**Challenge Testing the Lactoperoxidase System Against a Range of Bacteria Using Different Activation Agents.** By Fweja et al., page 2566. Initiating the lactoperoxidase system is an effective method of improving the keeping quality of raw milk in situations where refrigeration is unfeasible or unreliable. Optimizing the system would be valuable in developing countries. Lactoperoxidase enzyme is always present in cows’ milk and can be activated by addition of thiocyanate and hydrogen peroxide. This study revealed that iodide was a much more effective activation agent than thiocyanate in terms of its effect on the viability of 3 species of bacteria and the keeping quality of the milk, whereas garlic extract was much less effective.