

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. 66 • Nr / No 1 • Kempten • MILCAD 66 (1) 1-116 (2011)

ORIGINALARBEITEN / ORIGINAL PAPERS

HONGISTO, S.-M. SEPPÖ, L., PIIRAINEN, L., TUURE, T., SAHI, T., KORPELA, R.: A follow-up study of lactose maldigesters	3-7
SEKEKIMURA, Y. SHIMOSATO, T., OTANI, H.: Anti-allergic effects of a mixture of <i>Saccharomyces cerevisiae</i> and its specific goat's milk immunoglobulin G rich fraction on ovalbumin sensitized BALB/c mice	7-10
DINKOV, K., DUSHKOVA, M., MILENKOV, B.: Monitoring the rennet coagulation process of ultrafiltration milk retentates using an optical device	11-14
BHATIA, E., KANSAL, V.K.: Dairy Ghee opposed to soybean oil attenuates diet induced hypercholesterolemia in rats	15-18
SABIKHI, L., SUTHAR, B.K., THOMPSON, D.K.: Co-encapsulation with inulin to improve the survival of probiotic <i>Lactobacillus acidophilus</i> NCDC15 for synbiotic food applications	18-22
GRZEŚKIEWICZ, A., REPS, A., JANKOWSKA, A., WIŚNIEWSKA, K.: The effect of high pressure on physiological properties of <i>Lactobacillus</i> species	22-24
SELWAL, K.K., SELWAL, M.K., GANDHI, D.N.: Effect of cryoprotective agents on survival and β -galactosidase activity of <i>Lactobacillus acidophilus</i> and <i>Streptococcus thermophilus</i> during freeze-drying	25-28
DOMAGAŁA, J.: Influence of lactation period on texture, microstructure and susceptibility to syneresis of goat's milk yoghurt	29-32
HOU, J., LIU, F., WANG, D., REN, D.: Effect of parity on conjugated linoleic acid (CLA) content in milk fat and CLA-desaturase index in mammary	33-37
KUDEŁKA, W.: Chemical composition of natural bio-yoghurts during their storage	37-39
KUMAR, S., TANDON, H.K.L., KAPILA, S.: Antihypertensive and immunomodulatory property of enzyme hydrolysates derived from goat casein	40-42
SCHENKEL, P., SAMUDRALA, R., HINRICHS, J.: Fat-reduced semi-hard cheese enriched with a microparticulated whey protein concentrate: Impact on cheese-making properties and rheological characteristics	43-47
BONCZAR, G., REGUŁA, A., WALCZYCKA, A., ŻEBROWSKA, A., MOLIĆ, E.: The influence of brine concentration and brining time on water activity changes and on microbial load in soft ewe's rennet cheeses	47-50
AWAISHEH, S.S.: Development of probiotic soft cheese manufactured using goat's milk with the addition of thyme	51-54
CABEZAS, L., VIOQUE, M.: Sensory and chemical evaluation of two ewe's milk cheeses made with different coagulants	55-57
JUN, L., HAI YAN, L., YONG FU, C., WA, G., XIA, C., XIAO MING, L., HE PING, Z.: Analysis of chemical composition, protein profile and microstructure of dairy fan in Yunnan Province of China	57-60
AYENI, F.A., ADENIYI, B.A., OGUNBA, S.T., NADER-MACIAS, M.E., RUAS-MADIEDO, P.: Survival of <i>Weissella confusa</i> and <i>Lactobacillus paracasei</i> strains in fermented milks under cold storage and after freeze-drying	61-64
BILANCIA, M.T., CAPONIO, F., SUMMO, C., MINERVINI, F., PASQUALONE, A., GOMES, T.: Comparison between organic and conventional goat yoghurts marketed in Italy	65-68
LEE, N.-K., CHOI, I.-A. PARK, Y.-L. PARK, Y.-H., KIM, J.-M., NAM, H.-M., JUNG, S.-C., PAIK, H.-D.: Medium optimization for lactacin NK34 production by <i>Lactococcus lactis</i> NK34 against bovine mastitis pathogen	68-71
CHEN, J., WANG, D., YE, W., YANG, L., G.: Phenotypic, genotypic and technological characterization of <i>Lactococcus lactis</i> in traditional fermented dairy products from China	72-75
ISHIDO, T., NISHIYAMA, T., KIM, W.S., KUMURA, H., SHIMAZAKI, K., MOTOSHIMA, H., KAWAI, K.: Continuous supply of OSCN ⁻ ions by lactoperoxidase system developed from lactose as the primary substrate and its anti-bacterial activities	76-80
HASSL, M., JØRGENSEN, B.D., JANHØJ, TH.: Rennet gelation properties of ultrafiltration retentates from camel milk	80-84
Corrigendum	14
Referate, Kurzberichte, Schnellinformationen / Abstracts, Short Information	82-115
Impressum	115