Index of Authors

Aalbaek B, 445 Acuti G, 455 Ailouni S, 156 Akbaridoust G, 156 Alejandro M, 215, 350 Aljumaah RS, 38 Almécija MC, 385 Almeida AM, 304 Altenhofer C, 120 Althaus RL, 372 Ambrosis NM, 16 Aminafshar M, 245 Amiridis GS, 288 Amores G, 410 Anderson GA, 297 Anvari M, 59 Aprianita A, 183 Argamentería A, 471 Argüello A, 275 Arranz J, 410 Arriaga-Jordán CM, 471 Ashokkumar M, 238 Atigui M, 173, 494 Augustin MA, 146 Auldist MJ, 156, 183 Ayadi M, 38 Ayeb N, 494 Barbagianni MS, 288 Barker GC, 462 Barmat A, 173 Barrón LJR, 410 Baumrucker CR, 403 Beltrán MC, 372 Bennani A, 193 Bereuter O, 462 Berry SD, 340 Bexiga R, 208 Bilgin H, 164 Boeren S, 65 Bonacina C, 233 Boojar MMA, 245 Brambati E, 233 Branciari R, 455 Bressollier P, 16 Breves G, 332 Brozos C, 288 Bruckmaier RM, 107, 403, 440 Bui D, 238 Bustamante MA, 410 Candioti MC, 137 Capote J, 275

Carasi P, 16, 280 Carneiro C, 208 Casamassima D, 485 Castro M, 304 Castro N, 275 Champagne CP, 319 Chandrapala J, 238 Chatterjee A, 364 Chouinard PY, 82, 91 Conley MJ, 297 Cooper CA, 30 Corino C, 485 Corl BA, 333 Cuatrin A, 267 D'Alessandro AG, 485 Dalmasso M, 46 Dänicke S, 257 Davis SR, 340 De Antoni GL, 16 de Renobales M, 410 De Rosa G, 24 de Wit M, 417 Deiana P, 193 Dìaz J-R, 215, 350 Dimitrijevic L, 202 Dimitrijevic R, 202 Djordjevic B, 202 Donkor ON, 183 Duganzich DM, 297 Dunshea FR, 156 Ebrahimi MT, 245 Ehling-Schulz M, 462 Ellis KA, 208 Espejo-Carpio FJ, 385 Ezzatpanah H, 245 Farhat M, 173 Feligini M, 233 Fisher AD, 297 Formaggioni P, 129 Fortin C, 91 Frahm J, 257 Franceschi P, 129 Fraser DR, 332 Friedrich J, 54 Fthenakis GC, 9, 288 Garau G, 193 Garcia-Rodriguez A, 410 Garrick DJ, 215 Garry FB, 434 Geary U, 215 Gerbino E, 280 Gervais R, 82, 991 Gómez-Zavaglia A, 280 Gonana M, 462 González A, 471 Gordoa JCR, 410 Gouletsou PG, 288 Grabowski NT, 54 Grasso F, 24 Greenwood JS, 183 Gross JF, 440 Guadix A, 385 Guadix EM, 385 Guglielmotti DM, 137 Hammadi M, 173, 494 Han M, 252 Hannah MC, 183 Harsa S, 98 Hayaloglu AA, 394 He[']H, 479 Heir É, 113 Hernández-Castellano L-E, 275, 304 Hernández-Ortega M, 471 Herrman J, 120 Hettinga K, 65 Hides SJ, 297

Hogeveen H, 1 Holroyd SE, 340 Isleroglu H, 164 Ivanovic N, 202 Jongman EC, 297 Jordan K, 46 Juliano P, 146 Kemp B, 403 Kentish S, 238 Kersten S, 257 Kessler EC, 440 Khayati G, 59 Khorchani T, 173, 494 Khosrowshahi A, 378 Kienberger H, 120 Kim K, 252 Kirmaci HA, 394 Kjelgaad-Hansen M, 445 Klaerke DA, 445 Knight CH, 445 Krömker V, 54, 424 Kumar R, 364 Kümmel J, 462 Lam TJGM, 424 Langsrud S, 113 Lauber MC, 297 Lavari L, 267 Lebeuf Y, 82, 91 Lebl K, 462 Lee H, 252 Lee S, 252 Lehnert K, 340 Leitner G, 358 Lemsaddek A, 208 Lérias JR, 304 Liesegang A, 332 Lindstedt B-A, 113 Liu Z, 146 Lopez-Villalobos N, 215, 340 Lu J, 65 Ma L, 333 MacGibbon AKH, 340 Madadlou A, 378 Maga EA, 30 Malacarne M, 129 Mandaluniz N, 410 Mangia NP, 193 Mann B, 364 Mansell PD, 297 Mariani P, 129 Marnet P-G, 173, 464 Martínez-Fernández A, 471 Mathiesen G, 202 McGuire MA, 333 Melis J, 340 Mellor DJ, 208 Merin U, 358 Meyer HHD, 120 Meyer U, 257 Miraglia D, 455 Moate PJ, 183 Mohd Nor N, 1

Morales-delaNuez A, 275 Moreno-Indias I, 275 Møretrø T, 113 Morgan AJ, 73 Mosley EE, 333 Mughetti L, 455 Murgia MA, 193 Murray JD, 30 Myburgh J, 417 Nájera Al, 410 Napolitano F, 24 Nardoia M, 485 Nazemi S, 445 Neary JM, 434 Niere J, 146 O'Brien B, 215 Osthoff G, 417 Ozer B, 394 Pacelli C, 24 Páez R, 267 Palazzo M, 485 Panelli S, 233 Pereira H, 208 Pérez-Gálvez R, 385 Petridis IC, 9, 288 Petrusic V, 202 Plozza T, 156 Polikarpus A, 24 Pourlis A, 304 Pujato SÁ, 137 Quiberoni AL, 137 Ranucci D, 455 Rato MG, 208 Rehage J, 257 Reiche D, 257 Reinheimer I, 137, 267 Remmelink GJ, 403 Rezamand P, 333 Richter J, 332 Riley LG, 73 Robitaille G, 319 Roca A, 215, 350 Romero G, 215, 350 Romero T, 372 Rostami S, 59 Roza-Delgado B, 471 Rychlik M, 120 Safayi S, 445 Sahingil D, 164, 394 Saini P, 364 Saliba S, 82, 91 Samara EM, 38 Sánchez-Macías D, 275 Sandri S. 129 Schirmer BCT, 113 Schröder B, 332 Schulz K, 257 Sedaghati M, 245

Selvaggini R, 455

Molina MP, 372

Index of Authors

Semedo-Lemsaddek T, 208 Serradell MA, 16 Shalloo L, 215 Shapiro F, 358 Sharma R, 364 Sheehy PA, 73 Sheng Y, 479 Silanikove N, 358 Simsek O, 394 Singh RRB, 364 Smith E-A, 417 Snell RG, 340 Soldado A, 471 Soleimanpuori R, 378 Spelman RJ, 340 Spornraft M, 120 Steeneveld W, 1 Stessl B, 462

Stevens BH, 297 Suárez-Trujillo A, 304 Summer A, 129 Swinkels JM, 424

Tarhan E, 98 Tarhan O, 98 Tokatli K, 164 Torres A, 275 Trabalza-Marinucci M, 455 Trenerry VC, 156 Tymczyszyn E, 280

Urdaci MC, 16

Valasi I, 288 Valdivielso I, 410 Valiani A, 455 van Dorland HA, 107, 403 van Hooijdonk T, 65 van Knegsel ATM, 403 Vasiljevic T, 183 Vervoort J, 65 Vetter A, 107 Vicente F, 471 Vilela CL, 208 Vinderola G, 267 Virto M, 410 Viturro E, 120 Vizzarri F, 485 Vuillemard JC, 91 Wagner M, 462

Walcher G, 462 Wales WJ, 156, 183 Watts J, 333 Wilkens MR, 332 Williams RPW, 146 Williams SRO, 183 Wynn PC, 73

Yavah KM, 333 Yildirim M, 164 Yildirim Z, 164 Yoon Y, 252 Youssef M, 107

Zbinden RS, 403 Zeynali F, 378 Zhang X, 479 Zivkovic I, 202

journal of dairy research

EDITED BY

DG CHAMBERLAIN EC NEEDS Hannah Research Park, Mauchline Road, Ayr KA6 5HL, UK jdr@hannahresearch.org.uk



VOLUME 81, 2014

journal of dairy research

Contents Volume 81

No. 1 (February 2014)

The average culling rate of Dutch dairy herds over the years 2007 to 2010 and its association with herd reproduction, performance and health NM Nor, W Steeneveld and H Hogeveen	1
Administration of antibiotics to ewes at the beginning of the dry-period IG Petridis and GC Fthenakis	9
Adhesion properties of potentially probiotic <i>Lactobacillus kefiri</i> to gastrointestinal mucus P Carasi, NM Ambrosis, GL De Antoni, P Bressollier, MC Urdaci and M de los Angeles Serradell	16
Milking behaviour of buffalo cows: entrance order and side preference in the milking parlour A Polikarpus, F Grasso, C Pacelli, F Napolitano and G De Rosa	24
Consumption of transgenic milk containing the antimicrobials lactoferrin and lysozyme separately and in conjunction by 6-week-old pigs improves intestinal and systemic health CA Cooper, EA Maga and JD Murray	30
Feasibility of utilising an infrared-thermographic technique for early detection of subclinical mastitis in dairy camels (<i>Camelus dromedarius</i>) EM Samara, M Ayadi and RS Aljumaah	38
Absence of growth of <i>Listeria monocytogenes</i> in naturally contaminated Cheddar cheese M Dalmasso and K Jordan	46
New infection rate of bovine mammary glands after application of an internal teat seal at dry-off V Krömker, NT Grabowski and J Friedrich	54
Optimisation of medium composition for probiotic biomass production using response surface methodology M Anvari, G Khayati and S Rostami	59
Identification of lipid synthesis and secretion proteins in bovine milk J Lu, T van Hooijdonk, S Boeren, J Vervoort and K Hettinga	65
The influence of protein fractions from bovine colostrum digested in vivo and in vitro on human intestinal epithelial cell proliferation AJ Morgan, LG Riley, PA Sheehy and PC Wynn	73
Effect of feeding linseed oil in diets differing in forage to concentrate ratio: 1. Production performances and milk fat content of biohydrogenation intermediates of α-linolenic acid L Saliba, R Gervais, Y Lebeuf and PY Chouinard	82
Effect of feeding linseed oil in diets differing in forage to concentrate ratio: 2. Milk lactone profile L Saliba, R Gervais, Y Lebeuf, J-C Vuillemard, J Fortin and PY Chouinard	91
Investigation of the structure of alpha-lactalbumin protein nanotubes using optical spectroscopy Ö Tarhan, E Tarhan and Ş Harsa	98
Effects of a latency period between pre-stimulation and teat cup attachment and periodic vacuum reduction on milking characteristics and teat condition in dairy cows A Vetter, HA van Dorland, M Youssef and RM Bruckmaier	107
Use of used vs. fresh cheese brines and the effect of pH and salt concentration on the survival of <i>Listeria</i> monocytogenes BCT Schirmer, E Heir, B-A Lindstedt, T Møretrø and S Langsrud	113
Effects of rapeseed and soybean oil dietary supplementation on bovine fat metabolism, fatty acid composition and cholesterol levels in milk C Altenhofer, M Spornraft, H Kienberger, M Rychlik, J Herrmann, HHD Meyer and E Viturro	120

No. 2 (May 2014)

129

Influence of micellar calcium and phosphorus on rennet coagulation properties of cows milk **M Malacarne**, **P Franceschi**, **P Formaggioni**, **S Sandri**, **P Mariani and A Summer**

Contents Volume 81	iii
Leuconostoc citreum MB1 as biocontrol agent of Listeria monocytogenes in milk SA Pujato, A del L Quiberoni, MC Candioti, JA Reinheimer and DM Guglielmotti	137
Ultrasound effects on the assembly of casein micelles in reconstituted skim milk Z Liu, P Juliano, RPW Williams, J Niere and MA Augustin	146
Influence of different systems for feeding supplements to grazing dairy cows on milk fatty acid composition G Akbaridoust, T Plozza, VC Trenerry, WJ Wales, MJ Auldist, FR Dunshea and S Ajlouni	156
Enterocin HZ produced by a wild <i>Enterococcus faecium</i> strain isolated from a traditional, starter-free pickled cheese Z Yildirim, H Bilgin, H Isleroglu, K Tokatli, D Sahingil and M Yildirim	164
First description of milk flow traits in Tunisian dairy dromedary camels under an intensive farming system M Atigui, M Hammadi, A Barmat, M Farhat, T Khorchani and P-G Marnet	173
Effects of dietary cottonseed oil and tannin supplements on protein and fatty acid composition of bovine milk A Aprianita, ON Donkor, PJ Moate, SRO Williams, MJ Auldist, JS Greenwood, MC Hannah, WJ Wales and T Vasiljevic	183
Influence of autochthonous lactic acid bacteria and enzymatic yeast extracts on the microbiological, biochemical and sensorial properties of Lben generic products NP Mangia, G Garau, MA Murgia, A Bennani and P Deiana	193
Effects of <i>Lactobacillus rhamnosus</i> LA68 on the immune system of C57BL/6 mice upon oral administration R Dimitrijevic, N Ivanovic, G Mathiesen, V Petrusic, I Zivkovic, B Djordjevic and L Dimitrijevic	202
Dynamics of bovine intramammary infections due to coagulase-negative staphylococci on four farms R Bexiga , MG Rato, A Lemsaddek, T Semedo-Lemsaddek, C Carneiro, H Pereira, DJ Mellor, KA Ellis and CL Vilela	208
Effects of overmilking and liner type and characteristics on teat tissue in small ruminants M Alejandro, A Roca, G Romero and J-R Díaz	215
Estimating the impact of somatic cell count on the value of milk utilising parameters obtained from the published literature U Geary, N Lopez-Villalobos, B O'Brien, DJ Garrick and L Shalloo	223
Updating on the fungal composition in Sardinian sheep's milk by culture-independent methods S Panelli, E Brambati, C Bonacina and M Feligini	233
Heat stability and acid gelation properties of calcium-enriched reconstituted skim milk affected by ultrasonication J Chandrapala, D Bui, S Kentish and M Ashokkumar	238
Plasmin digest of κ-casein as a source of antibacterial peptides M Sedaghati, H Ezzatpanah, MMA Boojar, MT Ebrahimi and M Aminafshar	245
Growth kinetics of <i>Staphylococcus aureus</i> on Brie and Camembert cheeses H Lee, K Kim, S Lee, M Han and Y Yoon	252
No. 3 (August 2014)	
Effects of prepartal body condition score and peripartal energy supply of dairy cows on postpartal lipolysis, energy balance and ketogenesis: an animal model to investigate subclinical ketosis K Schulz, J Frahm, U Meyer, S Kersten, D Reiche, J Rehage and S Dänicke	257
Use of cheese whey for biomass production and spray drying of probiotic lactobacilli L Lavari, R Páez, A Cuatrin, J Reinheimer and G Vinderola	267
Short-term effects of milking frequency on milk yield, milk composition, somatic cell count and milk protein profile in dairy goats A Torres, L-E Hernández-Castellano, A Morales-delaNuez, D Sánchez-Macías, I Moreno-Indias, N Castro, J Capote and A Argüello	275
Removal of cadmium by <i>Lactobacillus kefir</i> as a protective tool against toxicity E Gerbino , P Carasi, EE Tymczyszyn and A Gómez-Zavaglia	280
Ultrasonographic findings in the ovine udder during involution IG Petridis, PG Gouletsou, MS Barbagianni, GS Amiridis, C Brozos, I Valasi and GC Fthenakis	288

Contents Volume 81

The effects of direct and indirect road transport consignment in combination with feed withdrawal in young dairy calves AD Fisher, BH Stevens, MJ Conley, EC Jongman, MC Lauber, SJ Hides, GA Anderson, DM Duganzich and PD Mansell	297
The mammary gland in small ruminants: major morphological and functional events underlying milk production – a review JR Lérias, LE Hernández-Castellano, A Suárez-Trujillo, N Castro, A Pourlis and AM Almeida	304
Growth-promoting effects of pepsin- and trypsin-treated caseinomacropeptide from bovine milk on probiotics G Robitaille and CP Champagne	319
Differences in peripartal plasma parameters related to calcium homeostasis of dairy sheep and goats in comparison with cows MR Wilkens, A Liesegang, J Richter, DR Fraser, G Breves and B Schröder	325
Relationship between stearoyl-CoA desaturase 1 gene expression, relative protein abundance, and its fatty acid products in bovine tissues P Rezamand, JS Watts, KM Yavah, EE Mosley, L Ma, BA Corl and MA McGuire	333
Estimation of genetic and crossbreeding parameters of fatty acid concentrations in milk fat predicted by mid-infrared spectroscopy in New Zealand dairy cattle N Lopez-Villalobos, RJ Spelman, J Melis, SR Davis, SD Berry, K Lehnert, SE Holroyd, AKH MacGibbon and RG Snell	340
How does the milk removal method affect teat tissue and teat recovery in dairy ewes? M Alejandro, A Roca, G Romero and JR Díaz	350
Milk metabolites as indicators of mammary gland functions and milk quality N Silanikove, U Merin, F Shapiro and G Leitner	358
Process optimisation for preparation of caseinophosphopeptides from Buffalo milk casein and their characterization P Saini, B Mann, R Kumar, R Sharma, RRB Singh and A Chatterjee	364
Detection of antibiotics in goat's milk: effect of detergents on the response of microbial inhibitor tests T Romero , MC Beltrán, RL Althaus and MP Molina	372
Enzymatic cross-linking of soy proteins within non-fat set yogurt gel R Soleymanpuori, A Madadlou, F Zeynali and A Khosrowshahi	378
No. 4 (November 2014)	
Production of goat milk protein hydrolysate enriched in ACE-inhibitory peptides by ultrafiltration FJ Espejo-Carpio , R Pérez-Gálvez, M del C Almécija, A Guadix and EM Guadix	385
Changes of proteolysis and angiotensin-I converting enzyme-inhibitory activity in white-brined cheese as affected by adjunct culture and ripening temperature D Sahingil, AA Hayaloglu, HA Kirmaci, B Özer and O Simsek	394
Continuous milking of dairy cows disrupts timing of peak IgG concentration appearance in mammary secretions CR Baumrucker, RS Zbinden, HA van Dorland, GJ Remmelink, B Kemp, ATM van Knegsel and RM Bruckmaier	403
Rapeseed and sunflower oilcake as supplements for dairy sheep: animal performance and milk fatty acid concentrations G Amores, M Virto, Al Nájera, N Mandaluniz, J Arranz, MA Bustamante, I Valdivielso, JCR de Gordoa, A García-Rodríguez, LJR Barron and M de Renobales	410
Acceleration of yoghurt fermentation time by yeast extract and partial characterisation of the active components E-A Smith, J Myburgh, G Osthoff and M de Wit	417
Efficacy of standard vs. extended intramammary cefquinome treatment of clinical mastitis in cows with persistent high somatic cell counts JM Swinkels, V Krömker and TJGM Lam	424
Impaired alveolar-arterial oxygen transfer is associated with reduced milk yield in primiparous post-partum dairy heifers at moderate altitude JM Neary and FB Garry	434
Colour measurement of colostrum for estimation of colostral IgG and colostrum composition in dairy cows JJ Gross, EC Kessler and RM Bruckmaier	440

iv

Contents Volume 81	V
Expression of acute phase proteins and inflammatory cytokines in mouse mammary gland following <i>Staphylococcus aureus</i> challenge and in response to milk accumulation S Nazemi, B Aalbæk, M Kjelgaard-Hansen, S Safayi, DA Klærke and CH Knight	445
Influence of manufacturing procedure on the compositional and sensory properties of <i>n</i> -3 fatty acid-enriched pecorino cheese R Branciari , L Mughetti , D Ranucci , D Miraglia , A Valiani , G Acuti , R Selvaggini and M Trabalza-Marinucci	455
Staphylococcus aureus reservoirs during traditional Austrian raw milk cheese production G Walcher , M Gonano , J Kümmel, GC Barker, K Lebl, O Bereuter, M Ehling-Schulz, M Wagner and B Stessl	462
Effect of total mixed ration composition and daily grazing pattern on milk production, composition and fatty acids profile of dairy cows M Hernández-Ortega , A Martínez-Fernández , A Soldado , A González , CM Arriaga-Jordán , A Argamentería , B de la Roza-Delgado and F Vicente	471
Enteric-coated capsule containing β-galactosidase-loaded polylactic acid nanocapsules: enzyme stability and milk lactose hydrolysis under simulated gastrointestinal conditions H He, X Zhang and Y Sheng	479
Effect of dietary extruded linseed, verbascoside and vitamin E supplements on yield and quality of milk in Lacaune ewes D Casamassima, M Nardoia, M Palazzo, F Vizzarri, AG D'Alessandro and C Corino	485
Effect of changes in milking routine on milking related behaviour and milk removal in Tunisian dairy dromedary camels M Atigui, P-G Marnet, N Ayeb, T Khorchani and M Hammadi	494

Instructions to **Contributors**

Full Directions to Contributors, of which this is a summary, can be found at the following web site http://titles.cambridge.org/journals/journal_catalogue.asp?mnemonic=dar

General

The Journal of Dairy Research publishes reports on all aspects of dairy science from any country. Material for publication should be sent to the Editor: **DG Chamberlain, Hannah Research Foundation, Mauchline Road, Ayr KA6 5HL, UK.** Receipt of all material will be acknowledged. Submission of a paper will be taken to imply that it reports original unpublished work, that it is not under consideration elsewhere, and that if accepted by the Journal it will not be published elsewhere in any language without the consent of the Editors. Authors of articles published in the journal assign copyright to Cambridge University Press (with certain rights reserved) and you will receive a copyright assignment form for signature on acceptance of your paper.

Submission of Papers

Papers should be written in English using the spelling of the Concise Oxford Dictionary and should as far as possible be comprehensible to the non-specialist reader. They should be concise, but without omitting necessary material, and contain sufficient detail to allow repetition of the work.

Papers may be submitted electronically. The summary should be included as a separate Word file suitable for distribution to potential referees. Electronic submissions may be sent by post on disc or as e-mail attachments (jdr@hannahresearch.org.uk) a Word document file. Submitted manuscripts must be limited in length to a maximum of 6000 words allowing 250 words per fig or table. This is approximately the equivalent of a Word document of 18 A4 pages of doublespaced 12pt Times New Roman font.

Layout of Papers

Authors should consult the most recent issue of the Journal to familiarize themselves with Journal conventions and layout. Attention to these and other details will speed publication.

The paper should generally be divided as follows. (a) **Cover sheet** with the title of the article, names of authors each with one forename, together with their affiliations, a shortened version of the title suitable as a heading, and the name, postal address and e-mail address for correspondence. (b) A brief Summary should encapsulate the whole paper, showing clearly the new knowledge acquired. (c) The introduction, without heading, should not contain a full literature review, but should indicate why the subject of enquiry is interesting or important, and why the authors have chosen the approach described. (d) The Experimental or Materials and Methods section should contain adequate descriptions of procedures or appropriate references; sources of all materials (including address with post code) and sources or strains of animals, microorganisms and so on should be indicated. (e) Results should be as concise as possible, without repetition or inclusion of irrelevant material. Tables and illustrations should be used efficiently. (f) The Discussion should not repeat the results but discuss their significance. A combined Results and Discussion section is quite acceptable. Any acknowledgements are given in a separate paragraph without heading. It is the responsibility of the authors to ensure that individuals or organizations acknowledged as providing materials or otherwise are willing to be identified. (g) References. For some types of paper, other divisions may be preferable. Pages should be numbered; the addition of line numbers will aid refereeing.

References

References should be given in the text as Brown & Jones (1987) or (Schmidt, 1985; Nakamura et al. 1989); the first author with

et al. is used for papers with three or more authors. Where necessary, papers are distinguished as Lenoir (1988a), (Litov et al 1990a, b). When several references appear together in the text, cite them in chronological order, and alphabetically within years. The Reference list at the end of the paper, which should begin on a fresh page, is given in strict alphabetical order. Authors should refer to a recent issue for the format of references.

Tables

Tables should be numbered and carry headings enabling them to be understood without reference to the text. Each Table should be typed on a separate sheet. Symbols for footnotes should be in the order: \uparrow , \downarrow , \S , \P , $\uparrow\uparrow$, etc. The use of *, **, etc, should be limited to indicating levels of significance.

Illustrations

Printed originals of figures and photographs should be provided as best possible quality. Figures such as graphs must be supplied in an editable file format, such as Excel. The use of bar graphs and histograms should be restricted, as the information can often be better presented in a table. In the presentation of results, experimental points should be indicated by symbols, used in order: $\bigcirc, •, \triangle, A, \Box, \blacksquare, \times, +$. Scale marks should be on the inside of the axes. Each Figure should be provided with a legend such that with the Figure it is comprehensible without reference to the text. Figure legends should be typed on a separate sheet or sheets, beginning Fig. 1.

Photographs should be glossy black and white prints accompanied by a legend as above. Scale bars on the photograph should be used, not magnifications in the legend. Colour plates can be included but these will normally result in a charge to the authors. Uncompressed electronic copies (e.g. TIFF files) may also be supplied.

Statistical Treatment

Individual results should not normally be given. The methods of statistical analysis should be clearly described; a suitable reference is adequate. Authors should make it clear whether they are quoting (e.g.) sp or se. Any statement that two groups of values are different should be supported by the level of significance involved, as a single or range of *P* value: (*P* = 0.008) or (*P* < 0.01). Differences should not be claimed or implied if *P* > 0.05.

Gene Sequences

Original DNA sequences reported in JDR must also be submitted to GenBank. Instructions can be found at http://www.ncbi.nlm.nih. gov/Genbank/index.html>

Ethics of Experiments

Authors are expected to adhere to the relevant codes covering human subjects and the use of animals.

Proofs

Authors will be advised when to expect proofs, which should be returned without delay to the appropriate editor. Proofs are sent for the correction of any printer's or editorial errors, not for addition of new material or revision of the text. Excessive alteration may have to be disallowed or made at the authors' expense, and may delay publication. Order forms for offprints are sent with proofs and should be returned directly to The Cambridge University Press.

Journal of **Dairy Research**

CONTENTS

ORIGINAL ARTICLES

- inflammatory cytokines in mouse mammary gland · Production of goat milk protein hydrolysate following Staphylococcus aureus challenge and enriched in ACE-inhibitory peptides by in response to milk accumulation ultrafiltration FJ Espejo-Carpio, R Pérez-Gálvez, M del C Almécija, DA Klærke and CH Knight A Guadix and EM Guadix 385 Influence of manufacturing procedure on the Changes of proteolysis and angiotensin-I converting enzyme-inhibitory activity in acid-enriched pecorino cheese white-brined cheese as affected by adjunct culture and ripening temperature G Acuti, R Selvaggini and M Trabalza-Marinucci D Sahingil, AA Hayaloglu, HA Kirmaci, B Özer and 394 **O** Simsek Staphylococcus aureus reservoirs during · Continuous milking of dairy cows disrupts timing of peak IgG concentration appearance in mammary secretions CR Baumrucker, RS Zbinden, HA van Dorland, GJ Remmelink, B Kemp, ATM van Knegsel and **RM Bruckmaier** 403 and fatty acids profile of dairy cows M Hernández-Ortega, A Martínez-Fernández, · Rapeseed and sunflower oilcake as supplements A Soldado, A González, CM Arriaga-Jordán, for dairy sheep: animal performance and milk fatty acid concentrations G Amores, M Virto, Al Nájera, N Mandaluniz, J Arranz, Enteric-coated capsule containing MA Bustamante, I Valdivielso, JCR de Gordoa, β-galactosidase-loaded polylactic acid A García-Rodríguez, LJR Barron and M de Renobales 410 hydrolysis under simulated gastrointestinal · Acceleration of yoghurt fermentation time by conditions yeast extract and partial characterisation of the H He, X Zhang and Y Sheng active components E-A Smith, J Myburgh, G Osthoff and M de Wit 417 Efficacy of standard vs. extended intramammary milk in Lacaune ewes cefquinome treatment of clinical mastitis in cows with persistent high somatic cell counts AG D'Alessandro and C Corino JM Swinkels, V Krömker and TJGM Lam 424 Impaired alveolar-arterial oxygen transfer is associated with reduced milk yield in primiparous dairy dromedary camels post-partum dairy heifers at moderate altitude M Atigui, P-G Marnet, N Ayeb, T Khorchani and JM Neary and FB Garry 434 M Hammadi Colour measurement of colostrum for estimation of colostral IgG and colostrum composition in dairy cows JJ Gross, EC Kessler and RM Bruckmaier 440
 - S Nazemi, B Aalbæk, M Kjelgaard-Hansen, S Safavi, 445 compositional and sensory properties of n-3 fatty R Branciari, L Mughetti, D Ranucci, D Miraglia, A Valiani, 455 traditional Austrian raw milk cheese production G Walcher, M Gonano, J Kümmel, GC Barker, K Lebl, O Bereuter, M Ehling-Schulz, M Wagner and B Stessl 462 · Effect of total mixed ration composition and daily grazing pattern on milk production, composition A Argamentería, B de la Roza-Delgado and F Vicente 471 nanocapsules: enzyme stability and milk lactose 479 Effect of dietary extruded linseed, verbascoside and vitamin E supplements on yield and quality of D Casamassima, M Nardoia, M Palazzo, F Vizzarri, 485 Effect of changes in milking routine on milking related behaviour and milk removal in Tunisian

· Expression of acute phase proteins and

Content alerts

Register online to receive free content alerts journals.cambridge.org/dar-alerts



MIX Paper from sponsible sources FSC[®] C007785



494