storage.....	315-317
Referate, Kurzberichte, Schnellinformationen / Abstracts, Short Information	318-347
Impressum	347