

Contents

- Editorial
J.-L. MAUBOIS 271
- Multivariate statistical methods for discrimination of lactobacilli based on their FTIR spectra
D. SAVIĆ, N. JOKOVIĆ, L. TOPISIROVIĆ 273
- Investigation of the effects of season, milking region, sterilisation process and storage conditions on milk and UHT milk physico-chemical characteristics: a multidimensional statistical approach
I. GAUCHER, T. BOUBELLOUTA, E. BEAUCHER, M. PIOT, F. GAUCHERON, E. DUFOUR 291
- Solubility of α_{S1} -, β - and κ -casein in water-ethanol solutions
S. MEZDOUR, P. BOYAVAL, J. KOROLCZUK 313
- Fatty acid and cholesterol composition of camel's (*Camelus bactrianus*, *Camelus dromedarius* and hybrids) milk in Kazakhstan
G. KONUSPAYEVA, E. LEMARIE, B. FAYE, G. LOISEAU, D. MONTET 327
- Changes in the rheological properties of stirred acid milk gels as induced by the acidification procedure
M. RENAN, V. ARNOULT-DELEST, D. PÂQUET, G. BRULÉ, M.-H. FAMELART 341
- Volatile composition, olfactometry profile and sensory evaluation of semi-hard Spanish goat cheeses
J.M. POVEDA, E. SÁNCHEZ-PALOMO, M.S. PÉREZ-COELLO, L. CABEZAS 355
- Heat treatment of cream affects the physicochemical properties of sweet buttermilk
J.-Y. GASSI, M.-H. FAMELART, C. LOPEZ 369