

volume 77 / number 3 / August 2010

journal of **dairy research**

mammary biology
lactation
food

CAMBRIDGE
UNIVERSITY PRESS

journal of dairy research

Volume 77 Number 3 August 2010

Original Articles

- The influence of milk composition on pH and calcium activity measured *in situ* during heat treatment of reconstituted skim milk
J Chandrapala, I McKinnon, MA Augustin and P Udabage 257
- Pategrás cheese as a suitable carrier for six probiotic cultures
C Bergamini, E Hynes, C Meinardi, V Suárez, A Quiberoni and C Zalazar 265
- Oxidative stress indicators and metabolic adaptations in response to the omission of the dry period in dairy cows
R Mantovani, S Sgorlon, L Marinelli, L Bailoni, G Bittante and G Gabai 273
- Cheese liking and consumer willingness to pay as affected by information about organic production
F Napolitano, A Braghieri, E Piasentier, S Favotto, S Naspetti and R Zanolì 280
- The type of cheese curds determined the colouring capacity of *Brevibacterium* and *Arthrobacter* species
M-N Leclercq-Perlat and H-E Spinnler 287
- Additive effects of *trans*-10, *cis*-12 conjugated linoleic acid and propionic acid on milk fat content and composition in dairy cows
G Maxin, F Glasser and H Rulquin 295
- Relative impact of α -tocopherol, copper and fatty acid composition on the occurrence of oxidized milk flavour
J Juhlin, F Fikse, A Lundén, J Pickova and S Agenäs 302
- Blood and milk immune and inflammatory profiles in periparturient dairy cows showing a different liver activity index
E Trevisi, A Zecconi, G Bertoni and R Piccinini 310
- Effect of coagulase-negative staphylococci on somatic cell count in Dutch dairy herds
O Sampimon, BHP van den Borne, I Santman-Berends, HW Barkema and T Lam 318
- Recovery of *Cronobacter sakazakii* from environmental surface swabbing materials using a 5-h enrichment procedure
D Lindsay, B Somerton, B Hill and O Shrubbs 325
- Transfer of linoleic and linolenic acid from feed to milk in cows fed isoenergetic diets differing in proportion and origin of concentrates and roughages
R Khiaosa-ard, F Klevenhusen, CR Soliva, M Kreuzer and F Leiber 331
- Effect of grazing fresh legumes or feeding silage on fatty acids and enzymes involved in the synthesis of milk fat in dairy cows
L Wiking, PK Theil, JH Nielsen and MT Sørensen 337
- Differences in sheep and goats milk fatty acid profile between conventional and organic farming systems
E Tsiplakou, V Kotrotsios, I Hadjigeorgiou and G Zervas 343
- Response surface optimization of the cultivation conditions and medium components for the production of folate by *Streptococcus thermophilus*
R Iyer, SK Tomar and AK Singh 350
- Isolation of lactoperoxidase using different cation exchange resins by batch and column procedures
LWT Fweja, MJ Lewis and AS Grandison 357
- Evolution of the mammary capillary network and carbonic anhydrase activity throughout lactation and during somatotropin treatment in goats
MO Nielsen, K Cvek and K Dahlborn 368
- Effect of subacute ruminal acidosis on milk fat concentration, yield and fatty acid profile of dairy cows receiving soybean oil
O AlZahal, MM Or-Rashid, SL Greenwood and BW McBride 376