

DIRECTIONS TO CONTRIBUTORS

NOTE

Full Directions to Contributors, of which this is a summary, appear in the first (February) issue of each volume.

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: Dr B. A. Rolls, AFRC Institute of Food Research, Earley Gate, Whiteknights Road, Reading RG6 6BZ, 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 Submission of a paper will be taken to imply that it reports original unpublished work, that it is not under consideration elsewhere, and that if accepted by the *Journal* it will not be published elsewhere in any language without the consent of the Editors.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 accepted articles will be asked to assign their copyright, under certain conditions, to the *Journal*.

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Papers should be typed with wide margins on one side of A4 or quarto paper, double spaced throughout including References, Figure legends and Table headings and footnotes. Submit a top copy and two good copies, packed flat. A single copy will be accepted from outside Europe.

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

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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 and 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. 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*. Note. For some types of paper, other divisions may be preferable.

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 (1988*a*), (Litov *et al.* 1990*a, 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.

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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, but their approximate position in the text should be indicated. Symbols for footnotes should be in the order †, ‡, §, ||, ¶, ††, etc. The use of *, **, etc. should be limited to indicating levels of significance.

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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.) SD 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.

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

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CONTENTS

Original articles	Pages
Acute phase response in heifers with experimentally induced mastitis J. HIRVONEN, S. PYÖRÄLÄ and H. JOUSIMIES-SOMER	351-360
Field study on the relationship between teat thickness changes and intramammary infections A. ZECCONI, V. BRONZO, R. PICCININI, P. MORONI and G. RUFFO	361-368
Relationship between thickness, chapping and <i>Staphylococcus aureus</i> colonization of bovine teat tissue L. K. FOX and M. S. CUMMING	369-375
Effect of somatic cell count and stage of lactation on the quality and storage life of ultra high temperature milk M. J. AULDIST, S. J. COATS, B. J. SUTHERLAND, J. F. HARDHAM, G. H. McDOWELL and G. L. ROGERS	377-386
Electroacoustic determination of size and zeta potential of casein micelles in skim milk T. WADE, J. K. BEATTIE, W. N. ROWLANDS and M.-A. AUGUSTIN	387-404
Phosphopeptides interacting with colloidal calcium phosphate isolated by tryptic hydrolysis of bovine casein micelles V. GAGNAIRE, A. PIERRE, D. MOLLÉ and J. LÉONIL	405-422
Aggregation of β -lactoglobulin studied by <i>in situ</i> light scattering M. A. M. HOFFMANN, S. F. P. M. ROEFS, M. VERHEUL, P. J. J. M. VAN MIL and K. G. DE KRUIF	423-440
Effect of different heat treatments on the strong binding interactions between whey proteins and milk fat globules in whole milk M. CORREDIG and D. G. DALGLEISH	441-449
Synthesis of plasminogen activator inhibitor 1 by bovine mammary epithelial and myoepithelial cell lines B. ZAVIZION, C. W. HEEGARD, J. WHITE, F. CHELI and I. POLITIS	451-458
Screening and characterization of fungal cultures for a milk-clotting enzyme for use in an oriental style dairy product C.-W. LIN and H.-L. CHEN	459-466
Effect of incorporation of cottage cheese whey solids and <i>Bifidobacterium bifidum</i> in freshly made yoghurt M. I. BAIG and V. PRASAD	467-473
Short communications	
Ten day composite milk samples give accurate somatic cell counts T. CLARKE, G. HEPWORTH and P. J. MOATE	475-478
Porcine β -lactoglobulin does not undergo thermally induced gelation D. P. GALLAGHER, M. G. LYNCH and D. M. MULVIHILL	479-482
Inhibition of mould growth by oligomycin during quantitative analysis of yeasts F. ELISKASES-LECHNER and H. PRILLINGER	483-488
Review article	
Open texture in cheese: the contributions of gas production by microorganisms and cheese manufacturing practices F. G. MARTLEY and V. L. CROW	489-507

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