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CONTENTS OF THE JULY ISSUE

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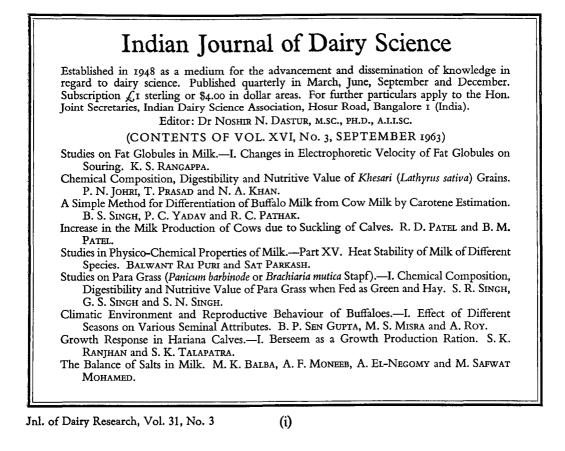
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Vol. 47

#### July 1964

No. 7

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(ii)

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(iii)

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#### CORRECTION

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A note on the serological typing of some strains of Streptococcus cremoris

B. REITER, CONSTANZA DI BIASE AND F. H. S. NEWBOULD

P. 128, footnote to table 4,

for 'phage lysis' substitute 'phage lysin'

#### **Index of Subjects**

Adrenocorticotrophin, milk yield and composition, 71 Antibiotic, see Nisin Antibodies, bacteriophage control, cheese starter streptococci, 95 Ayrshire cattle, milk, vitamin content, 1 skin structure and milk yield, 53 Bacterial count, Cheddar cheese, media, comparison, 297 Bacteriophage, of cheese starter streptococci, control, 95 Biotin, content, evaporated milk, 113 Brucellosis (review), 315 Bulls, progeny testing, 53 Butter, keeping quality, factors affecting, 221, 247 mushroom flavour, oct-1-en-3-ol, 253 quality from stored chilled milk, 247 'stickiness', factors affecting, 137 Buttermaking, continuous vs. conventional, butter 'stickiness', 137 Carotene, content, milk fat, factors affecting, 1, 71 Casein,  $\kappa$ -casein content, colostrum, cows, 189 micelles, cysteine content, 285 separation, milk, on dextran gel, 291 size, sialic acid content, 189 structure, study by electron microscopy, 121 rennin, action of, 31 phosphoamidase action, 175  $\alpha$ -Casein, action of rennin, 31  $\beta$ -Casein, preparation, purity, 131 rennin, action of, 31  $\gamma$ -Casein, action of rennin, 31  $\kappa$ -Casein, content, casein, colostrum, cows, 189 Cheddar cheese, bacterial count, media, comparison, 297 bitter flavour, effect of oleic acid on Streptococcus cremoris, 81, 91 manufacture, 'normal' and 'starter-free', controlled bacteriological conditions, 155 ripening, proteinases of Staphylococcus lactis, 147 staphylococci content, factors affecting, 261 Cheese ripening, Cheddar, proteinases, Staphylococcus lactis, 147 Parmesan, histochemical study, 233 Coenzyme A, see also Pantothenic acid milk, microbiological method of determination, 105 Cold storage, milk, effect on butter quality, 247 Colostrum, cows, casein,  $\kappa$ -casein content, 189 Copper, contamination, butter, effect on keeping quality, 221 Cream, homogenization, fat globule sizes, factors affecting, 195 taint, removal by steam distillation, 185

N-Acetylneuramic acid, see Sialic acid

Acidity, butter, effect on keeping quality, 221

Cysteine, content, casein micelles, 285

- Dairy cattle, see also individual breeds brucellosis (review), 315 milk, vitamin content, 1, 27
- Dextran gel, separation of milk proteins, 291
- Digestibility, evaporated milk, factors affecting, 113
- Disease, see Brucellosis
- Dried milk, sulphydryl groups, determination, 41
- Dried skim-milk, heat treatment, liver necrosis, rats, 239
- Electron microscopy, study of structure of casein micelles, 121
- Enzymes, see also Rennin proteinases of Staphylococcus lactis, Cheddar cheese, 147
- Evaporated milk, liver necrosis, rats, 239 nutritive properties, effect of preparation method and storage, 113
- Fatty acids, oleic, inhibition of Streptococcus cremoris, Cheddar cheese, 81 resistant strain of Str. cremoris, Cheddar
- cheese, 91
- Feeding, vitamin content of milk 1, 27
- Flavour, bitter, Cheddar cheese, 81, 91 mushroom, butter, 253 off-flavour, cream, 185
- Friesian cattle, milk, vitamin content, 1 skin structure and milk yield, 53
- Glycoproteins, ripening Parmesan cheese, histochemical study, 233
- Grazing restriction, milk yield and composition, 59
- Guernsey cattle, milk, vitamin content, 1, 27
- Heat treatment, milk(s), nutritive value, liver necrosis, rats, 239 staphylococci content, Cheddar cheese, 261 sulphydryl groups, determination, 41

Homogenization, butter, 'stickiness', 137 milk and cream, fat globule sizes, factors affecting, 195

Indole, cream, steam distillation, vapour/liquid equilibrium coefficients, 185

- Infra-red milk analyser, 273
- Iron, contamination, butter, effect on keeping quality, 221

Jersey cattle, milk, vitamin content, 1

milk yield and composition, ACTH injection, effect of, 71 grazing restriction, effect of, 59

skin structure, effect of, 53

Keeping quality, butter, factors affecting, 221, 247

Lactalbumin, milk, separation on dextran gel, 291

- Lactation, number, bound pantothenic acid content, milk, 105
- Lactobacillus helveticus, coenzyme A determination, milk, 105
- L. plantarum-casei, inoculation, Cheddar cheese manufacture, 155
- Lactoglobulin, milk, separation on dextran gel, 291
- Lactose, determination, milk, by infra-red absorption, 273
- Lipids, containing choline, ripening Parmesan cheese, histochemical study, 233
- Liver necrosis, rats, heat-treated milks, 239
- Media, bacteria, estimation, Cheddar cheese, 297
- Micrococcus, inoculation, Cheddar cheese manufacture, 155
- Milk, heat treatment, liver necrosis, rats, 239 staphylococci content, Cheddar cheese, 261 homogenization, fat globule sizes, factors affecting, 195
  - vitamin content, factors affecting, 1, 27
- Milk analysis, by infra-red absorption, 273
- Milk composition, pantothenic acid, bound forms, phosphopantetheine, 105
- Milk fat, determination by infra-red absorption, 273
  - globule sizes, homogenization of milk and cream, 195
  - nutritive value, man, animals (review), 201
  - properties, ACTH injection, effect of, 71 grazing restriction, effect of, 59
- Milk fat yield, ACTH injection, effect of, 71 grazing restriction, effect of, 59 skin structure, effect of, 53
- Milk powder, see Dried milk
- Milk protein(s), determination by infra-red absorption, 273
- evaporated milk, nutritive value and digestibility, 113
- nutritive value, man, animals (review), 201
- ripening Parmesan cheese, histochemical study, 233
- separation on dextran gel, 291
- Milk yield, ACTH injection, effect of, 71 grazing restriction, effect of, 59 skin structure, effect of, 53
- Milking machines, pressure changes, measurement, and linear movement, teatcup, 303 pulsation ratio, measurement, meter, 167
- Mucopolysaccharides, acid, ripening Parmesan cheese, histochemical study, 233
- Nicotinic acid, content, evaporated milk, 113 Nisin, additive, evaporated milk, 113
- Nutritive value, evaporated milk, factors affecting, 113

heat-treated milks, 239

milk fat and proteins, man, animals (review), 201

- Pantothenic acid, bound forms, milk, microbiological method of determination, 105 content, evaporated milk, 113
- Parmesan cheese, ripening, histochemical study, 233
- Pasteurization, see also Heat treatment
- milk, determination of sulphydryl groups, 41
- Phosphopantetheine, content, milk, 105
- Progeny testing, bulls, choice of, 53

Proteolysis, proteinases of Staphylococcus lactis, Cheddar cheese, 147

Rats, liver necrosis and heat-treated milks, 239 Rennin, casein, action on, 31

phosphoamidase action, 175

Riboflavin, content, evaporated milk, 113 milk, factors affecting, 27

Salt, butter, keeping, quality 221

- Selenium, content, heat-treated milks, nutritive value, 239
- Serology, typing, Streptococcus cremoris, with immune whey, 125
- Shorthorn cattle, milk, vitamin content, 1, 27 skin structure and milk yield, 53
- Sialic acid, content, casein, colostrum, 189
- Skatole, cream, steam distillation, vapour/ liquid equilibrium coefficients, 185
- Skim-milk, heated, sulphydryl groups, determination, 41

proteins, separation on dextran gel, 291

- Skin structure, indicator of milk production, 53
- Solids-not-fat, milk, ACTH injection, effect of, 71 determination by infra-red absorption, 273 grazing restriction, effect of, 59
- Staphylococcus aureus, content, Cheddar cheese, factors affecting, 261
- Staph. lactis, proteinases, Cheddar cheese, 147

Starter(s), Cheddar cheese, staphylococci content, effect on, 261

Streptococcus cremoris, 81, 91, 155 Str. lactis, 155

- cheese, Str. cremoris, Str. lactis, bacteriophage attack, control, 95
- Storage, butter, keeping quality, 221, 247
- evaporated milk, effect on nutritive properties, 113
- heated milk and dried milk, sulphydryl content, 41
- Streptococcus cremoris, bacteriophage attack, control, 95
  - oleic acid, inhibition by, Cheddar cheese, 81 strain resistant to, Cheddar cheese, 91
  - serological typing with immune whey, 125
  - staphylococci content, Cheddar cheese, effect on 261
- starter, Cheddar cheese, 81, 91, 155
- Str. lactis, bacteriophage attack, control, 95 staphylococci content, Cheddar cheese, effect on, 261
- starter, Cheddar cheese, 155
- Sulphydryl groups, determination, heated milk and dried milk, 41

Thiamine, content, evaporated milk, factors affecting, 113

 $\alpha$ -Tocopherol, content, milk, factors affecting, l

Vitamin A, content, milk factors affecting, 1, 71 Vitamin  $B_1$ , see Thiamine Vitamin  $B_2$ , see Riboflavin Vitamin B<sub>3</sub>, see Pantothenic acid

Vitamin B5, see Nicotinic acid

- Vitamin  $B_6$ , content, evaporated milk, factors affecting, 113
- Vitamin B<sub>12</sub>, content, evaporated milk, factors affecting, 113
- Vitamin D, content, milk, factors affecting, 1

#### **Index of Authors**

Afyar, K. R., 175 Akam, D. N., 167, 303 Anders, R. F., 81, 91

BABAD, Y., 31 BIASE, CONSTANZA DI, 125 BOLCATO, V., 233

CAMPBELL, I. L., 59, 71 CLOUGH, P. A., 303

DAVEY, A. W. F., 59, 71 DE FELICE, M., 233

ERSKINE, J. M., 95

Fewins, B. Gillian, 261 Forss, D. A., 253 Fryer, T. F., 261

Garnier, J., 131 Garton, G. A., 201 Goulden, J. D. S., 195, 273 Gregory, Margaret E., 113

HANSEN, RAIONE B., 291 HENRY, KATHLEEN M., 1, 113, 239 HIBBITT, K. G., 105 HILL, R. D., 121, 285, 291

Jago, G. R., 81, 91 Jenkinson, D. McEwan, 53

Kon, S. K., 1, 27, 113

Lahav, E., 31 Lyster, R. L. J., 41 McDonald, I. J., 147 McDowall, F. H., 59, 71, 185 McDowell, A. K. R., 221, 247 McGillivray, W. A., 155 Mocquor, G., 131 Morgan, W. J. Brinley, 315 Munford, R. E., 59, 71

NAY, T., 53 NEWBOULD, F. H. S., 125

PALLAVICINI, C., 233 PERRY, K. D., 155 PHIPPS, L. W., 195 PORTER, J. W. G., 201

REITER, B., 125, 261 RIBADEAU-DUMAS, B., 131, 189 ROBERTSON, P. S., 297

SHARPE, M. ELISABETH, 261 SHIMMIN, P. D., 121 STARK, W., 253

THIEL, C. C., 167, 303 THOMASOS, F. I., 137 THOMPSON, S. Y., 1, 27

VEAUX, MONIQUE, 189

WALLACE, G. M., 175 WILSON, G. F., 71 WOOD, F. W., 137 Thiamine, content, evaporated milk, factors affecting, 113

 $\alpha$ -Tocopherol, content, milk, factors affecting, l

Vitamin A, content, milk factors affecting, 1, 71 Vitamin  $B_1$ , see Thiamine Vitamin  $B_2$ , see Riboflavin Vitamin B<sub>3</sub>, see Pantothenic acid

Vitamin B5, see Nicotinic acid

- Vitamin  $B_6$ , content, evaporated milk, factors affecting, 113
- Vitamin B<sub>12</sub>, content, evaporated milk, factors affecting, 113
- Vitamin D, content, milk, factors affecting, 1

#### **Index of Authors**

Afyar, K. R., 175 Akam, D. N., 167, 303 Anders, R. F., 81, 91

BABAD, Y., 31 BIASE, CONSTANZA DI, 125 BOLCATO, V., 233

CAMPBELL, I. L., 59, 71 CLOUGH, P. A., 303

DAVEY, A. W. F., 59, 71 DE FELICE, M., 233

ERSKINE, J. M., 95

Fewins, B. Gillian, 261 Forss, D. A., 253 Fryer, T. F., 261

Garnier, J., 131 Garton, G. A., 201 Goulden, J. D. S., 195, 273 Gregory, Margaret E., 113

HANSEN, RAIONE B., 291 HENRY, KATHLEEN M., 1, 113, 239 HIBBITT, K. G., 105 HILL, R. D., 121, 285, 291

Jago, G. R., 81, 91 Jenkinson, D. McEwan, 53

Kon, S. K., 1, 27, 113

Lahav, E., 31 Lyster, R. L. J., 41 McDonald, I. J., 147 McDowall, F. H., 59, 71, 185 McDowell, A. K. R., 221, 247 McGillivray, W. A., 155 Mocquor, G., 131 Morgan, W. J. Brinley, 315 Munford, R. E., 59, 71

NAY, T., 53 NEWBOULD, F. H. S., 125

PALLAVICINI, C., 233 PERRY, K. D., 155 PHIPPS, L. W., 195 PORTER, J. W. G., 201

REITER, B., 125, 261 RIBADEAU-DUMAS, B., 131, 189 ROBERTSON, P. S., 297

SHARPE, M. ELISABETH, 261 SHIMMIN, P. D., 121 STARK, W., 253

THIEL, C. C., 167, 303 THOMASOS, F. I., 137 THOMPSON, S. Y., 1, 27

VEAUX, MONIQUE, 189

WALLACE, G. M., 175 WILSON, G. F., 71 WOOD, F. W., 137