



Dairy Science & Technology

Formerly **Le Lait**

Contents

• Editorial.....	1
Highlight Split defect and secondary fermentation in Swiss-type cheeses – A review D.F.M. DALY, P.L.H. MCSWEENEY, J.J. SHEEHAN	3
Highlight Processing of Mozzarella cheese wheys and stretchwaters: A preliminary review G. GERNIGON, P. SCHUCK, R. JEANTET.....	27
Highlight ACE-inhibitory activity and ACE-inhibiting peptides in different cheese varieties R. SIEBER, U. BÜTIKOFER, C. EGGER, R. PORTMANN, B. WALTHER, D. WECHSLER	47
Highlight Investigation of surface modification of casein films by rennin enzyme action using micro-beam grazing incidence small angle X-ray scattering R. GEBHARDT, M. BURGHAMMER, C. RIEKEL, U. KULOZIK, P. MÜLLER-BUSCHBAUM	75
• Milk protein-iron complexes: Inhibition of lipid oxidation in an emulsion M. SUGIARTO, A. YE, M.W. TAYLOR, H. SINGH	87
• Effect of milk pasteurization and curd scalding temperature on proteolysis in Malatya, a Halloumi-type cheese A.A. HAYALOGLU, K.C. DEEGAN, P.L.H. MCSWEENEY	99
• Protein composition of yak milk H. LI, Y. MA, A. DONG, J. WANG, Q. LI, S. HE, J.-L. MAUBOIS	111
• Erratum: Impact of ultrasound on dairy spoilage microbes and milk components M. CAMERON, L.D. MCMASTER, T.J. BRITZ	119