Index of Authors

Abdelkhalek O 448 Abraham AG 64 Albenzio M 276 Alférez MJM 246 Alonso R 51 Althaus RL 475 Alves MP 270 Ammon C 36 Ariko T 190 Arney D 190 Ashokkumar M 138 Astiz S 439 Ayyash MM 7

Balia F 129 Barbar R 400 Bartolomeoli I 122 Bava L 300 Belén Lopéz M 448 Benito MJ 429 Bennett LE 291 Bernard L 89 Biasutti M 122 Blasi F 144 Bogni Cl 28 Bolla PA 96 Bonomi F 152 Borràs Llopis M 475 Boutoial K 448 Bovolenta S 390 Božanić R 20 Brasca M 457 Brunsch R 36 Brutti A 152 Burfeind O 240

Calvinho LF 72 Calvo M 283 Campos MS 246 Camussone CM 72 Cano S 439 Carasi P 96, 374 Carcangiu V 129, 255 Caroprese M 276 Cassandro M 1 Castillo E 283 Catillo G 165 Chagunda MGG 45 Chandrapala J 138 Chang C-J 349 Cheison SC 20 Chen M-T 349 Chen S-E 349 Chilliard Y 89 Chiumia D 45 Contarini G 165 Cooke DR 418 Corazzin M 390 Córdoba MG 429 Corredig M 152 Cossignani L 144 Cremonesi P 457 Crisà A 165

Damiani P 144 De Antoni GL 64, 96, 263

Cuesta P 439

de Carvalho AF 270 de Deus Souza Carneiro J 319 de Freitas R 270 de los Angeles Serradell M 96 De Marchi M 1 De Matteis G 165 de Souza VR 319 De Vliegher S 309 Deeth HC 383 Dessauge F 113 Dettori ML 129, 255 Diaz-Castro J 246 Ding L 410

Edwards JP 344, 467 Eisenberg T 485 Elvira L 439 Espeche MC 28 Espejo-Carpio FJ 214

Farinati CT 64 Fernández M 429 Ferrandini E 448 Finot L 113 Franco I 283 Frigo F 122 Frola ID 28 Fruganti G 496 Furey A 148

Gaiani C 400 Garcia V 448 Gaya P 51 Ghafourian S 490 Giraudo JA 28 Giua L 144 Gleeson D 148 Golowkzyc M 374 Gómez-Zavaglia A 374 Gonzalez-Martin J-V 439 Graulet B 89 Guadix A 214 Guadix EM 214 Guerci M 300 Guerrero C 374 Guo X 410 Guo Y 410

Haeussermann A 103 Hartung E 103 Harzia H 190 Hernández A 429 Hernandez F 439 Heuwieser W 240 Hillerton JE 360 Hosri C 400 Howell K 291

lametti S 152 lbarra C 64 Illanes A 374 Inncente N 122 lyer R 233

Jadhav SR 21 Jago JG 344, 467 Jegasothy H 291 Jordan K 148 Jõudu I 190

Kaart T 190 Kakisu E 64 Kälber T 81 Kaneko T 326 Kansal VK 21 Karam MC 400 Kärt O 190 Kass M 190 Kav IK 197 Kentish S 138 Kilk K 190 Kreuzer M 81, 410 Krieter J 335 Krömker V 159 Kulozik U 20 Kume A 326 Kurisaki J 326

Lacy-Hulbert SJ 360 Lee J-W 349 Leiber F 81 Leitner G 227 Lenz M 485 Leroux C 89 Ling Y-F 367 Lisak K 20 Liu W-B 349 Lollivier V 113 Lombardi G 144 Long R 410 López-Aliaga I 246 Lopez-Villalobos N 344, 467 Lu R-R 367 Luridiana S 129, 255

Macdonald KA 197 Macrae Al 45 Maeda B 240 Magnano G 28 Mahgoub SA 174 Maifreni M 122 Malvisi M 223 Marchitelli C 165 Marcipar IS 72 Maresca C 496 Marino M 122 Marino S 276 Marques Freire TV 319 Marques Pinheiro AC 319 Martin A 429 McSweenev PLH 418 Meier S 197 Melfsen A 103 Merin U 227 Mi J 410 Miekley B 335 Miglio A 496 Miriani M 152 Mohr E 159 Moioli B 165 Molina Pons MP 475 Montazer Torbati MB 89 Morandi S 457

Morein B 72 Moscati L 496 Müller AB 36 Mura MC 129, 255

Nader-Macias MEF 28 Nagahata H 349 Napolitano F 165 Nero LA 270 Nestares T 246 Nunes CA 319 Nuñez M 51

O'Brien B 148 O'Brien B 344, 467 Oda M 326 Oh HE 383 Ordiales E 429 Osman AO 174 O'Sullivan K 148 Ots M 190

Paduch J-H 159 Pariset L 165 Pazzola M 129, 255 Peh H-C 349 Pela M 496 Pellegrino MS 28 Penasa M 1 Penati C 300 Peng H-Y 349 Pérez MD 283 Perez PF 263 Pérez-Gálvez P 214 Piamya P 349 Piasentier E 390 Piccinini R 223 Picon A 51 Piepers S 309 Pilla R 223 Pinheiro-Luiz LM 270 Piras G 129 Porporatto C 72 Pretto D 1

Roberts DJ 45 Robitaille G 58 Roca Marugán M 475 Rocchigiani AM 255 Roche JR 197 Romanzin A 390 Rose-Meierhöfer S 36 Rovira S 448 Ryan S 148

Sánchez L 283 Sánchez-Alcover A 246 Sandrucci A 300 Santillo A 276 Santos M 374 Saraiva CG 319 Sasayama A 326 Scatà MC 165 Scher J 400 Schlez K 485 Scoccia E 496 Selby-Pham SN 291

Sevi A 276	Snel GGM 223	Turner SA 360	Wolter W 485
Shah NP 7	Soomets U 190	Tymczyszyn E 374	Wu H 367
Shandilya UK 21 Shang Z 410 Shapiro F 227 Sharma R 383	Suthar V 240 Tamburini A 300	Vacca GM 129, 255 Valence F 270 Valiani A 496	Yart L 113 Yazdi SR 152
Sheean P 291 Sherkat F 7 Silanikove N 227	Tateo A 276 Taylor C 291 Tiantong A 349 Tomar SK 233	Veaute CM 72 Vera C 374 Verkerk GA 197	Zervas G 205 Zhang Q-Z 367 Zhang Y 410
Silvetti T 457	Toro-Sierra J 20	Wang H 410	Zhou J 410
Simonetti MS 144	Traulsen I 335	Wang Y 410	Zisu B 138
Singh T 291	Trejo FM 263	Wijayanti HB 383	Zschöck M 485
Sitohy MZ 174	Tsiplakou E 205	Williamson JH 360	Zucali M 300

journal of dairy research

EDITED BY

DG CHAMBERLAIN
EC NEEDS

Hannah Research Park,
Mauchline Road,
Ayr KA6 5HL, UK
jdr@hannahresearch.org.uk



VOLUME 80, 2013

journal of dairy research

Contents Volume 80

No. 1 (February 2013)

Effect of milk composition and coagulation traits on Grana Padano cheese yield under field conditions D Pretto , M De Marchi , M Penasa and M Cassandro	1
Erratum: Effect of milk composition and coagulation traits on Grana Padano cheese yield under field conditions	6
Effect of partial NaCl substitution with KCl on the texture profile, microstructure, and sensory properties of low-moisture mozzarella cheese MM Ayyash, F Sherkat and NP Shah	7
Chymotrypsin selectively digests β-lactoglobulin in whey protein isolate away from enzyme optimal conditions: Potential for native α-lactalbumin purification K Lisak, J Toro-Sierra, U Kulozik, R Božanić and SC Cheison	14
Exploring the ameliorative potential of probiotic Dahi containing <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium bifidum</i> on dextran sodium sulphate induced colitis in mice SR Jadhav, UK Shandilya and KV Kansal	21
Histological examination of non-lactating bovine udders inoculated with <i>Lactobacillus perolens</i> CRL 1724 ID Frola, MS Pellegrino, G Magnano, JA Giraudo, MC Espeche, MEF Nader-Macias and CL Bogni	28
The effects of quarter-individual milking in conventional milking parlours on the somatic cell count and udder health of dairy cows AB Müller, S Rose-Meierhöfer, C Ammon and R Brunsch	36
Predisposing factors for involuntary culling in Holstein-Friesian dairy cows D Chiumia, MGG Chagunda, AL Macrae and DJ Roberts	45
Proteolysis, lipolysis, volatile compounds and sensory characteristics of Hispánico cheeses made using frozen curd from raw and pasteurized ewe milk R Alonso, A Picon, P Gaya and M Nuñez	51
Growth-promoting effects of caseinomacropeptide from cow and goat milk on probiotics G Robitaille	58
Lactobacillus plantarum isolated from kefir protects vero cells from cytotoxicity by type-II shiga toxin from Escherichia coli O157:H7. E Kakisu, AG Abraham, CT Farinati, C Ibarra and GL De Antoni	64
Immune response of heifers against a <i>Staphylococcus aureus</i> CP5 whole cell vaccine formulated with ISCOMATRIX TM adjuvant CM Camussone, CM Veaute, C Porporatto, B Morein, IS Marcipar and LF Calvinho	72
Effect of feeding buckwheat and chicory silages on fatty acid profile and cheese-making properties of milk from dairy cows T Kälber, M Kreuzer and F Leiber	81
Long-chain fatty acids differentially alter lipogenesis in bovine and caprine mammary slices L Bernard, MB Montazer Torbati, B Graulet, C Leroux and Y Chilliard	89
Kefir-isolated <i>Lactococcus lactis</i> subsp. <i>lactis</i> inhibits the cytotoxic effect of <i>Clostridium difficile in vitro</i> PA Bolla, P Carasi, M de los Angeles Serradell and GL De Antoni	96
Robustness of near-infrared calibration models for the prediction of milk constituents during the milking process A Melfsen, E Hartung and A Haeussermann	103
Oestradiol enhances apoptosis in bovine mammary epithelial cells in vitro L Yart, L Finot, V Lollivier and F Dessauge	113
Identification of the <i>Enterobacteriaceae</i> in Montasio cheese and assessment of their amino acid decarboxylase activity M Maifreni , F Frigo , I Bartolomeoli N Innocente , M Biasutti and M Marino	122

No. 2 (May 2013)

Effect of CSN1S1 gene polymorphism and stage of lactation on milk yield and composition of extensively reared goats F Balia, M Pazzola, ML Dettori, MC Mura, S Luridiana, V Carcangiu, G Piras and GM Vacca	129
Influence of ultrasound on chemically induced gelation of micellar casein systems J Chandrapala , B Zisu , S Kentish and M Ashokkumar	138
Triacylglycerol stereospecific analysis and linear discriminant analysis for milk speciation F Blasi, G Lombardi, P Damiani, MS Simonetti, L Giua and L Cossignani	144
Binding of curcumin to milk proteins increases after static high pressure treatment of skim milk SR Yazdi, F Bonomi, S Iametti, M Miriani, A Brutti and M Corredig	152
The association between bedding material and the bacterial counts of <i>Staphylococcus aureus</i> , <i>Streptococcus uberis</i> and coliform bacteria on teat skin and in teat canals in lactating dairy cattle J-H Paduch , E Mohr and V Krömker	159
Milk fatty acid variability: effect of some candidate genes involved in lipid synthesis C Marchitelli, G Contarini, G De Matteis, A Crisà, L Pariset, MC Scatà, G Catillo, F Napolitano and B Moioli	165
Preservative action of 11S (glycinin) and 7S (β-conglycinin) soy globulin on bovine raw milk stored either at 4 or 25 °C AO Osman, SA Mahgoub and MZ Sitohy	174
Strategy for the reduction of Trichloromethane residue levels in farm bulk milk S Ryan, D Gleeson, K Jordan, A Furey, K O'Sullivan and B O'Brien	184
Crude glycerol as a glycogenic precursor in feed: effects on milk coagulation properties and metabolic profiles of dairy cows H Harzia , K Kilk , T Ariko , M Kass , U Soomets , I Jõudu , T Kaart , D Arney , O Kärt and M Ots	190
Genetic ancestry modifies fatty acid concentrations in different adipose tissue depots and milk fat S Meier , GA Verkerk , JK Kay , KA Macdonald and JR Roche	197
Changes in milk and plasma fatty acid profile in response to fish and soybean oil supplementation in dairy sheep E Tsiplakou and G Zervas	205
Optimization of the hydrolysis of goat milk protein for the production of ACE-inhibitory peptides FJ Espejo-Carpio , R Pérez-Gálvez, EM Guadix and A Guadix	214
Duplex real-time PCR assay for rapid identification of <i>Staphylococcus aureus</i> isolates from dairy cow milk R Pilla, GGM Snel, M Malvisi and R Piccinini	223
Tissue-type plasminogen activator and plasminogen embedded in casein rule its degradation under physiological situations: manipulation with casein hydrolysate N Silanikove, F Shapiro, U Merin and G Leitner	227
Determination of folate/folic acid level in milk by microbiological assay, immuno assay and high performance liquid chromatography R lyer and SK Tomar	233
Agreement between rectal and vaginal temperature measured with temperature loggers in dairy cows V Suthar , O Burfeind , B Maeda and W Heuwieser	240
Bile composition, plasmatic lipids and oxidative hepatic damage induced by calcium supplementation; effect of goat or cow milk consumption J Diaz-Castro , MJM Alférez , I López-Aliaga , T Nestares , A Sánchez-Alcover and MS Campos	246
No. 3 (August 2013)	
Growth Hormone gene variability and its effects on milk traits in primiparous Sarda goats ML Dettori, AM Rocchigiani, S Luridiana, MC Mura, V Carcangiu, M Pazzola and GM Vacca	255
Protective effect of bifidobacteria in an experimental model of <i>Clostridium difficile</i> associated colitis FM Trejo , GL De Antoni and PF Perez	263
Selective enumeration of propionibacteria in Emmental-type cheese using Petrifilm™ Aerobic Count plates added to Lithium Glycerol broth R de Freitas, LM Pinheiro Luiz, MP Alves, F Valence-Bertel, LA Nero and AF de Carvalho	270

M Caroprese, A Sevi, R Marino, A Santillo, A Tateo and M Albenzio	276
Effect of high pressure on the structure and antibacterial activity of bovine lactoferrin treated in different media I Franco, MD Pérez, E Castillo, M Calvo and L Sánchez	283
Regulation of milk protein solubility by a whey-derived proline-rich peptide product SN Selby-Pham, K Howell, H Jegasothy, P Sheean, T Singh, C Taylor and LE Bennett	291
Effect of farming strategies on environmental impact of intensive dairy farms in Italy M Guerci, L Bava, M Zucali, A Sandrucci, C Penati and A Tamburini	300
Oral supplementation of medium-chain fatty acids during the dry period supports the neutrophil viability of peripartum dairy cows S Piepers and S De Vliegher	309
Salt equivalence and temporal dominance of sensations of different sodium chloride substitutes in butter VR de Souza, TV Marques Freire, CG Saraiva, J de Deus Souza Carneiro, AC Marques Pinheiro and CA Nunes	319
A simple competitive enzyme-linked immunosorbent assay for the specific detection of the multiphosphorylated 1-25 β-casein fragment A Kume, A Sasayama, T Kaneko, J Kurisaki and M Oda	326
Erratum: A simple competitive enzyme-linked immunosorbent assay for the specific detection of the multiphosphorylated 1-25 β -casein fragment	334
Principal component analysis for the early detection of mastitis and lameness in dairy cows B Miekley, I Traulsen and J Krieter	335
Overmilking causes deterioration in teat-end condition of dairy cows in late lactation JP Edwards, B O'Brien, N Lopez-Villalobos and JG Jago	344
Ultrasonicated <i>Enterococcus faecium</i> SF68 enhances neutrophil free radical production and udder innate immunity of drying-off dairy cows H-Y Peng, A Tiantong, S-E Chen, P Piamya, W-B Liu, H-C Peh, J-W Lee, M-T Chen, H Nagahata and C-J Chang	349
Relationship between previous history of <i>Streptococcus uberis</i> infection and response to a challenge model S-A Turner, JH Williamson, SJ Lacy-Hulbert and JE Hillerton	360
Isolation and identification of antioxidative peptides derived from whey protein enzymatic hydrolysate by consecutive chromatography and Q-TOF MS Q-Z Zhang, H Wu, Y-F Ling and R-R Lu	367
Use of whey permeate containing in situ synthesised galacto-oligosaccharides for the growth and preservation of Lactobacillus plantarum M Golowczyc, C Vera, M Santos, C Guerrero, P Carasi, A Illanes, A Gómez-Zavaglia and E Tymczyszyn	374
No. 4 (November 2013)	
Reduction of aggregation of β-lactoglobulin during heating by dihydrolipoic acid HB Wijayanti , HE Oh , R Sharma and HC Deeth	383
Effect of rearing system (mountain pasture vs. indoor) of Simmental cows on milk composition and Montasio cheese characteristics A Romanzin, M Corazzin, E Piasentier and S Bovolenta	390
Effect of dairy powders fortification on yogurt textural and sensorial properties: a review MC Karam, C Gaiani, C Hosri, J Burgain and J Scher	400
Seasonal variations in the fatty acid profile of milk from yaks grazing on the Qinghai-Tibetan plateau L Ding, Y Wang, M Kreuzer, X Guo, J Mi, Y Guo, Z Shang, Y Zhang, J Zhou, H Wang and R Long	410
The influence of alkaline earth metal equilibria on the rheological, melting and textural properties of Cheddar cheese DR Cooke and PH McSweeney	418
Proteolytic effect of <i>Cynara cardunculus</i> rennet for use in the elaboration of 'Torta del Casar' cheese E Ordiales , MJ Benito , A Martin , M Fernández , A Hernández and M de G uia Córdoba	429

Contents	Volume 80	

Factors affecting the lactation curves of intensively managed sheep based on a clustering approach L Elvira, F Hernandez, P Cuesta, S Cano, J-V Gonzalez-Martin and S Astiz	439
Effect of feeding goats with distilled and non distilled thyme leaves (<i>Thymus zygis</i> subsp. <i>gracilis</i>) on milk and cheese properties K Boutoial, V García, S Rovira, E Ferrandini, O Abdelkhalek and M Belén Lopéz	448
Technological characterisation, antibiotic susceptibility and antimicrobial activity of wild-type <i>Leuconostoc</i> strains isolated from north Italian traditional cheeses S Morandi, P Cremonesi, T Silvetti and M Brasca	457
Milking efficiency of swingover herringbone parlours in pasture-based dairy systems JP Edwards , B O'Brien , N Lopez-Villalobos and JG Jago	467
Effect of storage and preservation of milk samples on the response of microbial inhibitor tests M Borràs Llopis, M Roca Marugán, RL Althaus and MP Molina Pons	475
Boot swabs to collect environmental samples from common locations in dairy herds for <i>Mycobacterium avium</i> ssp. <i>paratuberculosis</i> (MAP) detection T Eisenberg, W Wolter, M Lenz, K Schlez and M Zschöck	485
Metabolic engineering of <i>Lactococcus lactis</i> influence of the overproduction of lipase enzyme M Raftari S Ghafourian and FA Baker	490
Use of milk amyloid A in the diagnosis of subclinical mastitis in dairy ewes A Miglio , L Moscati , G Fruganti , M Pela , E Scoccia , A Valiani and C Maresca	496



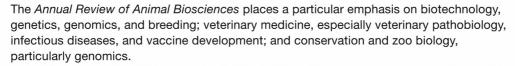
AVAILABLE ON MOBILE DEVICES

New From Annual Reviews:

Annual Review of Animal Biosciences

Volume 1 • February 2013 • http://animal.annualreviews.org

Co-Editors: **Harris A. Lewin**, *University of California, Davis* **R. Michael Roberts**, *University of Missouri*



Complimentary online access available now. Access this and all other Annual Reviews journals via your institution at www.annualreviews.org.

TABLE OF CONTENTS FOR VOLUME 1:

- Accelerating Improvement of Livestock with Genomic Selection, Theo Meuwissen, Ben Hayes, Mike Goddard
- After 65 Years, Research Is Still Fun, William Hansel
- Cats: A Gold Mine for Ophthalmology, Kristina Narfström, Koren Holland Deckman, Marilyn Menotti-Raymond
- Comparative Aspects of Mammary Gland Development and Homeostasis, Anthony V. Capuco, Steven E. Ellis
- Comparative Biology of γδ T Cell Function in Humans, Mice, and Domestic Animals, Jeff Holderness, Jodi F. Hedges, Andrew Ramstead, Mark A. Jutila
- Conservation Genomics of Threatened Animal Species, Cynthia C. Steiner, Andrea S. Putnam, Paquita E.A. Hoeck, Oliver A. Ryder
- Cross Talk Between Animal and Human Influenza Viruses, Makoto Ozawa, Yoshihiro Kawaoka
- Effects of Heat Stress on Postabsorptive Metabolism and Energetics, Lance H. Baumgard, Robert P. Rhoads Jr.
- Epigenetics: Setting Up Lifetime Production of Beef Cows by Managing Nutrition, R.N. Funston, A.F. Summers
- Evolution of B Cell Immunity, David Parra, Fumio Takizawa, J. Oriol Sunver
- Genetically Engineered Pig Models for Human Diseases, Randall S. Prather, Monique Lorson, Jason W. Ross, Jeffrey J. Whyte, Eric Walters

- Genetics of Pigmentation in Dogs and Cats, Christopher B. Kaelin, Gregory S. Barsh
- In Vivo and In Vitro Environmental Effects on Mammalian Oocyte Quality, Rebecca L. Krisher
- Integrated Genomic Approaches to Enhance Genetic Resistance in Chickens, Hans H. Cheng, Pete Kaiser, Susan J. Lamont
- Making Slaughterhouses More Humane for Cattle, Pigs, and Sheep, Temple Grandin
- Phytase, A New Life for an "Old" Enzyme, Xin Gen Lei, Jeremy D. Weaver, Edward Mullaney, Abul H. Ullah, Michael J. Azain
- Porcine Circovirus Type 2 (PCV2): Pathogenesis and Interaction with the Immune System, Xiang-Jin Meng
- Systems Physiology in Dairy Cattle: Nutritional Genomics and Beyond, Juan J. Loor, Massimo Bionaz, James K. Drackley
- The Equine Endometrial Cup Reaction:
 A Fetomaternal Signal of Significance, D.F. Antozak,
 Amanda M. de Mestre, Sandra Wilsher, W.R. Allen
- The Evolution of Epitheliochorial Placentation, Anthony M. Carter, Allen C. Enders
- The Role of Productivity in Improving the Environmental Sustainability of Ruminant Production Systems, Judith L. Capper, Dale E. Bauman



ANNUAL REVIEWS • Guiding Scientists to Essential Research Since 1932

TEL: 800.523.8635 (us/can) • TEL: 650.493.4400 (worldwide)
FAX: 650.424.0910 (worldwide) • EMAIL: service@annualreviews.org



Instructions to Contributors

Full Directions to Contributors, of which this is a summary, can be found at the following web site http://titles.cambridge.org/journals/journal_catalogue.asp?mnemonic=dar

General

The Journal of Dairy Research publishes reports on all aspects of dairy science from any country. Material for publication should be sent to the Editor: DG Chamberlain, Hannah Research Park, Mauchline Road, Ayr KA6 5HL, UK. Receipt of all material will be acknowledged. Submission of a paper will be taken to imply that it reports original unpublished work, that it is not under consideration elsewhere, and that if accepted by the Journal it will not be published elsewhere in any language without the consent of the Editors. Authors of articles published in the journal assign copyright to Cambridge University Press (with certain rights reserved) and you will receive a copyright assignment form for signature on acceptance of your paper.

Submission of Papers

Papers should be written in English using the spelling of the Concise Oxford Dictionary and should as far as possible be comprehensible to the non-specialist reader. They should be concise, but without omitting necessary material, and contain sufficient detail to allow repetition of the work.

Papers may be submitted electronically. The summary should be included as a separate Word file suitable for distribution to potential referees. Electronic submissions may be sent by post on disc or as e-mail attachments (jdr@hannahresearch.org.uk) a Word document file. Submitted manuscripts must be limited in length to a maximum of 6000 words allowing 250 words per fig or table. This is approximately the equivalent of a Word document of 18 A4 pages of doublespaced 12pt Times New Roman font.

Layout of Papers

Authors should consult the most recent issue of the Journal to familiarize themselves with Journal conventions and layout. Attention to these and other details will speed publication.

The paper should generally be divided as follows. (a) Cover sheet with the title of the article, names of authors each with one forename, together with their affiliations, a shortened version of the title suitable as a heading, and the name, postal address and e-mail address for correspondence. (b) A brief Summary should encapsulate the whole paper, showing clearly the new knowledge acquired. (c) The introduction, without heading, should not contain a full literature review, but should indicate why the subject of enquiry is interesting or important, and why the authors have chosen the approach described. (d) The Experimental or Materials and Methods section should contain adequate descriptions of procedures or appropriate references; sources of all materials (including address with post code) and sources or strains of animals, microorganisms and so on should be indicated. (e) Results should be as concise as possible, without repetition or inclusion of irrelevant material. Tables and illustrations should be used efficiently. (f) The Discussion should not repeat the results but discuss their significance. A combined Results and Discussion section is quite acceptable. Any acknowledgements are given in a separate paragraph without heading. It is the responsibility of the authors to ensure that individuals or organizations acknowledged as providing materials or otherwise are willing to be identified. (g) References. For some types of paper, other divisions may be preferable. Pages should be numbered; the addition of line numbers will aid refereeing.

References

References should be given in the text as Brown & Jones (1987) or (Schmidt, 1985; Nakamura et al. 1989); the first author with

et al. is used for papers with three or more authors. Where necessary, papers are distinguished as Lenoir (1988a), (Litov et al 1990a, b). When several references appear together in the text, cite them in chronological order, and alphabetically within years. The Reference list at the end of the paper, which should begin on a fresh page, is given in strict alphabetical order. Authors should refer to a recent issue for the format of references.

Tables

Tables should be numbered and carry headings enabling them to be understood without reference to the text. Each Table should be typed on a separate sheet. Symbols for footnotes should be in the order: $\uparrow, \uparrow, \S, \P, \uparrow \uparrow$, etc. The use of *, **, etc, should be limited to indicating levels of significance.

Illustrations

Printed originals of figures and photographs should be provided as best possible quality. Figures such as graphs must be supplied in an editable file format, such as Excel. The use of bar graphs and histograms should be restricted, as the information can often be better presented in a table. In the presentation of results, experimental points should be indicated by symbols, used in order: \bigcirc , \bigcirc , \triangle , \triangle , \square , \square , \times , +. Scale marks should be on the inside of the axes. Each Figure should be provided with a legend such that with the Figure it is comprehensible without reference to the text. Figure legends should be typed on a separate sheet or sheets, beginning Fig. 1.

Photographs should be glossy black and white prints accompanied by a legend as above. Scale bars on the photograph should be used, not magnifications in the legend. Colour plates can be included but these will normally result in a charge to the authors. Uncompressed electronic copies (e.g. TIFF files) may also be supplied.

Statistical Treatment

Individual results should not normally be given. The methods of statistical analysis should be clearly described; a suitable reference is adequate. Authors should make it clear whether they are quoting (e.g.) so or se. Any statement that two groups of values are different should be supported by the level of significance involved, as a single or range of P value: (P = 0.008) or (P < 0.01). Differences should not be claimed or implied if P > 0.05.

Gene Sequences

Original DNA sequences reported in JDR must also be submitted to GenBank. Instructions can be found at http://www.ncbi.nlm.nih.gov/Genbank/index.html

Ethics of Experiments

Authors are expected to adhere to the relevant codes covering human subjects and the use of animals.

Proofs

Authors will be advised when to expect proofs, which should be returned without delay to the appropriate editor. Proofs are sent for the correction of any printer's or editorial errors, not for addition of new material or revision of the text. Excessive alteration may have to be disallowed or made at the authors' expense, and may delay publication. Order forms for offprints are sent with proofs and should be returned directly to The Cambridge University Press.

Journal of Dairy Research

CONTENTS

ORIGINAL ARTICLES

• Reduction of aggregation of β-lactoglobulin during heating by dihydrolipoic acid HB Wijayanti, HE Oh, R Sharma and HC Deeth 383 · Effect of rearing system (mountain pasture vs. indoor) of Simmental cows on milk composition and Montasio cheese characteristics A Romanzin, M Corazzin, E Piasentier and S Bovolenta 390 · Effect of dairy powders fortification on yogurt textural and sensorial properties: a review MC Karam, C Gaiani, C Hosri, J Burgain and J Scher 400 Seasonal variations in the fatty acid profile of milk from yaks grazing on the Qinghai-Tibetan plateau L Ding, Y Wang, M Kreuzer, X Guo, J Mi, Y Guo, Z Shang, Y Zhang, J Zhou, H Wang and R Long 410 The influence of alkaline earth metal equilibria on the rheological, melting and textural properties of Cheddar cheese DR Cooke and PLH McSweeney 418 • Proteolytic effect of Cynara cardunculus rennet for use in the elaboration of 'Torta del Casar' cheese E Ordiales, MJ Benito, A Martin, M Fernández. A Hernández and M de Guia Córdoba 429 · Factors affecting the lactation curves of intensively managed sheep based on a clustering approach L Elvira, F Hernandez, P Cuesta, S Cano, J-V Gonzalez-Martin and S Astiz 439 Effect of feeding goats with distilled and nondistilled thyme leaves (Thymus zygis subsp.

Technological characterisation, antibiotic susceptibility and antimicrobial activity of wild-type <i>Leuconostoc</i> strains isolated from north Italian traditional cheeses S Morandi, P Cremonesi, T Silvetti and M Brasca	457
 Milking efficiency of swingover herringbone parlours in pasture-based dairy systems JP Edwards, B O'Brien, N Lopez-Villalobos and JG Jago 	467
Effect of storage and preservation of milk samples on the response of microbial inhibitor tests M Borràs Llopis, M Roca Marugán, RL Althaus and MP Molina Pons	475
Boot swabs to collect environmental samples from common locations in dairy herds for Mycobacterium avium ssp. paratuberculosis (MAP) detection T Eisenberg, W Wolter, M Lenz, K Schlez and M Zschöck	485
 Metabolic engineering of Lactococcus lactis influence of the overproduction of lipase enzyme M Raftari, S Ghafourian and FA Bakar Use of milk amyloid A in the diagnosis of 	490
subclinical mastitis in dairy ewes A Miglio, L Moscati, G Fruganti, M Pela, E Scoccia, A Valiani and C Maresca	496
 Effect of storage and preservation of milk samples on the response of microbial 	

inhibitor tests

484

CAMBRIDGE

UNIVERSITY PRESS

448

gracilis) on milk and cheese properties K Boutoial, V García, S Rovira, E Ferrandini, O Abdelkhalek and M Belén Lopéz

