FINDING AID:

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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

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INSTRUCTIONS:

The following information is required to order a box:

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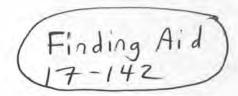
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(1996-01239-8) boxes 1-4

INVENTORY OF PROJECTS OF FOOD RESEARCH CENTER (CFAR) BLDG 55 F.R.C.

CONTACT: DON LEGER DIANE GOSSELIN COUSINEAU



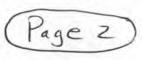
BOX 1

BOX 1					
570-P 7401 FLOURS CHEMICAL MODIFI	1974-1982 CATIONS	PATON	EXTRUSION COOKING OF STARCHES AND CEREAL		
570-P 7402 FLOURS EFFECTS OF FORMULATION		PATON	EXTRUSION COOKING OF STARCHES AND CEREAL		
570-P 7403		PATON	FUNCTIONAL PROPERTIES OF OAT CONSTITUENTS		
570-P 7404 SPAGHETTI		WASIK	DURUM WHEAT QUALITY CHARACTERISTICS FOR		
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 FLAKES AND GRANULES		MULLIN	SULFUR DIOXIDE IN DEHYDRATED INSTANT POTATO		
570-P 7412 HIGH PROTEIN DATS SOYB	SEANS SUNFLOWER RAPS	A.B.DURKEE EED AND BUCKWHWEAT	CHARACTERIZATION OF POLYYHENOLS IN SEEDS OF		
570-P 7413	670-P 7413		METHODS OF PREPARING MEAT FOR DETERMINATION		
570-P 7414 ANALYSIS OF GLUCOSINOL	ATES	MULLIN	DEVELOPMENT OF METHODOLOGY FOR THE QUANTITIVE		
570-P 7415 CURED MEATS		MULLIN	MICROQUANTITIVE ESTIMATION OF NITRITES IN		
570-P 7416 TESTS FOR HIGH FAT LOW	PROTEIN COOKED FOO	QUINN D PROD.	ASSESSMENT AND DEVELOPMENT OF FUNCTIONALITY		
570-P 7417 (CHEESE SURVEY)		ELLIOTT	RIPENING OF AGED CANADIAN CHEDDAR CHESSE		
570-P 7418 BACTERIA EXTRACHROMOSO	MAL GENETIC MATERIA	SINHA	THE GENETIC MANIPULATION OF LACTIC ACID		
570-P 7419 BACTERIA EVALUATION OF CHARACTERISTICS		SINHA	THE GENETIC MANIPULATION OF LACTIC ACID		
570-P 7420 BACTERIA GENETIC RECOMBINATION		SINHA	THE GENETIC MANIPULATION OF LACTIC ACID		
570-P 7421 MILK ON THE PROPERTIES	OF DAIRY PRODUCTS	ELLIOTT YATES	THE INFLUENCE OF YHE BACTERIAL QUALITY PF		
570-P 7422		PAQUET	LIPID CONSTITUENTS OF HIGH PROTEIN OATS		
570-P 7423 ON PLANT POLYPHENOLS			QUAUNTITIVE ANALYSIS OF ENZYMATIC STUDIES		
570-P 7424		PAQUET	SYNTHETIC SURFACE ACTIVE AGENTS		
570-P 7425 MANUFACTURING PROPERTI	1971-1979 ES OF BEEF MUSCLE	ZARKADAS	RIGOR MORTIS ASSOCIATED FACTORS AFFECTING		

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BUX 4		
570-P 7903 1979-1982 TO YIELD POTENTIALLY USEFUL FOOD COMPONENTS	PATON	PHYSIOLOGICAL TREATEMENT 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 VEGETABL	WOOD .ES	EFFECT OF SPECIES CULTIVAR AND OTHER FACTORS
570-P 8013 NEW PRODUCT AND INGREDIENT DEVELOPMENT NEW P	COLLINS PROCESSES FOR FRACT	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	BIOVAILABILITY 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 CHEMICALL	Y 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'AOUS	ST 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 INOSIT	OL POLYPHOSPHATES	MULLIN	DEVELOPMENT OF AN IMPROVED METHOD FOR
570-P 8702		SINHA	ACCELERATED CHEESE RIPENING
570-P 8704 EXCHANGE SYSTEM FO	R THE ISOLATION AND RECOVERY	PAQUET OF SOLUBLES DERIVE	THE DEVELOPMENT OF A NON-DESTRUCTIVE ION- ED FROM AN OAT PROCESSING EFFLUENT
570-P 8801 PREPARED FROM COMM	ERCIAL 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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