

CONTENTS

Volume: 66 / Number: 3 / August 2013 / ISSN: 1364-727X

REVIEWS

- Page 307 Towards a sustainable dairy sector: Leadership in sustainable nutrition
G D Miller and N Auestad
- Page 317 Towards a Sustainable Dairy Sector: The underappreciated role of dairy protein in the preservation of lean tissue mass in the elderly
C Norton and P Jakeman
- Page 321 Making and justifying health claims
F Lalor and P G Wall

ORIGINAL RESEARCH

- Page 325 Effects of homogenisation pressures on physicochemical changes in different layers of ultra-high temperature whole milk during storage
C Lu, G Wang, Y Li and L Zhang
- Page 333 Preparation, characterisation and selected functional properties of hydrolysed sodium caseinate–maltodextrin conjugate
J O' Regan and D M Mulvihill
- Page 346 Detection of possible adulteration in commercial ghee samples using low-resolution gas chromatography triglyceride profiles
A L A Kala
- Page 352 Effect of electron beam irradiation on the shelf life of mozzarella cheese
J-X Huo, C-Y Bai, L-H Guo and Z Zhao
- Page 359 Role of salt in Iranian ultrafiltered Feta cheese: Some textural and physicochemical changes during ripening
A Farahnaky, S H Mousavi and M Nasiri
- Page 366 Influence of ripening on proteolysis and lipolysis of Murcia al Vino cheese
K Boutoia, Y Alcántara, S Rovira, V Garcia, E Ferrandini and M B López
- Page 373 The effect of incorporating calcium lactate in the saline solution on improving the shelf life of Fiordilatte cheese
F Michele, A Luisa, M Marianna, C Amalia and D N M Alessandro
- Page 382 Microstructure of industrially manufactured goat cheese Queso de Murcia al Vino during synaeresis
S Rovira, V Garcia, J Laencina and M B López
- Page 390 Free amino acid profile during ripening of ewe's milk cheese from the Croatian island Krk
N Mikulec, I Habuš, N Antunac, L Vitale and J Havranek
- Page 396 Comparison of buffalo cottage cheese made from aqueous extract of *Withania coagulans* with commercial calf rennet
R S Khan and T Masud
- Page 402 Genotypic and technological diversity of *Leuconostoc mesenteroides* and *Lactobacillus paracasei* subsp. *paracasei* strains for use as adjunct starter cultures in Pecorino di Filiano cheese
M G Bonomo and G Salzano
- Page 410 The effect of transglutaminase on some physicochemical and sensory properties of the Turkish drinking yoghurt Ayran
T Şanlı, E Sezgin, E Şenel and M Benli
- Page 417 The physicochemical properties of yoghurt supplemented with microencapsulated peanut sprout extract, a possible functional ingredient
Y-K Lee, M Al Mijan, P Ganesan, S Yoo and H-S Kwak
- Page 424 Effects of carrageenan and jackfruit puree on the texture of goat's milk Dadih using response surface methodology
S J Chye, Z Ali, N A A Aziz and R Ahmad
- Page 431 A preliminary study on functionality of *Gundelia tournefortii* L. as a new stabiliser in ice cream production
S Cakmakci and E Dagdemir
- Page 437 The effect of enriching milk-based beverages with plant sterols or stanols on the fatty acid composition of the products
G Garcia-Llatas, A Cilla, L Higuera, M Pons, S Ripollés, C Bañuls and M J Lagarda

SYMPOSIUM REPORT

- Page 449 OUTLOOK 2012
A one-day conference, jointly hosted by the BPEX, DairyCo and EBLEX divisions of the UK's Agriculture and Horticulture Development Board (AHDB), held at 1, Great George Street, Westminster, London, on 2 May 2012 by *J Sumner*

BOOK REVIEWS

- Page 452 Membrane Processing: Dairy and Beverage Applications (2013) by *A Wilbey*
- Page 453 Milk and Milk Products in Human Nutrition (2011) by *S Leser*
- Page 454 The World Dairy Situation (2012) by *J Sumner*
- Page 455 Current Situation and Compilation of Commercially Available Screening Methods for the Detection of Inhibitors/Antibiotic Residues in Milk (2010) by *B M Mehta*
- Page 457 Bovine Genomics (2012) by *M Winters*
- Page 458 Fermentation, Effects on Food Properties (2012) by *Z Ustunol*
- Page 458 Encapsulation Technologies and Delivery Systems for Food Ingredients and Nutraceuticals (2012) by *A Kanekanian*