

ORIGINALARBEITEN / ORIGINAL PAPERS

ÖZ, H., ROSE-MEIERHÖFER, S., DEĞIRMENÇIOĞLU, A., STRÖBEL, U., BRUNSCH, R., BILGEN, H., ERDOĞAN, U.: Mathematical modelling and optimization of vacuum related variables in conventional and quarter individual milking systems using response surface methodology.....	119-123
RADA, V., NEVORAL, J., FLAJŠMANOVÁ, K., ROČKOVÁ, S., KRČMÁŘOVÁ, I., GRMANOVÁ, M., VLKOVÁ, E., NOVÁKOVÁ, I., KILLER, J., KOPEČNÝ, J.: Occurrence of bifidobacteria in human milk	123-126
HEMAR, Y., AUGUSTIN, M.A., CHENG, L.J., SANGUANSRI, P., SWIERGON, P., WAN, J.: The effect of pulsed electric field processing on particle size and viscosity of milk and milk concentrates.....	126-128
Ooi, L.G., AHMAD, R., YUEN, K.H., LIONG, M.T.: Hypocholesterolemic effects of probiotic-fermented dairy products	129-132
ÖNER, Z., ŞANLIDERE-ALOĞLU, H., DEDEBAŞ, T.: Determination of antioxidant capacity in milk from various animals and humans	133-135
BURGOS, J., HOZ, J., CABEZA, M.C., CAMBERO, M.I., ORDOÑEZ, J.A.: Viability of freeze-dried cultures of lactic acid bacteria after storage for 30 to 40 years	135-137
RÉMILLARD, N. BRITTEN, M.: Quantitative determination of micellar calcium in milk and cheese using acid-base titration	137-140
INOUE, K., IHARA, K., NAKAMURA, K., TAKETSUKA, M., SAITO, H., ICHIHASHI, N., IWATSUKI, K.: Effects of manufac- turing process parameters on fat globule size and viscosity of whipping cream	141-144
ASSEM, F.M., ABD EL-GAWAD, M.A.M., EL-SHIBINY, S.: Preparation and properties of functional soft cheese-like product based on milk protein concentrate	145-149
GHODDUSI, H.B., HASSAN, K.: Selective enumeration of Bifidobacteria: A comparative study	149-151
WEIDENDORFER, K., HINRICHS, J.: On-line microgel particle size measurement in stirred skim milk yoghurt.....	152-155
CERQUAGLIA, O., CONTARINI, G., INGI, M.: Detection of ewe's milk in goat cheese by the evaluation of whey protein fraction	155-158
BALKIR, P., SAKIN, M., KOC, B., KAYMAK-ERTEKIN, F.: Storage stability of spray-dried yoghurt powder	159-162
GÜCÜKOĞLU, A., ÇADIRCI, Ö., ÖZDEMİR, H.: Enterotoxin production by coagulase-positive staphylococci isolated from ice-creams.....	163-165
CHIDANANDAIAH, SRIVASTAVA, A.K., BISWAS, A.K., KUMAR, R.R.: Changes in quality of whey-shank soup thickened with pigeon pea (<i>Cajanus cajan</i>) flour during storage at 4±1 °C in polyethylene pouches	165-168
AKBULUT, C., GOVINDASAMY-LUCEY, S., LUCEY, J.A., JAEGGI, J.J., JOHNSON, M.E.: Impact of grating size on the texture and melting properties of reformed non-fat cheese	169-172
SONG, D., KHOURYIEH, H., ABUGHAZALEH, A.A., SALEM, M.M.E., HASSAN, O., IBRAHIM, S.A.: Sensory properties and viability of probiotic microorganisms in chocolate ice cream supplemented with omega-3 fatty acids.....	172-175
HUPPERTZ, TH.: Restoring the rennetability of transglutaminase-treated casein micelles	175-177
BILANCIA, M.T., CAPONIO, F., SUMMO, C., GOMES, T., FACCIA, M.: Chemical-physical characteristics of buffalo yoghurt marketed in Italy.....	178-181
URBIENÉ, S., SASNAUSKAITĖ, L.: Influence of bioactive lysozyme on the quality of fermented milk	182-185
JAN, M., FILIP, S., POLAK, T., HRIBAR, J., VIDRIH, R.: Quantitative comparison of the fatty acid composition of dairy and artificial creams and their nutritional value in the human diet	186-189
HOU, J.: Variations of <i>trans</i> octadecenoic acids, especially <i>trans</i> -10 C18:1 and <i>trans</i> -11 C18:1 in milk fat.....	189-192
MOHAMMADI, R., ROUHI, M., MORTAZAVIAN, A.M.: Effects of music waves on fermentation characteristics and viability of starter cultures in probiotic yogurt	194-197
LEWIS, M., GRANDISON, A., LIN, M.J., TSILOULPAS, A.: Ionic calcium and pH as predictors of stability of milk to UHT processing.....	198-200
Referate, Kurzberichte, Schnellinformationen / Abstracts, Short Information	201-231
Impressum	231