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RADAPPERTIZATION (RADIATION STERILIZATION) OF FOODS

ARMY NATICK LABORATORIES

JUNE 1973

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RADAPPERTIZATION (RADIATION STERILIZATION) OF FOODS

BIBLIOGRAPHY OF TECHNICAL PUBLICATIONS AND PAPERS

by

Eugen Wierbicki

Irradiated Food Products Division

June 1973

Food Laboratory

US Army Natick Laboratories

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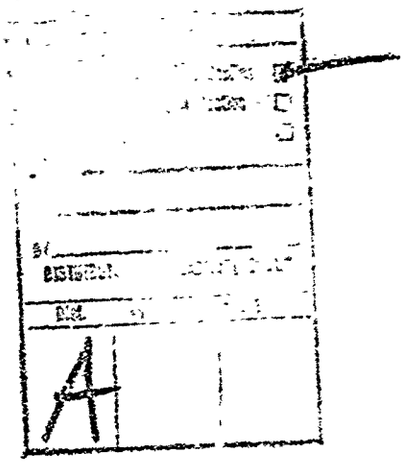

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13. ABSTRACT

This report is a bibliography of technical publications and papers on radappertized (radiation sterilized) foods written by scientific and supervisory personnel of the U. S. Army Natick Laboratories (NLABS), working in or responsible for the part of the National Radiation Preservation of Food Program dealing with radiation sterilization processing of pre-packaged, shelf-stable foods, mainly red meats, poultry and selected seafoods. The report includes 98 publications published within the period March 1962 through June 1973, subdivided into books, technical reports, patents, technical papers (NLABS) and reprints of scientific and technical journals.

Index of authors with the corresponding entry numbers are included for easy search of the publications by the names of the authors.

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FOREWORD

Numerous requests from the food industry and academic and research institutions in the United States and abroad about the status and progress made in the field of radappertized (radiation sterilized) shelf-stable foods prompted preparation of this bibliography report. This bibliography is a list of technical publications and papers by scientific and supervisory personnel of the U. S. Army Natick Laboratories (NLABS) working in or responsible for the part of the National Radiation Preservation of Food Program dealing with high dose radiation processing of pre-packaged, shelf-stable foods.

In addition, the compilation contains contractors' reports and a few selected books which were either edited or contain papers contributed by the NLABS personnel. In the book section are listed five periodic reviews of the food radiation program by the Joint Committee on Atomic Energy, Congress of the United States, which continuously encourages and supports the food irradiation program under the "Atoms for Peace" program.

The period covered by this bibliography is March 1962 through June 1973. The bibliography, subdivided into 5 groups (see contents), is arranged chronologically by the date of publication. This will allow easy updating of this report in the years ahead.

The books listed can be purchased from the publishers and copies of the patents from the U. S. Patent Office. A limited number of technical reports may be obtained from the Project Officers at the Natick Laboratories. Most of the technical papers and reprints from technical journals are available for distribution as of this time by writing to:

Dr. Eugen Wierbicki
Chief, Irradiated Food Products Division
Food Laboratory
U. S. Army Natick Laboratories
Natick, Massachusetts 01760

CONTENTS

RADAPPERTIZATION OF FOODS

I. BOOKS

1. REVIEW OF AEC AND ARMY FOOD IRRADIATION PROGRAMS.
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PACKAGING MATERIALS TO DEVELOP FLEXIBLE PLASTIC CONTAINERS FOR RADIATION
STERILIZED FOODS.
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RADAPPERTIZATION OF FOODS

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VI. INDEX TO AUTHORS
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