

FINDING AID: 17-141

RECORD GROUP: RG 17 - Agriculture

SERIES: B-VII - Publications of the Food Research Institute of the Research Branch

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Publications

Finding Aid
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Food Research Institute

Canada Department of Agriculture

see ALSO MANUSCRIPT
CARDS

1959 - 1965 -

1972?

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PROCESSING SECTION - REPRINTS

Box I

1. Aref: 1. The effects of various sweetening agents of frozen strawberries for preserve manufacture. Aref, M., A.P. Sidwell, and E.M. Litwiller. Food Tech. 10(7): 293-297. 1956.
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2. Some effects of sweeteners on frozen fruits used for preserve manufacture. Bockian, A.H. and M. Aref. Food Tech. 12(8): 393-397. 1958.
 3. The sun-drying of Egyptian fruits. Aref, M. Alex. Journ. of Agr. Res. 7(1): 89-104. 1959.
 4. Possible utilization of fruits' waste material in the United Arab Republic. Aref, M., and Farid Soliman. Alex. Journ. of Agr. Res. 8(1): 173-181. 1960.
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 6. The cold-storage of Egyptian fruits 1-limes. Aref, M., M.K. Abo-El-Dahab, and E.M. Ahmed. Alex. Journ. of Agr. Res. 9(1): 105-124. 1961.
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 9. The sun-drying of Egyptian fruits 2) mangos (mangifera indica). Aref, M. Alex. Journ. of Agr. Res. 10: 85-96. 1962.
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 11. Peanut Butter: production and uses in development of new food products. El-Shirbini, A.M.A., M. Aref, A.M. El-Tabey Shehata and M.R. Barakat. Alex. Journ. of Agr. Res. 11(1): 65-76. 1963.
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- M.M. Aref: 14. Fish and Fish-Processing in the Republic of Mali. 2. Exploratory Investigations and Trials on Fish-Processing Methods. M. Aref and A. Timbely. Alex. Journ. of Agr. Res. 12(1): 53-69. 1964.
15. Fish and Fish-Processing in the Republic of Mali. 3. On the Destruction of Dried-Fish by the Dermestid Insects. M. Aref, A. Timbely and J. Daget. Alex. Journ. of Agr. Res. 12(2): 95-110. 1964.
16. A simple objective method for the estimation of odors. M. Aref. Alex. Journ. of Agr. Res. 13(1): 209-217. 1965.
17. A new method for processing turkey rolls. Aref, M.M., and N.W. Tape. Can. Food Industries 37(12): 15-18. 1966., Poultry Meat, June 1967, A-19.
18. Protein denaturation in frozen fish. X. Changes in cod muscle in the unfrozen state, with some further observations on the principles underlying the cell fragility method. Love, R.M., M.M. Aref, M.K. Elerian, J.I.M. Ironside, Eleanor K. Mackay and M.S. Varela. J. Sci. Fd. Agric. 16: 259-266. 1965.
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E.A.M. Asselbergs

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2. Effects of sodium sorbate and ascorbic acid on attempted gamma radiation pasteurization of apple juice. Asselbergs, E.A.M., W.E. Ferguson and E.F. MacQueen. Food Technol. 12: 156-158. 1958.
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D.C. Beckett
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Gibson, Emmons,
Riel)

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STORAGE SECTION - REPRINTS

A.B. Durkee ✓

(see P.A. Poapst)

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- No. 149 7. The nature of tannin in rapeseed (*Brassica campestris*). Durkee, A.B. *Phytochemistry* 10: 1583-1585. 1971.

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MICROBIOLOGY SECTION - REPRINTS

J.A. Elliott

see D.C. Beckett
C.A. Gibson
D.B. Emmons
T. Nakae
E.W. Seitz

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4. Pediococci in Canadian Cheddar cheese. Elliott, J.A. and H.T. Mulligan. Can. Inst. of Food Technol. 1: 61-63. 1968.
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- #157 6. Rennin detection in cheese with the passive indirect hemagglutination test. Can. Inst. Food Technol. J. 4: 16-18, 1971
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McGugan

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- 3 17. Recent research in the manufacture of Cottage cheese. Emmons, D.B. Dairy Sci. Abstr. 25: 129-137, 175-182. 1963. (570.11/3-2 - 55.21.01)
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J.J. Gether

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V.R. Harwalkar

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- 155 6. Production of bitter flavor components by Lactic cultures. Harwalkar, V.R. and E.W. Seitz. J. Dairy Sci. 54: 12-14. 1971.
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~~Johnston~~
F.B. Johnston

(see P.A. Poapst)
Phillips

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Food Research Institute

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