

**FINDING AID:** 17-142

**RECORD GROUP:** RG 17 - Agriculture

**SERIES:** B-VII - Project files of the Food Research Institute,  
Research Branch

**BAN Number/BOX:** 1996-01239-8 - Boxes 1-4

**DESCRIPTION:** The finding aid is an unverified, printed file list which provides a file number, some inclusive dates, the title of the project and the project author.

**INSTRUCTIONS:** The following information is required to order a box:

RG No.:  
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**DATE:** July 1999

(1996-01239-8)  
boxes 1-4Finding Aid  
17-142INVENTORY OF PROJECTS OF FOOD RESEARCH CENTER (CFAR) BLDG 55  
F.R.C.

CONTACT: DON LEGER DIANE GOSSELIN COUSINEAU

BOX 1

570-P 7401	1974-1982	PATON	EXTRUSION COOKING OF STARCHES AND CEREAL
FLOURS CHEMICAL MODIFICATIONS			
570-P 7402		PATON	EXTRUSION COOKING OF STARCHES AND CEREAL
FLOURS EFFECTS OF FORMULATION			
570-P 7403		PATON	FUNCTIONAL PROPERTIES OF OAT CONSTITUENTS
570-P 7404		WASIK	DURUM WHEAT QUALITY CHARACTERISTICS FOR
SPAGHETTI			
570-P 7405	1971-1981	SAHASRABUDHE	OFF-FLAVOR IN WHITE BEANS

BOX 2

570-P 7406	1972-1977	WASIK	BUCKWHEAT QUALITY
570-P 7407	1974-1984	JONES	RAPESEED PROCESSES HUMAN FOOD FRACTIONS

BOX 3

570-P 7408	1973-1975	MODLER	WHEY UTILIZATION
570-P 7411		MULLIN	SULFUR DIOXIDE IN DEHYDRATED INSTANT POTATO
FLAKES AND GRANULES			
570-P 7412		A.B.DURKEE	CHARACTERIZATION OF POLYPHENOLS IN SEEDS OF
HIGH PROTEIN OATS SOYBEANS SUNFLOWER RAPESEED AND BUCKWHEAT			
570-P 7413		LARMOND	METHODS OF PREPARING MEAT FOR DETERMINATION
570-P 7414		MULLIN	DEVELOPMENT OF METHODOLOGY FOR THE QUANTITATIVE
ANALYSIS OF GLUCOSINOLATES			
570-P 7415		MULLIN	MICROQUANTITATIVE ESTIMATION OF NITRITES IN
CURED MEATS			
570-P 7416		QUINN	ASSESSMENT AND DEVELOPMENT OF FUNCTIONALITY
TESTS FOR HIGH FAT LOW PROTEIN COOKED FOOD PROD.			
570-P 7417		ELLIOTT	RIPENING OF AGED CANADIAN CHEDDAR CHEESE
(CHEESE SURVEY)			
570-P 7418		SINHA	THE GENETIC MANIPULATION OF LACTIC ACID
BACTERIA EXTRACHROMOSOMAL GENETIC MATERIALS			
570-P 7419		SINHA	THE GENETIC MANIPULATION OF LACTIC ACID
BACTERIA EVALUATION OF CHARACTERISTICS			
570-P 7420		SINHA	THE GENETIC MANIPULATION OF LACTIC ACID
BACTERIA GENETIC RECOMBINATION			
570-P 7421		ELLIOTT YATES	THE INFLUENCE OF THE BACTERIAL QUALITY OF
MILK ON THE PROPERTIES OF DAIRY PRODUCTS			
570-P 7422		PAQUET	LIPID CONSTITUENTS OF HIGH PROTEIN OATS
570-P 7423		DURKEE	QUANTITATIVE ANALYSIS OF ENZYMIC STUDIES
ON PLANT POLYPHENOLS			
570-P 7424		PAQUET	SYNTHETIC SURFACE ACTIVE AGENTS
570-P 7425	1971-1979	ZARKADAS	RIGOR MORTIS ASSOCIATED FACTORS AFFECTING
MANUFACTURING PROPERTIES OF BEEF MUSCLE			

BOX 4

570-P 7903 TO YIELD POTENTIALLY USEFUL FOOD COMPONENTS	1979-1982	PATON	PHYSIOLOGICAL TREATMENT OF CEREAL GRAINS
570-P 7905		HOLLEY	CONTROL OF SURFACE MOLD ON DRY SALAMI
570-P 7906		KALAB	MICROSTRUCTURE OF FOODS
570-P 7907 OF MILK AND OTHER MILK PRODUCTS		MCKELLAR	ROLE OF PSYCHROTROPHIC BACTERIA IN SPOILAGE
570-P 7908		HOLLEY	LACTIC ORGANISMS IN CURED MEATS
STARCH			
570-P 8002		MULLIN	FOLATE IN FOODS
570-P 8004		MULLIN	FOLATE IN VEGETABLES
570-P 8006 MODIFY FOOD SCIENCE		MA	FUNCTIONALITY AND NUTRITIVE OF CHEMICALLY
570-P 8007		MA	OAT PROTEINS
570-P 8010 ON VITAMINS A&C CONTENT OF SELECTED VEGETABLES		WOOD	EFFECT OF SPECIES CULTIVAR AND OTHER FACTORS
570-P 8013 NEW PRODUCT AND INGREDIENT DEVELOPMENT NEW PROCESSES FOR FRACTIONATING RAPPSEED		COLLINS	FOOD RESEARCH CROP PROCESSING AND PRODUCTS
570-P 8014 GRAINS		COLLINS	CHARACTERIZATION OF PHENOLICS OF CEREALS
570-P 8101 OF LATIC ACID BACTERIA		SINHA	INVESTIGATION ON THE GENETIC MODIFICATION
570-P 8106		SAHASRABUDHE	CHANGES IN MEAT LIPIDS DURING FROZEN STORAGE
570-P 8107 THE QUALITY OF RAW MILK FOR UHT PROCESSING		MCKELLAR	HIDE POWDER AZURE (HPA) AS AN INDICATOR OF
570-P 8203 EVALUATION		POSTE	TECHNICAL SERVICE TO EXTERNAL CENTRE SENSORY
570-P 8206 HIGHLY HEATED MILK		EMMONS	INCREASED YIELDS OF COTTAGE CHEESE BY USING
570-P 8207		NADEAU	BIOAVAILABILITY OF NUTRIENS SELECTED VITAMINS
570-P 8209 A		EMMONS	METHODS OF FORTIFYING POWDER WITH VITAMIN
570-P 8301		WILLEMOT	ANTI-OXIDANT MECHANISM OF NITRITE
570-P 8304A NEMATOSPORA YEAST		HOLLEY	ENDOGENOUS TOXICITY OF MUSTARD SEED TO
570-P 8304B		MODLER	PRODUCTION AND USE OF RICOTTA
570-P 8305 METABOLISM BY SODIUM NITRITE		PICARD	THE MECHANISM OF THE INHIBITION OF BACTERIAL
570-P 8306		POSTE	SENSORY EVALUATION METHODOLOGY RESEARCH
570-P 8401 OF NUTRIENTS IN BREAKFAST CEREALS		YIU	HISTOCHEMICAL ANALYSES ON THE AVAILABILITY
570-P 8404		OOMAH	WHEAT FLOUR SOLUBLES

570-P 8501 PLANT PROTEINS	MA	THERMAL DENATURATION AND COAGULATION OF
570-P 8502 SELECTED CHEMICALLY MODIFIED OAT STARCHES	MA	PREPARATION ANALYSIS AND EVALUATION OF
570-P 8504 COMPLEXATION	PATON	AN EXAMINATION OF OAT STARCH LIPID
570-P 8505 FOR CHEESE MAKING	D'AGOST EMMONS	THERMAL INACTIVATION OF SALMONELLA IN MILK
570-P 8506	SIDDIQUI	DIETARY FIBRE FROM FRUIT AND VEGRTABLES
570-P 8507 IN PROTEINS	PAQUET	DETERMINATION OF RACEMIZATION OF AMICO ACIDS
570-P 8601 POTATOES	MULLIN	NUTRIENT CONTENT OF RAW PROCESSED AND COOKED
570-P 8602	PATON	MICROWAVE TREATEMENT OF EXTRUDED CEREALS
570-P 8604	SAHASRABUDHE	TOTAL FAT AND CHOLESTEROL IN BEEF
570-P 8605	FROEHLICH	FLAVOUR DEFECTS IN BUTTER AND CHEDDAR CHEESE
570-P 8701 DETERMINING INOSITOL POLYPHOSPHATES	MULLIN	DEVELOPMENT OF AN IMPROVED METHOD FOR
570-P 8702	SINHA	ACCELERATED CHEESE RIPENING
570-P 8704 EXCHANGE SYSTEM FOR THE ISOLATION AND RECOVERY OF	PAQUET	THE DEVELOPMENT OF A NON-DESTRUCTIVE ION-
	SOLUBLES DERIVED	FROM AN OAT PROCESSING EFFLUENT
570-P 8801 PREPARED FROM COMMERCIAL OAT CULTIVARS	PATON	THE COMPOSITION AND FUNCTIONALITY OF OAT
570-P 8901	SAHASRABUDHE	IRRADIATION OF SHELL EGGS
570-P 9001	POSTE	DYNAMIC FOOD TEXTURE ASSESSMENT
570-P 9623	1990-1991 PATON	RECOVERY OF VALUE FROM CERAL WASTE

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