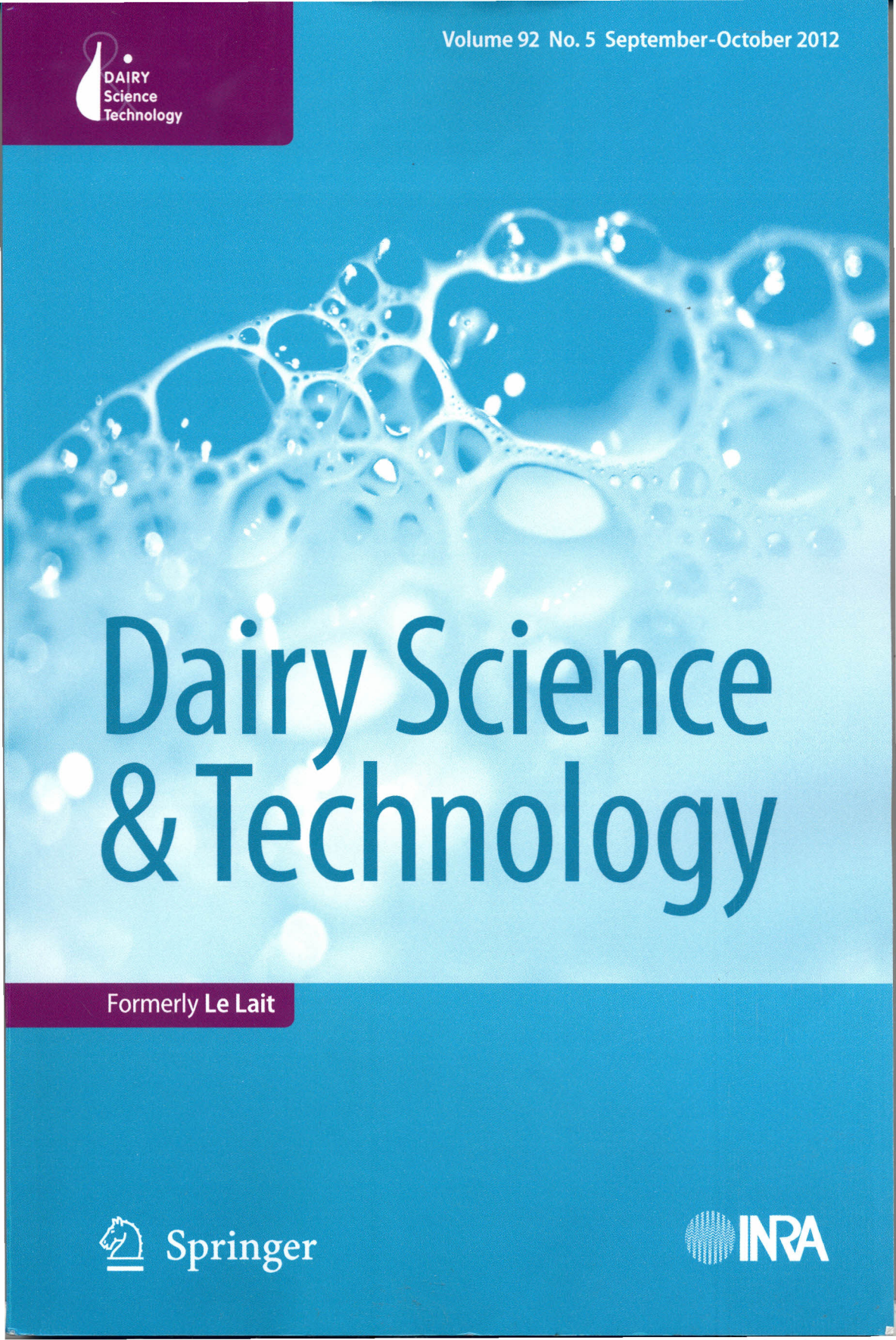




Dairy Science & Technology

Formerly Le Lait



Springer



Special Issue: A selection of papers from the Eighth Cheese symposium, Moorepark, 28–29 September 2011

Guest Editors: J. A. Hannon and K. N. Kilcawley

FOREWORD

Special issue of *Dairy Science & Technology* The Eighth Cheese Symposium—Moorepark 2011

K.N. Kilcawley

417

REVIEW PAPERS

A mini-review on health and nutritional aspects of cheese with a focus on bioactive peptides

I. López-Expósito · L. Amigo · I. Recio

419

Pink discolouration defect in commercial cheese: a review

D.F.M. Daly · P.L.H. McSweeney · J.J. Sheehan

439

ORIGINAL PAPERS

Characterization of the fungal microflora in raw milk and specialty cheeses of the province of Quebec

K. Lavoie · M. Touchette · D. St-Gelais · S. Labrie

455

Reducing the level of added disodium phosphate alters the chemical and physical properties of processed cheese

T.P. Guinee · B.T. O'Kennedy

469

Classical enterotoxins of coagulase-positive *Staphylococcus aureus* isolates from raw milk and products for raw milk cheese production in Ireland

K. Hunt · J. Schelin · P. Rådström · F. Butler · K. Jordan

487

Influence of season and pasture feeding on the content of α -tocopherol and β -carotene in milk from Holstein, Brown Swiss and Modicana cows in Sicily

V.M. Marino · I. Schadt · S. La Terra · M. Manenti · M. Caccamo ·

G. Licitra · S. Carpino

501

Manufacture and biochemical characteristics during ripening of Cheddar cheese with variable NaCl and equal moisture content

K.K. Møller · F.P. Rattray · E. Høier · Y. Ardö

515

Erratum to: Manufacture and biochemical characteristics during ripening of Cheddar cheese with variable NaCl and equal moisture content

K.K. Møller · F.P. Rattray · E. Høier · Y. Ardö

541

Soft goats' cheese enriched with polyunsaturated fatty acids by dietary supplementation: manufacture, physicochemical and sensory characterisation

J.-Y. Gassi · M. Thève · E. Beaucher · B. Camier · M.-B. Maillard ·
F. Rousseau · L. Lebœuf-Schneider · E. Lepage ·
F. Gaucheron · C. Lopez

569

Impact of selected coagulants and starters on primary proteolysis and amino acid release related to bitterness and structure of reduced-fat Cheddar cheese

M.W. Børsting · K.B. Qvist · M. Rasmussen · J. Vindeløv ·
F.K. Vogensen · Y. Ardö

593

Indexed/abstracted in *Science Citation Index*, *Science Citation Index Expanded (SciSearch)*, *SCOPUS*, *Chemical Abstracts Service (CAS)*, *Google Scholar*, *EBSCO*, *CSA*, *CAB International*, *Academic Search*, *CAB Abstracts*, *Current Abstracts*, *Current Contents/ Agriculture, Biology & Environmental Sciences*, *EI-Compendex*, *Food Science and Technology Abstracts*, *Global Health*, *IBIDS*, *Journal Citation Reports/Science Edition*, *OCLC*, *PASCAL*, *SCImago*, *Summon by Serial Solutions*.

Instructions for Authors for *Dairy Science and Technology* are available at
<http://www.springer.com/13594>.