

FINDING AID: 17-143

RECORD GROUP: RG 17 - Agriculture

SERIES: B-VII - Project files of the Processing, Distribution Retailing Program, Research Branch

BAN Number/BOX: 1996-01234-7 - boxes 1-5

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RG No.:
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1996-01234-7
(boxes 1-5)

Finding Aid 17-143

INVENTORY OF PROJECTS CONTRACT RESEARCH CENTER (CFAR) BLDG 55
PROCESSING DISTRIBUTION RETAILING (P.D.R.)
CONTACT: DON LEGER DIANE GOSSELIN COUSINEAU

Page 1

RETENTION 6 YEARS *= AFTER COMPLETION A= TRANSFER TO NATIONAL
ARCHIVES

BOX 1

7005-1/

7906 1979-1979

THE

DETECTION OF BONES IN FISH

7917

STUDY

OF THE CONTAINER SHIPMENTS OF HORTICULTURAL PRODUCTS IN CANADA

7919

STUDY

OF THE IMPACT OF CHANGES IN DISTRIBUTION TECHNOLOGY AND COSTS ON
TRENDS TOWARDS CONCENTRATION IN FOOD PROCESSING AND RETAILING

7923

DEVELOPMENT OF NEW AND IMPROVED METHODOLOGY FOR THE DEHYDRATION OF
SQUID ILEX ILLECEBROSUS

7926

EVALUATION OF A PATENTED DEVELOPMENT TO PRODUCE OIL PROTEIN
COMPLEXES

7929

SAFETY OF FATS AND OLIS OF MARINE ORIGIN

7931

ELIMINATION OF NITROSAMINES FROM CDN BEERS AND MALTS

7934

IMPACT OF RETURNABLE SOFT DRINK CONTAINER SYSTEMS ON THE FOOD
RETAILER AND THE CONSUMER

7935

PILOT

PROJECT TO ANALYSE THE TECHNICAL AND ECONOMIC FEASIBILITY OF USING
WHEY AND CONCENTRATED WHEY BY MEMBRANE TECHNOLOGY AS INGREDIENTS IN
A VARIETY OF DAIRY BASED PRODUCTS

- 7939 THE
EFFECT OF HEAT PROCESSING ON CANOLA PROTEINS
- 7941
TEXTURIZATION OF MECHANICALLY-DEBONED CHICKEN MEAT
- 7942 A
STUDY OF A WIDE RANGE OF NITRITE INPUT INTO BACON UNDER COMMERCIAL
PROCESSING
- 7944 THE
ANALYSIS OF PARALYTIC SHELL FISH POISON AND THE B.C. SHELLFISHERY
- 7945
HYPOBARIC PRESERVATION OF FISH
- 7946
THERMOPHYSICAL STUDIES FOR IMPROVED FOOD PROCESSES
- 7985 LARGE
SCALE EXTRACTION OF OAT GUM AND STARCH
- 8001 A
NUTRITIONAL COST STUDY OF SELECTED IMPORTED AND DOMESTIC FROZEN AND
CANNED VEGETABLES
- 8002 THE
DESTRUCTION OF SALMONELLA ON CHICKEN CARCASSES USING TEAM
- 8003 THE
EFFECT OF DIFFERENT POULTRY CRATE WASHING SYSTEMS ON THE INCIDENCE
OF SALMONELLA
- 8004
FUTURE MARKET POTENTIAL FOR SOYBEAN TOFU AS A
POPULAR FOOD ITEM IN CANADA
- 8005
NUTRITIONAL VALUE OF PASTA PRODUCTS BEFORE AND AFTER COOKING

8101

DEVELOPMENT OF SEMI-AUTOMATED PRODUCTION METHODS FOR FRESH PRODUCE
PHASE 2

8103

DEVELOPMENT OF SYSTEMS OF MONITORING CHLORAMPHENICAL RESIDUES IN
VEAL CALVES SLAUGHTERED IN CANADA

8104

EFFECIENCY IN THE EVENT OF AN ENERGY SHORTAGE

FUEL

8105

DEVELOP A SIMULATED COMPUTER MODEL OF THE CANADIAN MODEL OF THE
CANADIAN TURKEY INDUSTRY

TO

8106

MEASUREMENT OF FAST FOOD CONSUMPTION

8107

BROILER BARN SALMONELLA DECONTAMINATION

8108

TECHNOLOGY FOR STRAWBERRY PROCESSING

NEW

8109

FABRICATION D'UNE BOISSON ALCOOLISEE ABASE DE CREME ET DE BRANDY DE
POMMES

8110

ANALYSIS OF THE MARKETING SYSTEM FOR GOAT MILK PRODUCTS

8111

ATMOSPHERE PACKAGING OF AIRLINE FOOD SERVICE FOODS TO EXTEND SHELF
LIFE FOR BACK-HAUL FLIGHTS

GAS

8112

UPGRADING OF UNFERMENTED AND FERMENTED BEVERAGES PREPARED FROM
NATURAL PRODUCTS

8113

DEVELOPMENT OF PILOT STAGE LOW TEMPERATURE MEAT COOKERY FOR THE
HOME MARKET

8114

APPRECIATION DES PROPRITIES RHEOLOGIQUES DU PAIN

8115
UTILIZATION OF WHITE NAVY BEAN PROTEIN

8116
REPORT OF PHASE 1 PROJECT 8009

8117
SALMONELLA CONTAMINATION IN POULTRY CRATES

8118
OF PRODUCTS SOLD AT HEALTH FOOD STORES

MAUAL

8119
BUSINESS SCHOOL SYMPOSIA

8120
MATERIAL IN CANADA FOR RETAILING CASE COURSES

8121
DEVELOPMENT OF A PROCESS FOR MANUFACTURE OF A SEMI-DRY SAUSAGE
INCORPORATED WITH MECHANICALLY DEBONED CHICKEN MEAT USING STARTER
CULTURES

8122
DRIER

FRUIT

8123
IMPROVED ANALYTICAL TOXICOLOGICAL METHODOLOGY FOR LEVAMISOLE AND
MONITORING OF LEVAMISOLE RESIDUES IN MILKS AND MEATS

8124
METHOD OF FOLATE MEASUREMENT & THERMAL DESTRUCTION OF FOLACIN

8125
UTILIZATION DES VIANDES DESOSSES MECANIQUEMENT DANS LES PRODUITS
D'EMULSION FRAICHE

8126
STRAWBERRY MECHANIZATION STRAWBERRY PROCESSING

8127
SALMONELLA CONTAMINATION OF RENDERED PRODUCTS

8128
CONTROL OF SALMONELLA CONTAMINATION IN BROILERS BY COMPETITIVE

EXCLUSION

Page 5

8129 1982 - 1982
CONTRACT ON ANALYSIS OF PARALYTIC SHELLFISH POISONS

NEW

BOX 2

8201 1982 - 1982
ANALYSIS OF THREE THERMAL PROCESSING UNIT OPERATIONS

AN

8202
IMPROVING THE MICROBIOLOGICAL QUALITY OF HEN'S EGGS

8203
AIRBORNE MICROBIAL CONTAMINATION IN THE FOOD INDUSTRY

8204
APPROACH TO THE USE OF PROPANE AS AN OILSEED EXTRACTION SOLVENT

A NEW

8205
SYNTHETIC DIET PRODUCT FOR TREATMENT OF HEREDITARY METABOLIC DISEASE

A

8206
SURVEY TO PROVIDE INFO ON THE PROBLEM OF FERROUS SULFIDE BLACKENING IN CANNED QUEEN CRAB

8207
DEVELOPMENT OF VITAMIN E TYPE ANTIOXIDANTS AS ADDITIVES FOR FOOD AND FOOD PACKAGING

8208
LINE FOR SPINACH PROCESSING UTILIZING THE K3 BLANCHER SYSTEM

TEST

8209
INCREASING THE EFFICIENCY OF COLE CROPS PROCESSING FREEZING AND EXPANDING THE MARKET FOR COLE CROP PRODUCTS A CASE STUDY ANALYSIS OF THE PRODUCTION PROCESSING & MARKETING OF COLE CROPS

8210
DEVELOPMENT OF AN INVESTEMENT PLANNING TOOL FOR THE MEAT PACKING PROCESSING & DISTRIBUTION INDUSTRY

THE

8211

DEVELOPMENT OF A SIMPLE COLOUR BASED INDICATORSYSTEM FOR MONITORING
SIGNIFICANT TEMPERATURE FLUCTUATION OF REFRIGERATED AND FROZEN
PERISHABLES

8212

TECHNOLOGY IMPLEMENTATION FOR COMMERCIAL PRODUCTION TRIALS IN B.C.
OF SALMON CAVIAR

8212A

COMPARATIVE EVALUATION OF WET AND DRY PRODUCTION TECHNOLOGY FOR
SALMON CAVIAR

8213

CAN WASHING WITH ULTRA HIGH PRESSURE SPRAYS

8214

PROCESSING & PACKAGING OF FRESH GROUND FISH FILLETS TO EXTEND SHELF
LIFE

8215

ENERGY FOR THE FARMER

8216

UTILIZATION OF APPLE POMACE FOR PRODUCTION OF OYSTER MUSHROOMS

8217

DEVELOPMENT OF NEW PROCESSING METHODS AND PRODUCTS FOR THE PACIFIC
OYSTER

8218

USE OF FOOD PRODUCTS AS SOUVENIRS IN THE TOURIST INDUSTRY A
FEASIBILITY RESEARCH PROPOSAL

8219

SCOMBROID FOOD POISONING

8220

BARRIER EDGE SEAL FOR GABLE TOP CARTONS

8221

DEVELOPMENT OF A NON-DESTRUCTIVE RETORT POUCH SEAL INSPECTION
STATION

8222

A

COMPARATIVE EPIDEMIOLOGICAL SURVEY IN A SELECTED SECTOR OF THE
TURKEY INDUSTRY OF THE INCIDENCE OF SALMONELLA IN FLOCKS DERIVED
FROM ANTIBIOTIC AND UNTRATED EGGS

8223

EVALUATION OF TECHNOLOGICAL & ECONOMIC FACTORS INVOLVED IN CROPS
PRODUCTION SYSTEMS POSTHARVEST COOLING & STORAGE OF ONTARIOGROW
FIELD & PROTECTED VEGETABLES IN TERMS OF POTENTIAL FOR IMPORT
REPLACEMENT

8224

LA
CONSERVATION DU POIREAU EN ATMOSPHERE CONTROLEE PAR UN ECHANGEUR
DIFFUSEUR MEMBRANAIRE DE LA CIE ATMOLYSAIR

8225

DEVELOPMENT OF COMPUTER OPTIMISZED CONTROLS FOR HYDROPONICS IN
ENCLOSED ENVIRONMENTS COCHEE SOFTWARE

8226

EVALUATION OF HYDROLYZABLE LYSINOALANINE

8227

EVALUATION DE L'IMPACT D'INTERACTIONS BACTERIENNES SUR LA
FERMENTATION INDUSTRIELLE DU LAIT

8229

KNOWLEDGE ABOUT CAMPYLOBACTER JEJUNI

8230

CALMODULIN THE ROLE PALYED BY THIS PROTEIN IN MEDIATING THE EFFECTS
OF APPLIED CALCIUM IN APPLES

8231

ANTIBACTERIAL FOOD PACKAGING FILMS

8232

MISE
AU POINT DE FORMULES DE FABRICATION D'UN VIN BLANC DE TABLE ET D'UN
VIN ROUGE DE TABLE A PARTIR DE BLEUTS COMME MATIERES PREMIERES

8233

TO
DERTERMINE THE EFFECTIVENESS OF HEAT PROCESSING IN REDUCING
SALMONELLA ON GOOSE CARCASSES

8234

A
PROPOSAL TO DESMONTRATE THE EFFICACY OF SALMONELLA CONTROL IN

POULTRY BY GAMMA PROCESSING AND TO DESIGN COMMERCIAL RADIATION
EQUIPMENT FOR IN USE CANADA AND INTERNATIONAL MARKET

8235

DEVELOPPEMENT D'UN TEST RAPIDE ET SIMPLE POUR DETECTER LE DEGRE DE
FRAICHEUR DE LA CREVETTE ET DU CRABE

8236

LA

FERMENTATION ET LYOPHILISATION DE BACTERIES LACTIQUES

8237

LA

CONSERVATION DE LA VIANDE DE LAPIN A L'ETAT FRAIS

8238

CANNED CRAB SMUT PROBLEM

8239

RETORT POUCHES SCIENTIFIC & SENSORY EVALUATION OF PROCESSED FOODS
IN STORAGE

8240

PREPARATION D'ESSENCES ET EXTRAITS DE FRUITS SAUVAGES DU QUEBEC

8241

A

METHOD FROM THE DETECTION OF EFFECTIVE CANS AND A MONITORING CAN
INTEGRITY WITHIN THE SALMON AND OTHER CANNING INDUSTRIES

8242

A

SYSTEM FOR DISINFECTING POULTRY CRATES USING STEAM

8243

THE

EFFECT OF NORTH ATLANTIC SHIPPING CONFERENCES ON THE DISTRIBUTION
OF PROCESSED EXPORTS BUS. SCHOOL SYMP

8244

WHETHER THE ADOPTION OF ASEPTIC PACKAGING WILL IMPROVE THE
EFFICIENCY OF THE DISTRIBUTION OF FRUITS JUICE AND NON-CARBONATED
DRINKS BUS.SCHOOL SYMP.

8245

WINE

TECHNOLOGY PROJECTS

8246

CONSERVATION OF A VEGATABLE STORAGE FACILITY INTO A JACKETED
STORAGE FACILITY

- 8247 INVESTIGATION INTO VOMITOXIN DECOMPOSITION DURING PROCESSING AN
- 8248 DEVELOP A LOW COST NUTRITIONAL BEVERAGE BASED ON WHOLE WHEY TO
- 8249 1983 - 1984 THE
POST PILOT PLANT EXTRACTION OF PROTEIN FROM MECHANICALLY SEPARATED
BONE RESIDUES

BOX 3

- 8301 1983 - 1984
PROPOSED STUDY ON THE CHEMICAL TREATMENT OF FRESH CUT VEGETABLES
- 8302 MAPLE
SYRUP ICING
- 8303
CHLORINATION OF DRINKING WATER ON POULTRY FARMS AND ITS EFFECT ON
THE MICROFLORA IN THE WATER AND THE BIRDS
- 8304
PRODUCTION OF DRIED SKIM GOAT MILK
- 8305
SALMONELLA IN FEED INGREDIENTS & EFFECTS OF PELLETING
- 8306
EFFICACY OF RECOMMENDED GERMICIDAL TREATMENTS AGAINST CAMPYLOBACTER
JEJUNI CONTAMINATION
- 8307
DEVELOPMENT OF A RELIABLE SYSTEM FOR PROVIDING SALMONELLA
INOCULATED DRIED EGG SAMPLES FOR THE CONTROL AND ACCREDITATION OF
LABORATORIES TO ANALYZE EGG PRODUCTS
- 8308
OYSTER CLUTCH LIFTING STRIPPING & SORTING MACHINE
- 8309
DEPISTAGE ET DOSAGE D'ADDITION DE LAIT DE VACHE DANS UN LAIT OU UN
SOUS-PRODUIT DE LAIT DE CHEVRE FROMAGE YOGOURT CREME GLACEE

8310 THE
PRODUCTION OF BLUE CHEESE FLAVOUR CONCENTRATE BY THE FERMENTATION
OF CANOLA OIL BY *PENICILLIUM ROQUEFORTI*

8311
DEVELOPMENT OF ANON-REFRIGERATED SHELF STABLE CHIP DIP

8312
INVESTIGATION OF NITRATE AND NITRITE LEVELS IN PAPER MATERIALS USED
TO PACKAGE FRESH MEAT

8313
RECHERCHE D'UN TEST SIMPLE POUR EVALUER LA CAPACITE DE
RECONDITIONNEMENT DES POMMES DE TERRE A CROUSTILLES ENTROPOSEES AU
FROID

8314 LARGE
SCALE PREPARATION OF OAT BRAN FRACTIONS

8315 TO
DEVELOP COMMERCIALY VIABLE PRODUCTION RECOVERY OF FLAVOUR ESSENCE
FROM GRAPES

8316
SPROUTED LENTILS A NEW PRODUCT TO EXPAND THE MARKET FOR CANADIAN
GROWN LENTILS

8317 AN
EPIDEMIOLOGICAL STUDY OF THE OCCURRENCE OF *SALMONELLA* IN FEED
INGREDIENTS AND THE EFFECT OF PELLETING ON ITS SURVIVAL IN THE
FINISHED FEED AND THE SUBSEQUENT INFECTION OF TURKEY POULTS

8318
SALMONELLA PROJECT ON A NEW CRATE WASHING SYSTEM

8319
NUTRI-SAVE FIELD TRIALS AS A PRESERVATIVE COATING FOR APPLES

8320
FABRICATION D'UN SIMILI-TOFU A PARTIR DE LA FEVEROLE

8321
RESISTANCE OF BAKER'S YEAST TO ETHANOL & FREEZING

8322

SENSITIVITY OF SURFACE ADHERING MICROORGANISMS TO DRYING

8323

ON THE LIGHT SENSITIVITY OF ANTIOXIDANTS

STUDY

8324

EVALUATION DE LA LUMIERE ARTIFICIELLE POUR ACCROITRE LA PRODUCTION AEROPONIQUE DE LAITUES EN HIVER

8325

REALISATIONS D'ALIMENTS NOUVEAUX A TENEUR MOYENNE EN EAU ET A BASE DE FRUITS DE MER PAR EXTRUSION

8326

DEVELOPMENT OF A LOW FAT DRY MIX ARTIFICIAL LIQUID BUTTER FOR THE FOOD SERVICE INDUSTRY

8327

DEVELOPMENT OF A NEW METHOD FOR THE PRESERVATION OF SLICED AND PEELED POTATOES WITHOUT THE USE OF SULFUR CONTAINING COMPOUNDS

8328

DEVELOPMENT OF A FROZEN QUICHE MIXTURE

8329

PREPARATION AND EXTRUSION ON A PILOT SCALE OF PURIFIED FRACTIONS OF FIELD PEAS

8330

FEASIBILITY STUDY FOR A CENTRALIZED FOOD WASTE RECOVERY FACILITY

8331

SOLID STATE TIME TEMPERATURE MONITORING SYSTEM FOR PERISHABLE FOOD IN TRANSIT

8332

POLYCYCLIC AROMATIC HYDROCARBONS IN CANADIAN FOODS

8333

DEVELOPPEMENT D'UNE BASE POUR LA FABRICATION DE CREMES ALCOOLISEES

8401

NATURE DES HUILES ESSENTIELLES DES PLANTES CONDIMENTAIRES DU QUEBEC ET LEUR APPLICATION DANS L'INDUSTRIE ALIMENTAIRE

8402

IMPROVEMENT OF THE EXTRACTABILITY OF OIL FROM OILSEED BY ENZYME TREATMENT

8403

STRAWBERRY TRANSPORT SYSTEM

8404

DEVELOPMENT OF MAPLE SYRUP AND FRUIT-BASED SAUCES

8405

DEVELOPPEMENT DE NOUVEAUX PRODUITS ALIMENTAIRES A PARTIR DE LA RECUPERATION DE BIOMASSE HALIEUTIQUE NON COMMERCIALISEE

8406

CONSUMER ATTITUDES TOWARD WINE

8407

PROPOSAL FOR INCREASING FROZEN FOOD USAGE WITHIN THE FOOD SERVICE SECTOR

8408

MODELS FOR THE PLANNING AND CONTROL OF OPERATIONS IN A FAMILY TYPE RESTAURANT

8409

ANALYSIS OF FOOD PROCESSING COSTS

8410

THE APPLICATION OF FOOD IRRADIATION TECHNOLOGY RESEARCH & MARKETING NEEDS ENERGY PATHWAYS

8411

THE POTENTIAL OF IRRADIATION PROCESSING AS A REPLACEMENT FOR THE USE OF TOXIC CHEMICALS IN THE FOOD INDUSTRY

8412

1985 - 1986

FIELD TRIALS IN COMPETITIVE EXCLUSION

BOX 4

8501

1984 - 1985

NEW PRODUCT R&D TO INCREASE CONSUMPTION & UTILIZATION OF DAIRY PRODUCTS

8502

MISE

AU POINT D'UNE TECHNIQUE DE DEPISTAGE GOAT'S MILK ADULTERATION

8503

PRELIMINARY PROPOSAL ECONOMIC FEASIBILITY OF IMPROVED PROCESS FOR
PEAR JUICE PRODUCTION

8504

SALMONELLA STUDIES IN MILK AND THEIR SUBSEQUENT FATE IN CHEESE

8507

SEGMENT CHARACTERIZATION OF FRESHANDPROCESSED VEGETABLE CONSUMPTION
AND PURCHASE

8508

EFFECT OF DIETARY FIBRE ON DIGESTIVE TRACT FUNCTION AND GLYCEMIA

8509

WINE

YEASTS RESEARCH

8510

CRITICAL FEATURES FOR CONTAINER RECOVERY PROGRAMS

8511

BIOCHEMISTRY OF BRASSICAE PROTEINS

8512

BIOLOGICAL TESTING OF UNMODIFIED ACYLATED OAT PROTEINS

8513

DAIRY

PROCESSING PLANT MEXICO

8514 1985 - 1987

POLYCYCLIC AROMATIC HYDROCARBOMS (PAH) IN CANADIAN FOODS PHASE 11
PAH IN THE TOTAL DIET IN CANADA

BOX 5

8515 1985 - 1985

CONTROL OF GENE EXPRESSION IN DEVELOPING CEREAL GRAINS AND
ASSESSMENT OF CHANGES IN CEREAL PROTEIN FRACTIONS USING CLONED
PROBES

8516

FABRICATION DE NOUVEAUX PRODUITS ALIMENTAIRES A BASE-DE FEVEROL

8517 THE
USE OF BACTERIAL CULTURES TO PRESERVE FOOD PRODUCTS AGAINST
CLOSTRIDIUM BOTULINUM

8518
FORMULATIONS DES GRAS LAITIERS POUR L'INDUSTRIE ALIMENTAIRE

8519
FABRICATION DE SIROP DE GLUCOSE A PARTIR DE DECHETS DE POMME DE
TERRE

8520
RECHERCHE ET DEVELOPPEMENT D'UNE METHODE IMMUNOLOGIQUE SIMPLE POUR
LA DETECTION DES RESIDUS DE PENICILLINE DANS LES PRODUITS
ALIMENTAIRES

8521
PRODUCT DEVELOPMENT AND ECONOMIC STUDY OF OATS PROCESSING

8522 A
STUDY TO ASSIST IN IMPROVING STORAGE AND DISTRIBUTION OF CANADA
LARGEST MANUFACTURING SECTOR THE FOOD AND BEVERAGE INDUSTRY

8523
CHARACTERISTICS OF THE CANADIAN FOOD SERVICE INDUSTRY

8524
DEVELOPMENT OF A FROZEN FOOD HANDLING PROGRAM

8525
PRODUCT DISTRIBUTION MEASUREMENT SERVICES FOR THE FOOD SERVICE
INDUSTRY

8526
IMPROVEMENT OF THE EXTRACTIBILITY OF OIL FROM OILSEED BY ENZYME
PRETREATMENT

8527
PREPARATION OF HIGH VISCOSITY OAT GUM

8528
EVALUATION OF THE INFLUENCE OF ANTIBIOTIC RESIDUES UPON THE NATURAL
AND CULTURED FERMENTATION OF MEAT PRODUCTS

8529

• ECONOMIC EVALUATION OF RECOVERING PROTEIN FROM MECHANICALLY SEPARATED BONE RESIDUE

8530 THE DEVELOPMENT OF NITRITE FREE MEAT CURING SYSTEMS

8531 MANAGEMENT FOR PRODUCTIVITY IN THE FOOD SECTOR BUSINESS SCHOOL SYMOSIA

8532 AN EXAMINATION AND EVALUATION OF THE DISTRIBUTION SYSTEM FOR FRESH AND FROZEN SHELLFISH IN CANADA BUS.SCHOOL SYMP.

8533 EXAMINATION OF THE CHANGING PATTERNS OF DISTRIBUTION IN THE BEEF INDUSTRY BUS. SCHOOL SYMP.

8534 AN EXAMINATION OF THE EFFICIENCY OF BEER AND WINE DISTRIBUTION THROUGH SUPERMARKETS AND CORNER STORES IN ONTARIO BUS. SCHOOL SYMP.

8535 EICOSAPENTAENOIC ACID IN BRITISH COLUMBIA FISHERY PRODUCTS

8538 TIME TEMPERATURE TOLERANCE OF SELECTED CANADIAN FROZEN FOODS

8539 DEVELOPMENT OF A LEGUME BASED SNACKFOOD

8540 A STUDY OF CONSUMER ATTITUDES CONCERNING PEST CONTROL TECNOLOGY IN RELATION TO THE PRICE AND QUALITY OF FRESH MARKET APPLIES CULICE INC.

8541 GAMMA IRRADIATION OF THE WHOLE TURKEY BIRDS UNDER COMMERCIAL CONDITIONS

8542 U.P. FOR THE APPLICATION OF ELECTRO-PHYSICAL METHODS IN MICROBIOLOGICAL STERILIZATION OF FOODS

8543 INFLUENCE OF ANTIBIOTIC (TETRACYCLINE) RESIDUES IN PORK UPON HAM

CURING

Page 16

8544

PROPOSAL BY SYNERLOGIC INC. FOR DEVELOPMENT OF EDI SOFTWARE

8545

1986 - 1986

INCREASING THE EFFICIENCY OF THE ONTARIO CHICKEN PROCESSING SECTOR
THROUGH A LIVE CHICKEN AUCTION SYSTEM