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7. Publications

SEIFU E., BUYS, E. M., DONKIN, E. F. & PETZER, I-M. Antibacterial activity of the lactoperoxidase system against food-borne pathogens in Saanen and South African Indigenous goat milk. Manuscript in press [**Food Control**]

SEIFU, E., BUYS, E. M. & DONKIN, E. F. 2003. Effect of the lactoperoxidase system on the activity of mesophilic cheese starter cultures in goat milk. Published: **International Dairy Journal**, 13, 953-959.

SEIFU, E., BUYS, E. M. & DONKIN, E. F. Quality aspects of Gouda cheese made from goat milk preserved by the lactoperoxidase system. Manuscript submitted to the **International Dairy Journal (June, 2003)**

Presentations

SEIFU, E., DONKIN, E. F., BESTER, B. H. & BUYS, E. M., 2002. New recognition of an old enzyme: the antibacterial effect of the lactoperoxidase system in goat milk. Poster presented at the 26th IDF World Dairy Congress, September 24-27, 2002, Paris, France.

SEIFU, E., BUYS, E. M. & DONKIN, E. F. 2003. Application of the lactoperoxidase system to improve the quality and safety of goat milk and goat milk cheese. Presentation at the South African Association of Food Science and Technology Symposium, September 1-4, 2003, Pretoria, South Africa.

SEIFU, E., BUYS, E. M. & DONKIN, E. F. 2003. Effect of the lactoperoxidase system on the safety of goat milk. Presentation at the IDF World Summit, September 8-12, 2003. Bruges, Belgium.