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**APPLICATIONS OF MICROWAVE HEATING
TO FOOD PROCESSING AND COOKERY**

A Checklist
Bibliography

by
Eugene G. Beary

February 1967

UNITED STATES ARMY
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FOREWORD

The references presented in the following pages are issued as a further contribution in the series of bibliographical reports made available as a result of the literature research program being conducted by staff members of the Technical Library, U. S. Army Natick Laboratories.

This checklist bibliography on the Applications of Microwave Heating to Food Processing and Cookery has been compiled to serve as a guide to the literature in a relatively new and useful area of technology. It should prove of value to Government agencies, research organizations and food processors.

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INTRODUCTION

The scope of this literature search includes dielectric or high-frequency heating - under 100 megacycles - as well as the microwave range of heating - 900 to 3,000 megacycles - since the principles formulated during the earlier experimental stages with the low frequencies are carried over to the higher microwave frequency range. The production of microwaves and types of microwave equipment were included to a lesser extent; the most cited references were utilized to represent this area.

The time coverage is from 1942 to November 1966. Patents and company manuals are included to some extent, in addition to the books, journal articles and reports literature. The coverage is almost exclusively English language material.

The compiler feels that this checklist bibliography represents a rather comprehensive view of the subject area.

February 1967

Eugene G. Beary

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13. ABSTRACT

This checklist bibliography contains 218 references to the literature on both the dielectric (under 100 megacycles) and the microwave (900 to 3,000 megacycles) ranges of heating as they apply to food processing and cookery. References to the production of microwaves and to types of microwave equipment were included to a lesser extent. The time coverage is 1942 to November 1966. The citations are arranged alphabetically by personal author. (U)

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