

Contents Volume 2, 2009

<i>J. Csapó, Cs. Albert, Zs. Csapó-Kiss</i> The D-amino acid content of foodstuffs (A Review)	5
<i>G. Pohn, Cs. Albert, Zs. Csapó-Kiss, J. Csapó</i> Influence of mastitis on D-amino acid content of milk	31
<i>Cs. Albert, G. Pohn, K. Lóki, J. Csapó</i> Effect of microorganisms on free amino acid and free D-amino acid contents of various dairy products	45
<i>É. Varga-Visi, K. Lóki, Cs. Albert, J. Csapó</i> The influence of manufacture on the free D-amino acid content of Cheddar cheese	55
<i>É. Varga-Visi, K. Lóki, Cs. Albert, J. Csapó</i> The influence of extrusion on loss of and racemization of amino acids	65
<i>J. Csapó, Sz. Salamon, É. Varga-Visi, Zs. Csapó-Kiss</i> Influence of the microwave heating on the water soluble vitamin and D-amino acid content of meat	81
<i>R.V. Salamon, É. Varga-Visi, Zs. Csapó-Kiss, A. Győri, Z. Győri, J. Csapó</i> The influence of the season on the fatty acid composition and conjugated linoleic acid content of the milk	89
<i>R.V. Salamon, Zs. Mándoki, Zs. Csapó-Kiss, A. Győri, Z. Győri, J. Csapó</i> Changes in fatty acid composition of different milk products caused by different technology	101

<i>É. Varga-Visi, Cs. Albert, K. Lóki, J. Csapó</i> Evaluation of the inactivation of heat sensitive antinutritive factors in fullfat soybean.....	111
<i>R.V. Salamon, Sz. Salamon, Zs. Csapó-Kiss, J. Csapó</i> Composition of mare's colostrum and milk I. Fat content, fatty acid composition and vitamin contents	119
<i>J. Csapó, Sz. Salamon, K. Lóki, Zs. Csapó-Kiss</i> Composition of mare's colostrum and milk II. Protein content, amino acid composition and contents of macro- and micro-elements.....	133
<i>Cs. Albert, Zs. Mándoki, Zs. Csapó-Kiss, J. Csapó</i> The effect of microwave pasteurization on the composition of milk	153
<i>É. Varga-Visi, Cs. Albert, Zs. Mándoki, J. Csapó</i> The effect of thermic treatment conditions on the amino acid composition of soybean and maize.....	166
<i>J. Csapó, Sz. Salamon</i> Composition of the mother's milk I. Protein contents, amino acid composition, biological value. A review.....	174
<i>Sz. Salamon, J. Csapó</i> Composition of the mother's milk II. Fat content, fatty acid composition. A review	196
<i>Sz. Salamon, J. Csapó</i> Composition of the mother's milk III. Macro and micro element contents. A review	235
<i>R.V. Salamon, K. Lóki, Zs. Csapó-Kiss, J. Csapó</i> Changes in fatty acid composition and conjugated linoleic acid contents of sour dairy products caused by pure cultures	276
<i>R.V. Salamon, K. Lóki, É. Varga-Visi, Zs. Mándoki, J. Csapó</i> Increase of conjugated linoleic acid content of dairy products by adding sunflower oil.....	287