



Dairy Science & Technology

Formerly *Le Lait*



Springer



Dairy Science and Technology

Volume 92 · Number 3 · May–June 2012

ORIGINAL PAPERS

- Efficacy of fatty acids and terpenoids and weakness of electronic nose response as tracers of Asiago d'Allevo PDO cheese produced in different seasons**
M. Renna · P. Cornale · C. Lussiana · M. Giordano · S. Belviso · G. Zeppa · L.M. Battaglini 203
- Rheological, microscopic and primary chemical characterisation of the exopolysaccharide produced by *Lactococcus lactis* subsp. *cremoris* DPC6532**
N.E. Costa · L. Wang · M.E. Auty · J.A. Hannon · P.L.H. McSweeney · T.P. Beresford 219
- High-pressure treatment applied throughout ripening of a goat cheese caused minimal changes on free fatty acids content and oxidation in mature cheese**
F.J. Delgado · J. González-Crespo · R. Cava · R. Ramírez 237
- Isolation, identification, and technological characterization of wild leuconostocs and lactococci for traditional Raib type milk fermentation**
N. Bendimerad · M. Kihal · F. Berthier 249
- Variability of microbial teat skin flora in relation to farming practices and individual dairy cow characteristics**
F. Monsallier · I. Verdier-Metz · C. Agabriel · B. Martin · M.-C. Montel 265
- The management of the transition from hay- to pasture-based diets affects milk fatty acid kinetics**
M. Coppa · A. Gorlier · M. Lonati · B. Martin · E.M. Russo · G. Lombardi 279

NOTES

- Preliminary investigation on the presence of peptides inhibiting the growth of *Listeria innocua* and *Listeria monocytogenes* in Asiago d'Allevo cheese**
L. Lignitto · S. Segato · S. Balzan · V. Cavatorta · N. Oulahal · S. Sforza · P. Degraeve · G. Galaverna · E. Novelli 297
- Predominant lactic acid bacteria in traditional fermented yak milk products in the Sichuan Province of China**
Q. Bao · J. Yu · W. Liu · M. Qing · W. Wang · X. Chen · F. Wang · M. Li · H. Wang · Q. Lv · H. Zhang 309



Springer