

ORIGINAL RESEARCH

- Page 155 Study of the effects of spray-drying on the functionality of probiotic lactobacilli
R Páez, L Lavari, G Audero, A Cuatrin, N Zaritzky, J Reinheimer and G Vinderola
- Page 162 Effect of trehalose and lactose as cryoprotectant during freeze-drying, *in vitro* gastro-intestinal transit and survival of microencapsulated freeze-dried *Lactobacillus casei* 431 cells
A Nag and S Das
- Page 170 The effect of various heat treatments on the antioxidant capacity of milk before and after simulated gastrointestinal digestion
H Ş Aloğlu
- Page 175 Improved isolation of bioactive components of bovine colostrum using cross-flow microfiltration
T Gosch, S Apprich, W Kneifel and S Novalin
- Page 182 The effect of using nonchlorine products for cleaning and sanitising milking equipment on bacterial numbers and residues in milk
D Gleeson, B O'Brien and K Jordan
- Page 189 Occurrence of endosulphan residues in dairy milk in plains of Uttarakhand, India: Short communication
N S Karabasanavar and S P Singh
- Page 194 Relationship between gastrointestinal tolerance and exopolysaccharide production of propionibacteria strains under different pH and bile conditions
D O Darilmaz
- Page 202 Immunomodulatory and antioxidative potential of herb (*Pueraria tuberosa*) in mice using milk as the carrier
P D Sawale, R R B Singh, S Kapila, S Arora, S Rastogi and A K S Rawat
- Page 207 An assessment of the antioxidant potential of coriander extracts in ghee when stored at high temperature and during deep fat frying
S Patel, S Shende, S Arora and A K Singh
- Page 214 Ripening of cheese made from full concentrated milk retentate with and without peptidase addition
T Aaltonen and I Huuonen
- Page 220 The effect of adding whey protein particles as inert filler on thermophysical properties of fat-reduced semihard cheese type Gouda
P Schenkel, R Samudrala and J Hinrichs
- Page 231 Characterisation of mozzarella cheese curd by means of capillary rheometry
B Bähler and J Hinrichs
- Page 236 Antibiotic susceptibility patterns of *Enterococcus* strains isolated from Turkish Tulum cheese
N N Yogurtcu and Y Tuncer
- Page 243 Effects of probiotic yoghurt on symptoms and intestinal microbiota in patients with irritable bowel syndrome
J Lee, S Rheem, B Yun, Y Ahn, J Joung, S J Lee, S Oh, T Chun, I Rheem, H S Yea, K S Lim, J M Cha and S Kim
- Page 256 Optimisation of process conditions for lactose hydrolysis in paneer whey with cold-active β -galactosidase from psychrophilic *Thalassospira frigidiphilosprofundus*
M Ghosh, K K Pulicherla, V P B Rekha, A Vijayanand and K R S Sambasiva Rao
- Page 264 Influence of fortification with sodium–calcium caseinate and whey protein concentrate on microbiological, textural and sensory properties of set-type yoghurt
G Ünal and A S Akalin
- Page 273 The physicochemical and microbiological quality of the Sudanese yoghurt Mish produced by traditional and modernised methods
M K H Abdel-Gader, J M El-Bakri and I E M El Zubeir
- Page 279 The proteolytic activity of selected lactic acid bacteria in fermenting cow's and camel's milk and the resultant sensory characteristics of the products
M Moslehishad, S Mirdamadi, M R Ehsani, H Ezzatpanah and A A Moosavi-Movahedi
- Page 286 Effect of incorporating whey protein concentrate into stevia-sweetened Kulfi on physicochemical and sensory properties
A Giri, H G Ramachandra Rao and R V
- Page 291 Antibacterial activity of zinc oxide nanoparticle suspensions on food-borne pathogens
M Mirhosseini and F B Firouzabadi

SYMPOSIUM REPORT

- Page 296 The British Mastitis conference 2012
A one-day conference, jointly organised by The Dairy Group, DairyCo and the University of Nottingham, held on 17th October 2012 at the Sixways Stadium, Worcester, UK by *J Sumner*

BOOK REVIEWS

- Page 299 Bioactive Food Proteins and Peptides – Applications in Human Health (2012) by *J J Tuohy*
- Page 300 Development and Manufacture of Yogurt and Other Functional Dairy Products (2010) by *Z Ustunol*
- Page 301 Emerging Food Packaging Technologies (2012) by *A Wilbey*
- Page 302 Animal Feed Contamination Effects on Livestock and Food Safety (2010) by *B Peacock*
- Page 303 Handbook of Herbs and Spices (2012) by *L Whitley*
- Page 304 Engineering Aspects of Milk and Dairy Products (2009) by *M El-Bakry*