CONTENTS

No. 1 (January, 1938)

Original Articles:

170. The effect of commercial sterilization on the nutritive value of milk. I. Introduction. S. K. Kon and K. M. Henry...

171. The effect of commercial sterilization on the nutritive value of milk. IIa. Effect on the biological value and digestibility of the proteins (nitrogen) of milk. K. M. Henry and S. K. Kon...


174. The effect of commercial sterilization on the nutritive value of milk. IV. Effect on the vitamin B complex, on vitamin B₁ and on vitamin B₂ (flavin) of milk. K. M. Henry and S. K. Kon...

175. The precipitation of the proteins in milk. I. Casein. II. Total proteins. III. Globulin. IV. Albumin and proteose-peptone. S. J. Rowland...

176. The determination of the nitrogen distribution in milk. S. J. Rowland...

177. The protein distribution in normal and abnormal milk. S. J. Rowland...

178. A lipase (tributyrylase) of cows’ milk. I. Occurrence, method of estimation and relationship to lactation cycle. E. C. V. Mattick and H. D. Kay...

179. Annatto as a cheese colour. M. S. Carrie...
Contents

180. Alcohol-glycerol rennet preparations in cheese-making.  PAGB  J. G.  DAVIS  80

181. Induced O/R potentials, rates of growth and the volatile acid production of lactic acid bacteria in milk. J. G.  DAVIS  85

Biennial Reviews of the Progress of Dairy Science:

Section C. Dairy Chemistry. W. L.  DAVIES  95

No. 2 (MAY, 1938)

Original Articles:

182. Variations in the protein content of milk during lactation.  E. AZARME  121

183. Errors involved in the estimation of the lactation yield of protein according to the intervals between sampling.  E. AZARME  147

184. The milk of the goat under English conditions. F. KNOWLES and J. E. WATKIN  153

185. The incidence of mastitis in cows giving milk low in solids-not-fat. A. S. FOOT and P. M. F. SHATTOCK  166

186. The casein number. A chemical method for the diagnosis of mastitis. S. J. ROWLAND and M. ZEIN-EL-DINE  174

187. The effect of subclinical mastitis on the solids-not-fat content of milk. S. J. ROWLAND and M. ZEIN-EL-DINE  182

188. The effect of commercial sterilization on the nutritive value of milk. V. The effect of commercial sterilization on the vitamin C of milk. K. M. HENRY and S. K. KON  185

189. The effect of commercial sterilization on the nutritive value of milk. VI. Comparison of the total nutritive value of raw and commercially sterilized milks. K. M. HENRY, E. W. IKIN and S. K. KON  188

190. The effect of commercial sterilization on the nutritive value of milk. VII. Conclusions. S. K. KON  207

191. The spreading capacity of butter. G. W. SCOTT BLAIR  208


193. Volatile acids of cheese. II. Methods of extraction. E. R. HISCOX, J. HARRISON and J. Ž. WOLF  227
Contents

194. The calcium and phosphorus contents of some types of British cheese at various stages during manufacture and ripening. E. C. V. Mattick 233

Biennial Reviews of the Progress of Dairy Science:

Section D. Nutritional value of milk and milk products.
S. K. Kon 242

No 3 (September, 1938)

Original Articles:

195. Urea as a protein substitute in the diet of young cattle. S. Bartlett and A. G. Cotton 263


197. The composition of the blood and milk of lactating cows during inanition, with a note on an unidentified constituent present in certain samples of abnormal milk. J. A. B. Smith, G. R. Howat and S. C. Ray 310

198. The diffusion of trimethylamine oxide from the udder. W. L. Davies 323

199. The chloride content of milk. W. L. Davies 327

200. The colorimetric determination of pH in milk and whey by means of the “Wulff” pH tester. R. Aschaffenburg 336


202. The composition of cheese rinds. W. L. Davies 342

203. An apparatus for measuring the elastic and plastic properties of cheese curd. G. W. Scott Blair 347

204. The methylene blue reduction test and the keeping quality of milk. C. H. Chalmers 351

Biennial Reviews of the Progress of Dairy Science:

Section E. The diseases of dairy cattle. S. J. Edwards 356