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No. 1 (February 1995)	PAGE
Field studies show associations between pulsator characteristics and udder health. O. ØSTERÅS, O. RØNNINGEN, L. SANDVIK and S. WAAGE	1
Effect of forage digestibility and type of concentrate on nutrient utilization by lactating dairy cattle. F. J. GORDON, M. G. PORTER, C. S. MAYNE, E. F. UNSWORTH and D. J. KILPATRICK	15
Effects of abomasal infusions of sodium caseinate, a hydrolysate of casein or a corresponding mixture of free amino acids on milk yield and composition in dairy cows. JJ. CHOUNG and D. G. CHAMBERLAIN	29
Patterns of intramammary infection and clinical mastitis over a 5 year period in a closely monitored herd applying mastitis control measures. J. E. HILLERTON, A. J. BRAMLEY, R. T. STAKER and C. H. MCKINNON	39
Staphylococci in heifer mastitis before and after parturition. V. MYLLYS	51
Inhibition of the proteinase activity in mastitic milk. W. FANG and M. SANDHOLM	61
Dairy cow characteristics related to <i>Staphylococcus aureus</i> isolation from quarter samples. C. ENEVOLDSEN, Y. T. GRÖHN and I. THYSEN	69
Monospecificity of the antibodies to bovine α_{sl} -casein fragment 140–149: application to the detection of bovine milk in caprine dairy products. MP. ROLLAND, L. BITRI and P. BESANÇON	83
Discrete phosphorylation generates the electrophoretic heterogeneity of ovine β -casein. L. CHIANESE, G. GARRO, P. FERRANTI, A. MALORNI, F. ADDEO, A. RABASCO and P. M. PONS	89
Isolation and quantification of cholesterol oxides in dairy products by selected ion monitoring mass spectrometry. J. H. NIELSEN, C. E. OLSEN, C. DUEDAHL and L. H. SKIBSTED.	101
Distribution of plasminogen activator in different fractions of bovine milk. J. H. WHITE, B. ZAVIZION, K. O'HARE, J. GILMORE, M. R. GUO, P. KINDSTEDT and I. POLITIS.	115
Effect of temperature on diacetyl and acetoin production by Lactococcus lactis subsp. lactis biovar diacetilactis CNRZ 483. N. BASSIT, CY. BOQUIEN, D. PICQUE and G. CORRIEU	123
Influence of liposome-encapsulated Neutrase and heat-treated lactobacilli on the quality of low-fat Gouda-type cheese. S. SKEIE, J. NARVHUS, Y. ARDÖ and R. K. ABRAHAMSEN	131
Short communications	

Effe	ect of	stage	of lacta	ation	and	SOI	matic	cell	cou	\mathbf{int}	on plası	nin	ogen	activ	ator	
	activi	ity in	bovine	milk	. J.	А.	GILM	ORE,	J.	H.	WHITE,	B.	ZAVI	ZION	and	
	I. Pot	LITIS.		•			•		•	•	•	•	•			141

Presence of free N-acetylgalactosamine in raw milk. E. TROYANO, A. OLANO and I. MARTÍNEZ-CASTRO.	147
Review article	
Microbiological and technological aspects of milks fermented by bifidobacteria. A. Y. TAMIME, V. M. E. MARSHALL and R. K. ROBINSON	151
No. 2 (May 1995)	
Assessment of mammary gland metabolism in the sow. I. Development of methods for the measurement of cellular metabolites in milk and colostrum. C. S. ATWOOD and P. E. HARTMANN	189
Assessment of mammary gland metabolism in the sow. II. Cellular metabolites in the mammary secretion and plasma during lactogenesis II. C. S. ATWOOD, J. K. TOUSSAINT and P. E. HARTMANN.	207
Assessment of mammary gland metabolism in the sow. III. Cellular metabolites in the mammary secretion and plasma following weaning. C. S. ATWOOD and P. E. HARTMANN	221
Effects of prolonged treatment of lactating goats with bovine somatotropin on aspects of adipose tissue and liver metabolism. R. G. VERNON, A. FAULKNER, E. FINLEY, P. W. WATT and V. A. ZAMMIT	237
Effect of suckling during early lactation and changeover to machine milking on plasma oxytocin and cortisol levels and milking characteristics in Holstein cows. V. TANČIN, L'. HARCEK, J. BROUČEK, M. UHRINČAŤ and Š. MIHINA	249
Rheological and structural studies on heat-induced gelation of concentrated skim milk. A. TOBITANI, H. YAMAMOTO, T. SHIOYA and S. B. ROSS-MURPHY .	257
Microfiltration performance: physicochemical aspects of whey pretreatment. G. Gésan, G. Daufin, U. Merin, JP. Labbé and A. Quémerais	269
 Primary structure of ovine α_{s1}-caseins: localization of phosphorylation sites and characterization of genetic variants A, C and D. P. FERRANTI, A. MALORNI, G. NITTI, P. LAEZZA, R. PIZZANO, L. CHIANESE and F. ADDEO 	281
Gel electrophoresis and immunoblotting for the detection of casein proteolysis in cheese. F. Addeo, G. Garro, N. INTORCIA, L. PELLEGRINO and L. CHIANESE .	297
Two dimensional electrophoresis and immunoblotting for the study of ovine whey protein polymorphism. G. López-Gálvez, M. Juárez and M. RAMOS .	311
Hormone-dependent expression of the ovine β-lactoglobulin gene. R. OSBORNE, M. HOWELL, A. J. CLARK and K. R. NICHOLAS	321
Effect of oxygen tension on killing of <i>Escherichia coli</i> by bovine polymorphonuclear neutrophil leucocytes <i>in vitro</i> . J. J. GOLDBERG, J. W. PANKEY, I. POLITIS, B. ZAVIZION and A. J. BRAMLEY	331

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Inhibition of proliferative responses of mouse spleen lymphocytes and rabbit Peyer's patch cells by bovine milk caseins and their digests. H. OTANI and I. HATA	339
Inhibition of mitogen-induced proliferative responses of lymphocyte by bovine κ-caseinoglycopeptides having different carbohydrate chains. Η. ΟΤΑΝΙ, Μ. ΜΟΝΝΑΙ, Υ. ΚΑWASAKI, Η. ΚΑWAKAMI and Μ. ΤΑΝΙΜΟΤΟ	349
Immunomodulatory effects of dietary whey proteins in mice. C. W. WONG and D. L. WATSON	359
Short communication :	

SHOLD	communication	

-

Method for the measurement of N-acetyl- β -glucosaminidase activity in bovine	
milk. G. HUMBERT, MF. GUINGAMP, A. CHOUKRI and G. LINDEN	369

No. 3 (August 1995)

Mordant factors that affect the fluorescence and counting of somatic cells by instruments. T. CLARKE, M. E. EVANS, G. HEPWORTH, P. J. MOATE and J. A. STEWART	373
Physical characteristics of the bovine teat canal and their influence on susceptibility to streptococcal infection. S. J. LACY-HULBERT and J. E. HILLERTON	395
Mathematical analysis of the relationship between blood flow and uptake of nutrients in the mammary glands of a lactating cow. J. P. CANT and B. W. McBRIDE.	405
Effects of abomasal infusions of sodium caseinate and of casein hydrolysates varying in the relative proportions of peptides and free amino acids on milk production in dairy cows. JJ. CHOUNG and D. G. CHAMBERLAIN	423
Changes in casein composition of goats' milk during the course of lactation: physiological inferences and technological implications. J. R. BROWN, A. J. R. LAW and C. H. KNIGHT.	431
Effect of pH on flux during ultrafiltration of sweet whey and buttermilk. H. G. RAMACHANDRA RAO, M. J. LEWIS and A. S. GRANDISON	441
Restrained molecular dynamics study of the interaction between bovine κ -casein peptide 98–111 and bovine chymosin and porcine pepsin. J. E. PLOWMAN and L. K. CREAMER	451
Oscillatory rheological study of the effects of pH and salts on gel development in heated whey protein concentrate solutions. Q. TANG, O. J. MCCARTHY and P. A. MUNRO	469
Water-holding capacity and characterization of protein interactions in processed cheese. S. MARCHESSEAU and JL. CUQ	479

Formation of acid-heat-induced skim milk gels in the pH range 5.0-5.7: effect of the addition of salts and calcium chelating agents. S. J. GODDARD and MA. AUGUSTIN.
Identification of fibroblast growth factors in bovine cheese whey. ML. ROGERS, D. A. BELFORD, G. L. FRANCIS and F. J. BALLARD
Development of bacterial biofilms in dairy processing lines. J. W. AUSTIN and G. BERGERON
Acidification test based on the use of biomass for screening of <i>Leuconostoc</i> . Application to <i>Ln. mesenteroides</i> strains isolated from French raw milk cheeses. Y. DEMIRCI and D. HEMME
Seasonal influences on Cheddar cheese manufacture: influence of diet quality and stage of lactation. B. KEFFORD, M. P. CHRISTIAN, B. J. SUTHERLAND, J. J. MAYES and G. GRAINGER . 52
Short communications
Onset of calcium secretion during lactogenesis in the goat. G. E. THOMPSON, W. A. RATCLIFFE and A. D. CARE
Comparative study of peptidolysis on some semi-hard round-eyed cheese varieties with different fat contents. Y. ARDÖ and JC. GRIPON
No. 4 (November 1995)
Effects of intraruminal infusion of propionate on the concentrations of ammonia and insulin in peripheral blood of cows receiving an intraruminal infusion of urea. JJ. CHOUNG and D. G. CHAMBERLAIN
Interruption of machine milking in dairy cows: effects of intramammary pressure and milking characteristics. HU. PFEILSTICKER, R. M. BRUCKMAIER and J. W. BLUM
Relationship between numbers of α_2 - and β_2 -adrenoceptors on blood cells of bulls and milkability of their daughters. E. ROETS, C. BURVENICH and J. HAMMAN. 56
Effects of Staphylococcus aureus products on growth and function of bovine mammary myoepithelial cells in vitro. B. ZAVIZION, A. J. BRAMLEY and I. POLITIS.
Calmodulin-binding peptides isolated from α-casein peptone. K. KIZAWA, K. NAGANUMA and U. MURAKAMI
Influence of κ -case and β -lactoglobulin genetic variants on the heat stability of milk. G. ROBITAILLE . 55
Comparison of proteolytic activities in various lactobacilli. M. SASAKI, B. W. BOSMAN and P. S. T. TAN
Immunological and electrophoretic study of the proteolytic enzymes from various Lactococcus and Lactobacillus strains. M. SASAKI, B. W. BOSMAN and P. S. T. TAN P. S. T. TAN 62

vi

Analysis and production of two exopolysaccharides from Lactococcus lactis subsp. cremoris LC330. V. M. MARSHALL, E. N. COWIE and R. S. MORETON .	621
Water-soluble peptides in Cheddar cheese: isolation and identification of peptides in the diafiltration retentate of the water-soluble fraction. T. K. SINGH, P. F. FOX and Á. HEALY	629
Short communications	
Deposit formation in a heat exchanger during pasteurization of CO ₂ -acidified milk. M. M. CALVO and D. DE RAFAEL.	641
Formation of lactones during storage of UHT processed buffalo milk. M. BANSAL and U. P. SHARMA	645
Ewes' milk: changes in the contents of gangliosides and sialic acid during lactation. R. PUENTE, L. A. GARCÍA-PARDO, R. RUEDA, A. GIL and P. HUESO.	651
Indirect ELISA for detection of cows' milk in ewes' and goats' milks using a monoclonal antibody against bovine β -casein. G. ANGUITA, R. MARTÍN, T. GARCÍA, P. MORALES, A. I. HAZA, I. GONZÁLEZ, B. SANZ and P. E. HERNÁNDEZ	655
Proline-specific activities of <i>Propionibacterium freudenreichii</i> subsp. shermanii. L. QUELEN, C. DUPUIS and P. BOYAVAL	661
Effect of monovalent cations on the kinetics of renneted milk coagulation. C. GATTI and M. PIRES	667
Comparison of Cheddar cheeses produced with recombinant chymosin and with calf rennet using two dimensional high-performance liquid chromatography F. M. LAGERWERF, P. D. VAN WASSENAAR and J. HAVERKAMP.	673

vii

NOTE

Full Directions to Contributors, of which this is a summary, appear in the first (February) issue of each volume.

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Continued from back cover

Proline-specific activities of Propionibacterium freudenreichii subsp. shermanii	
L. QUELEN, C. DUPUIS and P. BOYAVAL	661–666
Effect of monovalent cations on the kinetics of renneted milk coagulation	
C. GATTI and M. PIRES	667-672
Comparison of Cheddar cheeses produced with recombinant chymosin and with calf	
rennet using two dimensional high-performance liquid chromatography	(72 (70
F. M. LAGERWERF, P. D. VAN WASSENAAR and J. HAVERKAMP	673-679

JOURNAL OF DAIRY RESEARCH

Volume 62 Number 4 November 1995

CONTENTS

Original articles	Pages
Effects of intraruminal infusion of propionate on the concentrations of ammonia and insulin in peripheral blood of cows receiving an intraruminal infusion of urea JJ. CHOUNG and D. G. CHAMBERLAIN	549–557
Interruption of machine milking in dairy cows: effects of intramammary pressure and milking characteristics	
HU. PFEILSTICKER, R. M. BRUCKMAIER and J. W. BLUM	559-566
Relationship between numbers of α_2 - and β_2 -adrenoceptors on blood cells of bulls and milkability of their daughters E. ROETS, C. BURVENICH and J. HAMMAN	567–575
Effects of <i>Staphylococcus aureus</i> products on growth and function of bovine mammary myoepithelial cells <i>in vitro</i> B. ZAVIZION, A. J. BRAMLEY and I. POLITIS	577–586
Calmodulin-binding peptides isolated from α -casein peptone	511 500
K. KIZAWA, K. NAGANUMA and U. MURAKAMI	587-592
Influence of κ -case n and β -lactoglobulin genetic variants on the heat stability of milk G. ROBITAILLE	593–600
Comparison of proteolytic activities in various lactobacilli M. SASAKI, B. W. BOSMAN and P. S. T. TAN	601–610
Immunological and electrophoretic study of the proteolytic enzymes from various Lactococcus and Lactobacillus strains M. SASAKI, B. W. BOSMAN and P. S. T. TAN	611-620
Analysis and production of two exopolysaccharides from Lactococcus lactis subsp. cremoris LC330	
V. M. MARSHALL, E. N. COWIE and R. S. MORETON	621–628
Water-soluble peptides in Cheddar cheese: isolation and identification of peptides in the diafiltration retentate of the water-soluble fraction	
T. K. SINGH, P. F. FOX and Á. HEALY	629–640
Short communications	
Deposit formation in a heat exchanger during pasteurization of CO ₂ -acidified milk M. M. CALVO and D. DE RAFAEL	641–644
Formation of lactones during storage of UHT processed buffalo milk M. BANSAL and U. P. SHARMA	645-650
Ewes' milk: changes in the contents of gangliosides and sialic acid during lactation R. PUENTE, L. A. GARCÍA-PARDO, R. RUEDA, A. GIL and P. HUESO	651–654
Indirect ELISA for detection of cows' milk in ewes' and goats' milks using a monoclonal antibody against bovine β -casein	
G. ANGUITA, R. MARTÍN, T. GARCÍA, P. MORALES, A. I. HAZA, I. GONZÁLEZ, B. SANZ and P. E. HERNÁNDEZ	655-659

Continued inside back cover

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