

Sources & References

for the ESHA Nutrient Database

- (1) Composition of Foods—Dairy and Egg Products ...Raw, Processed,Prepared; Linda P. Posati and Martha L. Orr; U.S. Department ofAgriculture Handbook 8-1, 1976.
- (2) Composition of Foods – Spices and Herbs... Raw, Processed, Prepared; Anne C. Marsh, Mary K. Moss and Elizabeth W. Murphy; U.S. Department of Agriculture Handbook No. 8-2, 1977.
- (3) Composition of Foods—Baby Foods...Raw, Processed, Prepared; S.E. Gebhardt, R. Cutrufelli and R.H. Matthews; U.S. Department of Agriculture Handbook No. 8-3, 1978.
- (4) Composition of Foods—Fats and Oils...Raw, Processed, Prepared; James B. Reeves, III and John L. Weihrauch; U.S. Department of Agriculture Handbook No.8-4, 1979.
- (5) Composition of Foods—Poultry Products... Raw, Processed, Prepared; Linda P. Posati; U.S. Department of Agriculture Handbook No. 8-5, 1979.
- (6) Composition of Foods—Soups, Sauces and Gravies...Raw, Processed, Prepared; Anne C. Marsh; U.S. Department of Agriculture Handbook No. 8-6, 1980.
- (7) Composition of Foods—Sausages and Luncheon Meats...Raw,Processed, Prepared; Martha Richardson, Linda P. Posati, Barbara A. Anderson; U.S. Department of Agriculture Handbook No. 8-7, 1980.
- (8) Composition of Foods—Breakfast Cereals... Raw, Processed, Prepared; Judith S. Douglas, Ruth H. Matthews and Frank N. Hepburn; U.S. Department of Agriculture Handbook No. 8-8, 1982.
- (9) Composition of Foods—Fruits and Fruit Juices...Raw, Processed, Prepared; Susan E. Gebhardt, Rena Cutrufelli and Ruth H. Matthews; U.S. Department of Agriculture Handbook No. 8-9, 1982.
- (10) Composition of Foods—Pork and Pork Products... Raw,Processed, Prepared; Barbara A. Anderson; U.S. Department of Agriculture Handbook No. 8-10, 1983.
- (11) Composition of Foods: Vegetables and Vegetable Products...Raw, Processed, Prepared; David B. Haytowitz and Ruth H. Matthews; US Department of Agriculture Handbook No. 8-11, August 1984.
- (12) Composition of Foods: Nut and Seed Products...Raw, Processed, Prepared; Marie A. McCarthy and Ruth H. Matthews; US Department of Agriculture Handbook No. 8-12, September 1984.
- (13) Composition of Foods: Beverages...Raw, Processed, Prepared; Rena Cutrufelli and Ruth H. Matthews; US Department of Agriculture Handbook No. 8-14, May 1986.
- (14) Nutritive Value of American Foods in Common Units; Catherine F. Adams; U.S. Department of Agriculture Handbook No. 456, 1975.
- (15) Composition of Foods...Raw, Processed, Prepared; Bernice K. Watt and Annabel L. Merrill; U.S. Department of Agriculture Handbook No. 8, revised 1963, reprinted 1975.
- (16) Provisional Table on the Content of Omega 3 Fatty Acids and Other Fat Components in Selected Foods; Jacob Exler and John L. Weihrauch; Nutrient Data Research Branch, Nutrition Monitoring Division, US Dept.of Agriculture, Human Nutrition Information Service, February 1986.
- (17) Provisional Table on the Content of Fast Foods; Anna C. Marsh and John L. Weihrauch with technical assistance of Carolina E. Szymanski; Nutrient Data Research Branch, Nutrition Monitoring Division, USDA, Human Nutrition Information Service, 1984.
- (18) Provisional Table on the Fatty Acid and Cholesterol Content of Selected Foods; John L. Weihrauch; Nutrient Data Research Branch, Nutrition Monitoring Division, USDA, Human Nutrition Information Service, October 1984.

- (19) Conversations, Correspondence, and Provisional data from the professional staff members at the U.S. Department of Agriculture, Human Information Service: Many thanks to Ruth Matthews, Susan Gephardt, Betty Perloff, Dennis Drake, David Haytowitz, Jacob Exler, John Weihrach, Pamela Pehrsson, Jean Stewart, and others; 1984 through 1991.
- (20) Nutritive Values of Foods; Susan E. Gephardt and Ruth H. Matthews; US Department of Agriculture; Human Nutrition Information Service; Home and Garden Bulletin No. 72, revised 1985, released 1986.
- (21) Provisional Table on Percent Retention of Nutrients in Food Preparation; Sharon L. Garland under direction of Ruth Matthews; Nutrient Data Research Group, Consumer Nutrition Center, Human Nutrition Information Service, USDA.
- (22) Iron Content of Food; Jacob Exler; Home Economics Research Report No.45; Human Nutrition Information Service, USDA, 1983.
- (23) Recommended Dietary Allowances; National Academy of Sciences; National Research Council; 9th revised edition, 1980.
- (24) Nutritive Value of Foods; Catherine F. Adams and Martha Richardson; US Department of Agriculture Home and Garden Bulletin No. 72, revised 1981.
- (25) The Composition of Foods (McCance and Widdowson's); A.A. Paul and D.A.T. Southgate; fourth revised and extended edition of Medical Research Council's Special Report No. 297; Her Majesty's Stationery Office, Elsevier/North-Holland Biomedical Press.
- (26) Geigy Scientific Tables, vol.1: Units of Measurement, Body Fluids, Composition of the Body, Nutrition; C. Lentner, editor; 8th revised and enlarged edition; published by CIBA-GEIGY Ltd, 1981.
- (27) Pantothenic Acid, Vitamin B6 and Vitamin B12 in Foods; Martha L. Orr; U.S. Department of Agriculture Home Economics Research Report No.36, 1969.
- (28) Nutrient Value of Some Common Foods; published by authority of the Minister of National Health and Welfare, Canada; revised 1979.
- (29) Nutrients in Foods; Gilbert A. Leveille, Mary Ellen Zabik and Karen J. Morgan; Published by The Nutrition Guild; Cambridge, Mass., 1983.
- (30) Comparisons of Methods for Calculating Retentions of Nutrients in Cooked Foods; Elizabeth W. Murphy, Patricia E. Criner and Bruce C. Gray; Journal Agric. Food Chemistry; v.23:1153, 1975.
- (31) Composition of Foods Used in Far Eastern Countries; W.W. Leung, K. Pecot and B.K. Watt; U.S. Department of Agriculture Handbook No. 34, 952.
- (32) The Sodium Content of Your Food; Anne C. Marsh, Ruth N. Klippstein and Sybil D. Kaplan; U.S. Department of Agriculture Home and Garden Bulletin No. 233, 1980.
- (33) Vitamin B6 Components in Fresh and Dried Vegetables; MarilynM. Polansky; Journal of Am. Dietetic Assoc.; v.54:118, 1969.
- (34) Nutrients in Cooked and Frozen Vegetables; L.J. Teply, PhD and P.H. Derse; Journal of Am. Dietetic Assoc., 1958.
- (35) Thiamin, Riboflavin, and Vitamin B6 Contents of Selected Foods as Served; Michael H. Dong, MPH, MPA; Evelyn L.McGown, PhD; Bruce W. Schwenneker and Howerde W. Sauberlich, PhD; Journal of Am. Dietetic Assoc.; v.76:156, 1980.
- (36) Vitamin B6 in Reheated, Held, and Freshly Cooked Turkey Breast; Pamela P. Engler and Jane A. Bowers, PhD; Journal of Am. Dietetic Assoc; v.67:42, 1975.
- (37) Vitamin B6 Components in Fruits and Nuts; Marilyn M. Polansky and Elizabeth W. Murphy; Journal of Am. Dietetic Assoc.;v.48:109, 1966
- (38) B-Vitamin Retention in Meat During Storage and Preparation; Pamela P. Engler and Jane A. Bowers, PhD; Journal of Am. Dietetic Assoc.; v.69:253, 1976.
- (39) Vitamin B6 and Niacin Contents of Broiler Meat of Different Strains, Sexes, and Production Regions; Catharina Y.W. Ang; Journal of Food Science; v.45:898, 1980.

- (40) Nutrient Composition of Selected Wheats and Wheat Products; Marilyn M. Polansky and Edward W. Toepfer; *Cereal Chemistry* v.46:664, 1969.
- (41) Lesser Known Vitamins in Foods; Mervyn G. Hardinge, MD, DR, PH, PhD and Hulda Crooks; *Journal of Am. Dietetic Assoc.*; v.38:240, 1961.
- (42) The Vitamin Content of Wheat, Flour and Bread; W.K. Calhoun, W.G. Bechtel and W.B. Bradley; *Cereal Chemistry*; v.35:350, 1958.
- (43) Nutritional Value of Dehydrated Foods; Miriam H. Thomas and Doris H. Calloway, PhD; *Journal of Am. Dietetic Assoc.*; v.39:105, 1961.
- (44) Pantothenic Acid Content of 75 Processed and Cooked Foods; Joan H. Walsh, PhD, RD, Bonita W. Wyse, PhD, RD and R. Gaurth Hansen, PhD; *Journal of Am. Dietetic Assoc.*; v.78:140, 1981.
- (45) Pantothenic Acid and Vitamin B6 in Beef; Bernadine H. Meyer, PhD, Mary A. Mysinger and Lois A. Wodarski; *Journal of Am. Dietetic Assoc.*; v. 54:122, 1969.
- (46) Retention of the B Vitamins in Beef and Lamb After Stewing. III. Pantothenic Acid; Sylvia Cover, Esther M. Dilsaver and Rene M. Hays; *Journal of Am. Dietetic Assoc*; v.23:696, 1947.
- (47) Vitamin B12...Microbiological Assay Methods and Distribution in Selected Foods; Harold Lichtenstein, Aram Beloian and Elizabeth W. Murphy; U.S. Department of Agriculture Home Economics Research Report No. 13, 1961
- (48) Vitamin B12, E, and D Content of Raw and Cooked Beef; M.R. Bennink and K. Ono; *Journal of Food Science*; v.47:1786, 1982.
- (49) The Vitamin B12 Content of Meals and Items of Diet; J.F. Adams, Fiona McEwan and Alison Wilson; *British Journal of Nutrition*; v.29:65, 1973.
- (50) Vitamin B6 Components in Some Meats, Fish, Dairy Products, and Commercial Infant Formulas; Marilyn M. Polansky and Edward W. Toepfer; *Journal of Agric. Food Chemistry*; v.17:1394, 1969.
- (51) Nutritive Value of Canned Foods...Vitamin B6, Folic Acid, Beta-Carotene, Ascorbic Acid, Thiamine, Riboflavin, and Niacin Content and Proximate Composition; L.J. Tepy, P.H. Derse and C.H. Krieger; *Agriculture and Food Chemistry*; v.1:1204, 1953.
- (52) Folacin in Selected Foods; Betty P. Perloff and Ritva R. Burtrum; *Journal of Am. Dietetic Assoc.*; v.70:161, 1977.
- (53) Folic Acid Content of Foods...Microbiological Assay by Standardized Methods and Compilation of Data from Literature; Edward W. Toepfer, Elizabeth G. Zook and Martha L. Orr; U.S. Department of Agriculture Handbook No. 29, 1951.
- (54) Folacin in Wheat and Selected Foods; Susan Butterfield and Doris H. Calloway, PhD; *Journal of Am. Dietetic Assoc.*; v.60:310, 1972.
- (55) Folate Distribution in Fruit Juices; Faye M. Dong and Susan M. Oace, PhD, RD, *Journal of Am. Dietetic Assoc.*; v.62:162, 1973.
- (56) The Free and Total Folate Activity in Foods Available on the Canadian Market; K. Hoppner, B. Lampi and D.E. Perrin; *Journal Inst. Canadian Technol. Aliment.* v.5, n.2:60, 1972.
- (57) Folic Acid Activity in Puerto Rican Foods; Rafael Santini, Jr., PhD; Maj. Florence M. Berger, AMSC; Gloria Berdasco; Capt. Thomas W. Sheehy, MC; Josefina Aviles and Ivonne Davila; *Journal of Am. Dietetic Assoc.*; v.41:562, 1962.
- (58) Thermal Destruction of Folacin in Microwave and Conventional Heating; R.G. Cooper, Tung-Shan Chen, PhD and M.A. King; *Journal of Am. Dietetic Assoc.*; v.73:406, 1978.
- (59) Thermal Destruction of Folacin: Effect of Ascorbic Acid, Oxygen and Temperature; Tung-Shan Chen, PhD and R.G. Cooper; *Journal of Food Science*; v.44:715, 1979.
- (60) Folacin Content of Tea; Tung-Shan Chen, PhD; Cliff K.F. Lui and Christine H. Smith, PhD, RD; *Journal of Am. Dietetic Assoc.*; v.82:627, 1983.
- (61) Folacin Activity of Frozen Convenience Foods; K. Hoppner, B. Lampi and D.E. Perrin; *Journal of Am. Dietetic Assoc.*; v.63:536, 1973.

- (62) Folic Acid Content of Supplemental Foods for Pregnancy; Shirley W. Thenen, PhD; *Journal of Am. Dietetic Assoc.*; v.80:237, 1982.
- (63) Effect of Processing on Provitamin A in Vegetables; J.P. Sweeney and A.C. Marsh; *Journal of Am. Dietetic Assoc.*; v.59:238, 1971.
- (64) Vitamin E Content of Foods; P.J. McLaughlin, PhD and John L. Weihrauch; *Journal of Am. Dietetic Assoc.*; v.75:647, 1979.
- (65) Vitamin E Adequacy of Vegetable Oils; J.G. Bieri, PhD and R. Poukka Evars, DVM; *Journal of Am. Dietetic Assoc.*; v.66:134, 1975.
- (66) Tocopherol Contents of Vegetables and Fruits; V.H. Booth and M.P. Bradford; *British Journal of Nutrition*; v.17:575, 1963.
- (67) Tocopherols in Foods and Fats; Hal T. Slover; *Lipids*; v.6,n.5:291, 1971.
- (68) Alpha-Tocopherol Content of Cereal Grains and Processed Cereals; David C. Herting and Emma-Jane E. Drury; *Journal of Agric. Food Chemistry*; v.17:785, 1971.
- (69) The Effect of Cooking on Alpha-Tocopherol in Vegetables; V.H. Booth and M. P. Bradford; *Zeitschrift Vitaminforsch*; v.33:276, 1963.
- (70) Alpha-Tocopherol Content of Foods; R.H. Bunnell, PhD; J. Keating, BS, A. Quaresimo, BS; and G.K. Parman, BS; *The American Journal of Clinical Nutrition*; v.17:1, 1965.
- (71) Cheese Products: Protein, Moisture, Fat, and Acceptance; Pamela J. Nystrom, Joyce G. Ostrander, PhD and Charlene S. Martinsen, RD; *Journal of Am. Dietetic Assoc.*; v.65:40, 1974.
- (72) Composition of Native American Fruits in the Pacific Northwest; Patrick B. Keely, RD; Charlene S. Martinsen, PhD, RD; Eugene S. Hunn, PhD and Helen H. Norton; *Journal of Am. Dietetic Assoc.*; v.81:568, 1982.
- (73) Nutrients in Fresh Peeled Oranges and Grapefruit from California and Arizona; James A. Staroscik, Felipe U. Gregorio, Jr. and Samuel K. Reeder, PhD; *Journal of Am. Dietetic Assoc.*; v.77:567, 1980.
- (74) Nutrients in California Lemons and Oranges; John J. Birdsall, Philip H. Derse and Lester J. Teply; *Journal of Am. Dietetic Assoc.*; v.38:555, 1961.
- (75) Mineral Composition of Fruits: Nitrogen, Calcium, Magnesium, Phosphorus, Potassium, Aluminum, Boron, Copper, Iron, Manganese, and Sodium; Elizabeth G. Zook and Joanna Lehmann; *Journal of Am. Dietetic Assoc.*; v.52:225, 1968.
- (76) Mineral Composition of Fruits: Edible Yield, Total Solids, and Ash of 30 Fresh Fruits; Elizabeth G. Zook; *Journal of Am. Dietetic Assoc.*; v.52:218, 1968.
- (77) Mineral Content of Dairy Products: II. Cheeses; N.P. Wong, PhD; D.E. LaCroix and John A. Alford, PhD; *Journal of Am. Dietetic Assoc.*; v.72:608, 1978.
- (78) Major Mineral Elements in Dairy Products; Ruth M. Feeley, Patricia E. Criner, Elizabeth W. Murphy and Edward W. Toepfer, PhD; *Journal of Am. Dietetic Assoc.*; v.61:505, 1972.
- (79) Mineral Contents of Selected Pre-Prepared Foods Sampled in a Hospital Food Service Line; Cecilia Leung, PhD., RD, Helen H. Koehler and Margaret M. Hard; *Journal of Am. Dietetic Assoc.*; v.80:530, 1982.
- (80) Mineral Elements in Fresh Vegetables from Different Geographic Areas; Homer Hopkins and Jacob Eisen; *Agriculture and Food Chemistry*; v.7,n.9:643, 1959.
- (81) Minerals and Proximate Composition of Organ Meats; H.T. Hopkins, E.W. Murphy and D.P. Smith; *Journal of Am. Dietetic Assoc.*; v.38:344, 1961.
- (82) Essential Mineral Elements in Peanuts and Peanut Butter; Leila C.A. Galvao, Anthony Lopez and Harriet L. Williams; *Journal of Food Science*; v.41:1305, 1976.
- (83) Comprehensive Evaluation of Fatty Acids in Foods: I. Dairy Products; Linda A. Posati, John E. Kinsella, PhD and Bernice K. Watt, PhD, RD; *Journal of Am. Dietetic Assoc.*; v.66:482, 1975.
- (84) Comprehensive Evaluation of Fatty Acids in Foods: II. Beef Products; Barbara A. Anderson, John A. Kinsella, PhD and Bernice K. Watt, PhD, RD; *Journal of Am. Dietetic Assoc.*; v.67:35, 1975.

- (85) Comprehensive Evaluation of Fatty Acids in Foods: III. Eggs and Egg Products; Linda P. Posati, John E. Kinsella, PhD and Bernice K. Watt, PhD, RD; Journal of Am. Dietetic Assoc.; v.67:111, 1975.
- (86) Comprehensive Evaluation of Fatty Acids in Foods: IV. Nuts, Peanuts and Soups; Geraldine A. Fristrom, PhD; Bernice C. Stewart, PhD; John L. Weihrauch and Linda P. Posati; Journal of Am. Dietetic Assoc.; v.67:351, 1975.
- (87) Comprehensive Evaluation of Fatty Acids in Foods: V. Unhydrogenated Fats and Oils; Carol A. Brignoli, PhD; John E. Kinsella, PhD and John L. Weihrauch; Journal of Am. Dietetic Assoc.; v.68:224, 1976.
- (88) Comprehensive Evaluation of Fatty Acids in Foods: VI. Cereal Products; John L. Weihrauch, John E. Kinsella, PhD and Bernice K. Watt, PhD, RD; Journal of Am. Dietetic Assoc.; v.68:335, 1976.
- (89) Comprehensive Evaluation of Fatty Acids in Foods: VII. Pork Products; Barbara A. Anderson; Journal of Am. Dietetic Assoc.; v.69:44, 1976.
- (90) Comprehensive Evaluation of Fatty Acids in Foods: VIII. Finfish; Jacob Exler, PhD and John L. Weihrauch; Journal of Am. Dietetic Assoc.; v.69:244, 1976.
- (91) Total Fat and Fatty Acid Composition of Commercially Available Chocolate Candies; P.C. Ahn, N. Kassim, RD and P.V.J. Hegarty, PhD; Journal of Am. Dietetic Assoc.; v.79:552, 1981.
- (92) Effects of Four Cooking Methods on the Proximate, Mineral and Fatty Acid Composition of Fish Fillets; K.L. Gall, W.S. Otwell, J.S. Koburger and H. Appledorf; Journal of Food Science; v.48:1068, 1983
- (93) Copper Content of Foods; Jean T. Pennington PhD and Doris H. Calloway, PhD, RD; Journal of American Dietetic Association; v.63:143, 1973.
- (94) Copper Content of Some Low-Copper Foods; Liesbeth Hook and Ira K. Brandt, MD; Journal of Am. Dietetic Assoc.; 202, 1966.
- (95) Copper Content of Tea; Mary A. Kenney, PhD and Saroja Thimaya; Journal of American Dietetic Association; v.82:509, 1983.
- (96) Copper in Chinese Food Materials; William H. Adolph and T'Ung-Pi Chou; Chinese Journal of Physiology; v.VII, n.3:185, 1933
- (97) Zinc and Copper Content of Foods Used in Vegetarian Diets; Jeanne H. Freeland-Graves PhD, RD; M. Lavone Ebangit and Pamela W. Bodzy; Journal of Am. Dietetic Association; v.77:648, 1980.
- (98) Zinc Content of Selected Foods; Kathryn A. Haeflein and Arlette I. Rasmussen, PhD, RD; Journal of Am. Dietetic Assoc.; v.70:610, 1977.
- (99) Zinc Content of Selected Foods; Jeanne H. Freeland, PhD and Robert J. Cousins, PhD; Journal of Am. Dietetic Assoc.; v.68:526, 1976.
- (100) Provisional Tables on the Zinc Content of Foods; Elizabeth W. Murphy, Barbara W. Willis and Bernice K. Watt, PhD, RD; Journal of Am. Dietetic Assoc.; v.66:345, 1975.
- (101) The Lead, Zinc, and Copper Content of Foods; Doris Larkin, Margaret Page, J.C. Bartlett and Ross A. Chapman; Food Research; 212, 1954.
- (102) The Zinc and Copper Content of Seeds and Nuts; Kenneth G.D. Allen, Leslie M. Klevay and Hugh L. Springer; Nutrition Reports International; v.12:75, 1975.
- (103) Magnesium Content of Selected Foods; J.L. Greger, S. Marhefka and A.H. Geissler; Journal of Food Science; v.43:1610, 1978.
- (104) Magnesium Content of Accessory Foods; Gweneth Y. Nelson and Mary R. Gram, PhD; Journal of Am. Dietetic Assoc.; v.38:437, 1960.
- (105) Yields, Proximate Composition and Mineral Content of Finfish and Shellfish; Jane E. Anthony, Pauline N. Hadgis, Rhonda S. Milam Gudrun A. Herzfeld, L. Janette Taper and S.J. Richey; Journal of Food Science; v.48:313, 1983.
- (106) Composition of the Edible Portion of Raw (Fresh or Frozen) Crustaceans, Finfish, and Mollusks: I. Protein, Fat, Moisture, Ash, Carbohydrate, Energy Value, and Cholesterol; Virginia D. Sidwell, Pauline R. Foncannon, Nancy S. Moore and James C. Bonnet; Marine Fisheries Review; v.36:21, 1974.

- (107) Chemical and Nutritive Values of Several Fresh and Canned Finfish, Crustaceans, and Mollusks. Part I: Proximate Composition, Calcium, and Phosphorus; Virginia D. Sidwell, James C. Bonnet, and Elizabeth G. Zook; *Marine Fisheries Review*; v.35:16, 1973.
- (108) Mineral and Proximate Composition of Pacific Coast Fish; Dennis T. Gordon and G. Louis Roberts; *Journal of Agric. Food Chemistry*; v.25:1262, 1977.
- (109) Nutritive Value of Fish. I. Nicotinic Acid, Riboflavin, Vitamin B12, and Amino Acids of Various Salt-Water Species; A.E. Teeri, M.E. Loughlin and D. Josselyn; *Food Research*; v.22:145, 1957.
- (110) Comparison of Nutrients in Raw, Commercially Breaded and Hand-Breaded Shrimp; I.H. Ahamad, R.M. Rao, J.A. Liuzzo and M.A. Kahn; *Journal of Food Science*; v.48:307, 1983.
- (111) Vitamin Retention During Home Drying of Vegetables and Fruits; Zoe A. Holmes, Lorraine Miller, Margaret Edwards and Eva Benson; *Home Economics Research Journal*; v.7:261, 1979.
- (112) The Content of Nine Mineral Elements in Raw and Cooked Mature Dry Legumes; Christine R. Meiners, Nellie L. Derise, Herbert C. Lau, Michael G. Crews, S.J. Richey and Elizabeth W. Murphy; *Journal of Agric. Food Chemistry*; v.24:1126, 1976.
- (113) Nutrient Composition of Selected Wheats and Wheat Products. VI. Distribution of Manganese, Copper, Nickel, Zinc, Magnesium, Lead, Tin, Cadmium, Chromium, and Selenium as Determined by Atomic Absorption Spectroscopy and Colorimetry; Elizabeth G. Zook, F. Ella Greene and E.R. Morris; *Cereal Chemistry*; v.47:720, 1970.
- (114) Composition and Utilization of Milled Barley Products. IV. Mineral Components; D.J. Liu, G.S. Robbins and Y. Pomeranz; *Cereal Chemistry*; v.51:309, 1974.
- (115) Nutrient Content and Edible Yield of Selected Cuts of Cooked Pork; Wayne A. Johnson and Dorothy E. Deethardt; *Journal of Food Science*; v.48:1352, 1983.
- (116) Nutrient Composition of Historical Canned Food Samples; J.A. Dudek and E.R. Elkins, Jr.; *Journal of Food Science*; v.48:654, 1983.
- (117) Ascorbic Acid Retention in Frozen Corn; Irene R. Payne, PhD; *Journal of Am. Dietetic Assoc.*; v.51:344, 1967.
- (118) Composition of Raw and Cooked Potato Peel and Flesh: Amino Acid Content; E.A. Talley R.B. Toma and P.H. Orr; *Journal of Food Science*; v.48:1360, 1983.
- (119) Cholesterol Index of Foods; Donald B. Zilversmit, PhD; *Journal of Am. Dietetic Assoc.*; v.74:562, 1979.
- (120) Cholesterol Content of Foods; Ruth M. Feeley, Patricia E. Criner and Bernice K. Watt, PhD, RD; *Journal of Am. Dietetic Assoc.*; v.61:134, 1972.
- (121) Fiber Contents of Selected Raw and Process Vegetables, Fruits and Fruit Juices as Served; J. Zyren, R.R. Elkins, J.A. Dudek and R.E. Hagen; *Journal of Food Science*; v.48:600, 1983.
- (122) Cellulose, Hemicellulose and Lignin Content of Raw and Cooked Processed Vegetables; Josefa Herranz, Concepcion Vida-Valverde and Enrique Rojas-Hidalgo; *Journal of Food Science*; v.48:274, 1983.
- (123) Dietary Fiber in Spanish Fruits; Concepcion Vidal-Valverde, Josefa Herranz, Inmaculada Blanco and Enrique Rojas-Hidalgo; *Journal of Food Science*; v.47:1840, 1982.
- (124) Selenium Content of Foods; V.C. Morris and O.A. Levander; *Journal of Nutrition*; v.100:1383, 1970.
- (125) Selenium Content of Canadian Foods; D. Arthur; *Canadian Inst. Food Science Technology Journal*; v.5:165, 1972.
- (126) Selenium and Chromium in Human Nutrition; Orville A. Levander, PhD; *Journal of Am. Dietetic Assoc.*; v.66:338, 1975.
- (127) Selenium Content of Selected Foods; Helen W. Lane, PhD, RD; Barbara J. Taylor; Elizabeth Stool, RD; Diane Servance and Doris C. Warren PhD; *Journal of Am. Dietetic Assoc.*; v.82:24, 1983.

- (128) Trace Nutrients. Selenium in British Food; Janet Thorn, Jean Robertson, D.H. Buss and N.C. Bunton; *British Journal of Nutrition*; v.39:391, 1978.
- (129) Selenium Content of Food Consumed by Canadians; J.N. Thompson, Paula Erdody and Dorothy C. Smith; *Journal of Nutrition*; v.105:224, 1975.
- (130) Übersicht Spurenelemente in Lebensmitteln; D. Schlettwein-Guell and S. Mommens-Straub; VIII. Selen. Internat. Z. Vit. Ern. Forschung; 42:607, 1972.
- (131) Über Selengehalte Pflanzlicher, Tierischer und anderer Stoffe. 2. Mitteilung; V.W. Oelschläger and K.H. Menke; Selen- und Schwefelgehalte in Nahrungsmitteln; *Zeitschrift für Ernährungswissenschaften*; v.9:216, 1968.
- (132) Effect of Cooking on Selenium Content of Foods; D.J. Higgs, V.C. Morris and O.A. Levander; *Journal of Agric. Food Chemistry*; v.20:678, 1972.
- (133) Toxicity of Selenium in Brazil Nuts to Rats; Ivan S. Palmer, Ailene Herr and Terri Nelson; *Journal of Food Sciences*; v.47:1595, 1982.
- (134) Determination of Selenium in Biological Materials; R.C. Ewan, C.A. Baumann and A.L. Pope; *Journal of Agric. Food Chemistry*; v.16:212, 1968.
- (135) Nutrients in Raw vs. Cooked Globe Artichokes; Bessie B. Cook, PhD and Saroja Sundaram; *Journal of Am. Dietetic Assoc.*; v.42:231, 1963.
- (136) Trace Minerals in Commercially Prepared Baby Foods; Susan B. Deeming, PhD, RD and Charles W. Weber, PhD; *Journal of Am. Dietetic Assoc.*; v.75:149, 1979.
- (137) Metallocalorie Ratios for Copper, Iron, and Zinc in Fruits and Vegetables; Phyllis E. Johnson, Cynthia Straus and Gary W. Evans; *Nutrition Reports International*; v.15:469, 1977.
- (138) Fibre vs. Phytate as Determinant of the Availability of Calcium, Zinc, and Iron of Breadstuffs; John G. Reinhold, Faramarz Ismail-Beigi and Bahram Faradji; *Nutrition Reports International*; v.12:75, 1975.
- (139) Proximate and Mineral Content of Fast Foods; H. Appledorf and L.S. Kelly; *Journal of Am. Dietetic Assoc.*; v.74:35, 1979.
- (140) Thiamin Content of Freshly Prepared and Leftover Italian Spaghetti Served in a University Cafeteria Foodservice; M.A. Kahn, B.P. Klein and F.V. Lee; *Journal of Food Science*; v.47:2093, 1982.
- (141) Effect of Marination Upon Mineral Content and Tenderness of Beef; Paula M. Howat, Lucille M. Sievert, Pamela J. Myers, Kenneth L. Koonce and Thomas D. Bidner; *Journal of Food Science*; v.48:662, 1983.
- (142) Salt Content of Selected Snack Foods; Mahmood A. Khan and Judith A. Martin; *Journal of Food Science*; v.48:656, 1983.
- (143) Simultaneous Determination of Thiamin and Riboflavin in Selected Foods by High-Performance Liquid Chromatography; J.K. Fellman, W.E. Artz, P.D. Tassinari, C.L. Cole and J. Augustin; *Journal of Food Science*; v.47:2048, 1982.
- (144) Fast Foods: A Perspective on Their Nutritional Impact; B.M. Shannon and S.C. Parks; *Journal of Am. Dietetic Assoc.*; v.76:242, 1980.
- (145) Vitamins in Frozen Convenience Dinners and Pot Pies; E. DeRitter, M. Osadca, J. Scheiner and J. Keating; *Journal of Am. Dietetic Assoc.*; v.64:391, 1974.
- (146) Tocopherols in Canned Entrees and Vended Sandwiches; H.H. Koehler, H.C. Lee and M. Jacobson; *Journal of Am. Dietetic Assoc.*; v.70:616, 1977.
- (147) Expression of Nutrient Allowances per 1000 Kilocalories; R. Gaurth Hansen, PhD and Bonita W. Wyse, PhD, RD; *Journal of Am. Dietetic Assoc.*; v.76:233, 1980.
- (148) Analysis of Dietary Data: An Interactive Computer Method for Storage and Retrieval; Jelia Witschi, RD; Holly Kowaloff; Saul Bloom and Warner Slack, MD; *Journal of Am. Dietetic Assoc.*; v.78:609, 1981.
- (149) Computerized Nutrient Data Bases: I. Comparison of Nutrient Analysis Systems; Loretta W. Hoover, PhD, RD; *Journal of Am. Dietetic Assoc.*; v.82:501, 1983.

- (150) Computerized Nutrient Data Bases; II. Development of Model for Appraisal of Nutrient Data Base System Capabilities; Loretta W. Hoover, PhD, RD and Betty P. Perloff; Journal of Am. Dietetic Assoc.; v.85:506, 1982.
- (151) Bowes and Church's Food Values of Portions Commonly Used: J.A.T. Pennington and H.N. Church; Harper & Row, NY, 13th revised edition, 1980.
- (152) The Complete Book of Vitamins; staff of Prevention Magazine; compiled and prepared by C. Gerras; Rodale Press, Emmaus, PA, 1977.
- (153) Tocopherols and Fatty Acids in American Diets: The Recommended Allowance for Vitamin E; J.G. Bier and R.P. Everts; Journal of Am. Dietetic Assoc.; v.62:147-151, 1973.
- (154) Comparisons of Methods for Calculating Retentions of Nutrients in Cooked Foods; E.W. Murphy, P.E. Criner, B.C. Gray; Journal of Agric. and Food Chemistry, v.23:6, p.1153, 1975.
- (155) Nutrition Almanac; John D. Kirschmann; McGraw-Hill Book Company, NY, revised edition 1979.
- (156) You Are What You Eat; V.H. Lindlahr; Lancer Books, Inc., NY, 1972.
- (157) Fatty Acid Content of Franchise Chicken Dinners; W.P. Donovan and H. Appledorf; Journal of Food Science; v.37:961, 1972.
- (158) Nutritional Analysis of Foods from Fast Food Chains; Howard Appledorf; Food Technology; April 1974.
- (159) The A.M.A.'s Nutrients in Processed Foods— Vitamins and Minerals; Publishing Sciences Group, Inc., Acton, Mass. 1974.
- (160) Understanding Nutrition; E.N. Whitney and W.M.N. Hamilton; West Publishing Company, NY, second edition 1981, third edition 1987, and fifth edition 1990.
- (161) Diet for a Small Planet; Frances M. Lappe; Ballantine Books, NY, revised edition, 1975.
- (162) The Save Your Life Diet; David Reuben, MD; Random House, 1975.
- (163) Everything You Wanted to Know About Nutrition; David Reuben, MD; Simon Schuster, NY, 1978.
- (164) The Computer Diet; V. Antonelli; M. Evans Co., Inc., NY, 1973.
- (165) Fundamentals of Normal Nutrition; C.H. Robinson; MacMillan Publishing Co., NY, third edition, 1977.
- (166) Normal and Therapeutic Nutrition; C.H. Robinson and M.R. Lawler; MacMillan Publishing Co., NY, fifteenth edition, 1977.
- (167) Introduction to Nutrition; H. Fleck; MacMillan Publishing Co. Inc., NY, third edition, 1976.
- (168) The Brand Name Nutrition Counter; J. Carper; Bantam Books, Inc. 1975.
- (169) The Joy of Cooking; I.S. Rombauer and M.R. Becker; Bobbs-Merill Co., NY, revised edition, 1975.
- (170) The World Encyclopedia of Food; L.P. Coyle, Facts on File, Inc., NY, 1982.
- (171) Information Resources for Food and Human Nutrition; R.C. Frank; Journal of Am. Dietetic Associations; v.80-344, 1983.
- (172) The Sodium and Potassium Content of Selected Vegetables; Anne C. Marsh and Percilla C. Koons, RD; Journal of Am. Dietetic Assoc.; v.83:24, 1983.
- (173) Comprehensive Evaluation of Fatty Acids in Foods: XIII. Sausages and Luncheon Meats; Barbara A. Anderson; Journal of Am. Dietetic Assoc.; v.72:48, 1978.
- (174) Comprehensive Evaluation of Fatty Acids in Foods: XII. Shellfish; Jacob Exler, and John L. Weihrauch; Journal of Am. Dietetic Assoc.; v.71:518, 1977.
- (175) Comprehensive Evaluation of Fatty Acids in Foods: XI. Leguminous Seeds; Jacob Exler, PhD; Remedios M. Avena, PhD and John L. Weihrauch; Journal of Am. Dietetic Assoc.; v.71:412, 1977.

- (176) Comprehensive Evaluation of Fatty Acids in Foods: X. Lamb and Veal; Barbara A. Anderson, Geraldine A. Fristrom, PhD and John L. Weihrauch; *Journal of Am. Dietetic Assoc.*; v.70:53, 1977.
- (177) Folate Content of Various Nigerian Foods; Razia S. Huq, Joseph A. Abalaka and Winnie L. Stafford; *Journal of the Science of Food and Agriculture*; v.34:404, 1983.
- (178) Vitamin E Content of Feedstuffs Determined by High-Performance Liquid Chromatographic Fluorescence; Winifred M. Cort, Thelma S. Vicente, Edward H. Waysek and Beverly D. Williams; *Journal Agric. Food Chemistry*; v.31:1330, 1983.
- (179) Effects of Processing on the Sodium, Potassium, Calcium, Phosphorus Content in Foods; C. Jane Wyatt and K. Ronan; *Journal Agric. Food Chemistry*; v.31:415, 1983.
- (180) Tocopherol Content of Some Southeast Asian Foods; John K. Candlish; *Journal Agric. Food Chemistry*; v.31:168, 1983.
- (181) Dietary Fiber Content of Different Cereal Products in Norway; W. Frolich and B. Hestangen; *Cereal Chemistry*; v.60:82, 1983.
- (182) Mineral and Protein Contents in Hard Red Winter Wheat Flours; Y. Pomeranz and E. Dikeman; *Cereal Chemistry*; v.60:80, 1983.
- (183) Nutrient Composition of Stone Fruit (*Prunus* spp.) Cultivars: Apricots, Cherry, Nectarine, Peach and Plum; Ron B.H. Wills, Frances M. Scriven and Heather Greenfield; *Journal of the Science of Food and Agriculture*; v.34:1383, 1983.
- (184) The Nutritional Composition of British Bread—A Nationwide Study; Robert W. Wenlock, Lorna M. Sivell, Richard T. King, David Scuffam and Robert A. Wiggins; *Journal of the Science of Food and Agric*; v.34:1302, 1983.
- (185) Composition of Fruit, Vegetable and Cereal Dietary Fibre; Warren D. Holloway; *Journal of the Science of Food and Agriculture*; v.43:1236. 1983.
- (186) Nutrient Composition of Taro (*Colocasia esculenta*) Cultivars from the Papua New Guinea Highlands; Ron B.H. Wills, Jessie S.K. Lim, Heather Greenfield and Tim Bayliss-Smith; *Journal of the Science of Food and Agriculture*; v.34:1137, 1983.
- (187) The Folic Acid Contents of Foods as Measured by a Radiometric Microbiologic Method; Marianne F. Chen, Janice W. Hill and Patricia A. McIntyre; *Journal of Nutrition*; v.113:2192, 1983.
- (188) The Discrepancy Between Normal Folate Intakes and the Folate RDA; Bales, Black, Phillips, Wright and Southgate; *Human Nutrition; Applied Nutrition*; v.36:422, 1982.
- (189) Studies on the Response of *Lactobacillus casei* to Folate Vitamin in Foods; D.R. Phillips and A.J.A. Wright; *British Journal of Nutrition*; v.49:181, 1983.
- (190) Analysis of Arsenic and Selenium in Marine Raw Materials; G. Lunde; *Journal of the Science of Food and Agriculture*; v.21:242, 1970.
- (191) Sprouting of Seeds and Nutrient Composition of Seed and Sprouts; J.R. Fordham, C.E. Wells and L.H. Chen; *Journal of Food Science*; v.40:552, 1975.
- (192) Nutrients in Seeds and Sprouts of Alfalfa, Lentils, Mung Beans and Soybeans; Anne M. Kylene and Rolland M. McCready; *Journal of Food Science*; v.40:1008, 1975.
- (193) Effects of Heating Methods on Vitamin Retention in Six Fresh or Frozen Prepared Food Products; Catharina Y.W. Ang, Charlotte M. Chang, A.E. Frey and G.E. Livingston; *Journal of Food Science*; v.40:997, 1975.
- (194) Effect of Cooking on Vegetable Fiber; V. Mathee and H. Appledorf; *Journal of Food Science*; v.48, 1978.
- (195) Tocopherols in Nuts; G. Lambertsen, H. Myklestad and O.R. Braekkan; *Journal of the Science of Food and Agriculture*; v.13:617, 1962.
- (196) Effect of Baking and Frying on Nutritive Value of Potatoes. Nitrogenous Constituents: Rathy Ponnampalam and Nell I. Mondy; *Journal of Food Science*; v.48:1613, 1983.

- (197) Effect of Baking and Frying on Nutritive Value of Potatoes: Minerals; Nell I. Mondy and Rathy Ponnampalam; *Journal of Food Science*; v.48:1475, 1983.
- (198) Effect of Age, Sex and Strain on the Fatty Acid Composition of Goose Muscle and Depot Fats; D.W. Friend, J.K.G. Kramer and A. Fortin; *Journal of Food Science*; v.48:1442, 1983.
- (199) Physical, Chemical, Nutritional and Sensory Properties of Corn-Based Fortified Food Products; Maria L. Tonella, Manuel Sanchez and Maria G. Salazar; *Journal of Food Science*; v.48:1637, 1983.
- (200) Essential Elements in Oysters (*Crassostrea virginica*) as Affected by Processing Method; Anthony Lopez, D.R. Ward and H.L. Williams; *Journal of Food Sciences*; v.48:1680, 1983.
- (201) Measurement of Glycosylated Vitamin B6 in Foods; Hossein Kabir, James Leklem and Lorraine T. Miller; *Journal of Food Science* v.48:14-42, 1983.
- (202) Functional Properties of Wheat-Bean Composite Flours; S.S. Seshpande, P.D. Rangnekar, S.K. Sathe, and D.K. Salunkhe; *Journal of Food Science*; v.48:1659, 1983.
- (203) Selenium and Acute Alcoholism; Sudhir K. Dutta, MD; Pamela A. Miller, BS; Lynn B. Greenberg, MS and Orville A. Levander, PhD; v.38:713, 1983.
- (204) Effect of Oral Contraceptive Agents on Vitamin and Mineral Requirements; Valerie J. Thorp; *Journal of Am. Dietetic Assoc.*; v.76:581, 1980.
- (205) Food Manufacture and Nutrition; Arnold E. Bender; *Nutrition Reviews Supplement*; January 1982.
- (206) The Use, Dietary Significance and Production of Fruit; G.R. Wadsworth; *Journal of Human Nutrition*; v.32:27, 1975.
- (207) Protein, Fat and Mineral Analyses of Franchise Chicken Dinners; W.P. Donovan and H. Appledorf; *Journal of Food Science*; v.38:79, 1973.
- (208) Bioavailability of Vitamin B-6 from Wheat Bread in Humans; James E. Leklem, Lorraine T. Miller, Anne D. Perera and Diane E. Peffers; *Journal of Nutrition*; v.110:1829, 1980.
- (209) Pantothenic Acid in Foods; E.G. Zook, M.J. MacArthur, and E.W. Toepfer; U.S. Department of Agriculture Handbook No. 97, 1956.
- (210) Enzyme Neutral Detergent Fiber Analysis of Selected Commercial and Home-Prepared Foods; Wen-Li John Jwuang and Mary E. Zabik; *Journal of Food Science*; v.44:924, 1979.
- (211) Comparison of Two Radioassay Methods for Cyonalcobalamin in Seafoods; Robert A. Beck; *Journal of Food Science*; v.44:1077, 1979.
- (212) Losses of Vitamins and Trace Minerals Resulting from Processing and Preservation of Foods; Henry A. Schroeder, MD; *The American Journal of Clinical Nutrition*; 562, 1971.
- (213) The Distribution of Folic Acid Active Compounds in Individual Foods; Rafael Santini, PhD; Carol Brewster, BS and C.E. Butterworth, Jr., MD; *The American Journal of Clinical Nutrition*; v.14:205, 1964.
- (214) Beneficial Physiologic Action of Beans; E.W. Hellendoorn, PhD; *Journal of Am. Dietetic Assoc.*; v.69:248, 1976.
- (215) Unpublished Data on Vitamin B-6, Selenium, and Other Nutrients in Foods, 1983; Professor James E. Leklem, Dept. of Foods and Nutrition, Oregon State University.
- (216) Selenium in Crops in the United States in Relation to Selenium-Responsive Diseases in Animals; J. Kubota, W.H. Allaway, D.L. Carter, E.E. Cary and V.A. Lazar; *Journal of Agric. and Food Chemistry*; v.15:448, 1967.
- (217) The B Vitamin Content of Grapes, Musts, and Wines; Alice P. Hall, Lisa Brinner, Maynard A. Amerine, and Agnes Fay Morgan; *Food Research*; v.21:362, 1956.
- (218) Composition of Typical Mexican Foods; Rene Cravioto, Ernest E. Lockhart, Richmond K. Anderson, Francisco de P. Miranda, and Robert S. Harris, et. al; *Journal of Nutrition*; v.29:317, 1945.

- (219) The Value of Dairy Products in Nutrition; Royal A. Sullivan, Evelyn Bloom and Joan Jarmol; *Journal of Nutrition*; 1942-45.
- (220) Thermal Destruction of Folic Acid: Effect of pH and Buffer Ions; B. Paine-Wilson and T.S. Chen; *Journal of Food Science*; v.44:717, 1979.
- (221) Pyridoxine, Inositol and Vitamin K Contents of Germinated Pulses; *Food Research*; v.20: 545, 1965.
- (222) Nutrient Content of Selected Baby Foods; Ruth H. Matthews and Martha Y. Workman; *Journal of Am. Dietetic Assoc.*; v.72:27, 1978.
- (223) Folic Acid Content of Canned Garbanzo Beans; K.C. Lin, B.S. Luh and B.S. Schweigert; *Journal of Food Science*; v.40:562, 1975.
- (224) Tocopherol Contents of Nine Vegetable Frying Oils and Their Changes Under Simulated Deep- Fat Frying Conditions; E. Yuki and Y. Ishikawa; *Journal of Am. Oil Chem. Society*; v.53:673, 1976.
- (225) Nutrients in Vegetarian Foods; Delores D. Truesdell, Eleanor N. Whitney, PhD, RD and Phyllis B. Acosta, Dr. P.J., RD; *Journal of Am. Dietetic Assoc.*; v.84:28, 1984.
- (226) Comprehensive Evaluation of Fatty Acids in Foods; IX. Fowl; Geraldine A. Fristrom, PhD, and John L. Weihrauch; *Journal of Am. Dietetic Assoc.*; v.69:517, 1976.
- (227) A Guide to Calculating Intakes of Dietary Fiber; D.A.T. Southgate, PhD; Barbara Bailey; Edna Collison and Ann F. Walker, MS; *Journal of Human Nutrition*; v.30:303, 1976.
- (228) Gamma Tocopherols: Metabolism, Biological Activity and Significance in Human Vitamin E Nutrition; John C. Bieri, PhD, and R. Poukka Evarts, DVM; *The American Journal of Clinical Nutrition*; v.27:980, 1974.
- (229) Vitamin E Content of Infant Formulas and Cereals; Martha W. Dicks-Bushnell, PhD and Karen C. Davis, BS; *The American Journal of Clinical Nutrition*; v.20:262, 1967.
- (230) Effects of Processing on the Dietary Fiber Content of Wheat Bran, Pureed Green Beans and Carrots; N.E. Anderson and F.M. Clydesdale; *Journal of Food Science*; v.45:1533, 1980.
- (231) Studies of Convenience Foods, III Packaged Dry and Canned Entrees; Marion Jacobson and Helen H. Koehler; Washington Agricultural Experiment Station, Circular 569.
- (232) Dietary Fiber—in Historical Perspective; Franklin C. Bing, PhD; *Journal of Am. Dietetic Assoc.*; v.69:498, 1976.
- (233) Dietary Fiber; M.A. Eastwood and R. Passmore; *The Lancet*, p.202, July 1983.
- (235) Oscar Mayer Food Corporation, Also: Louis Rich
- (237) Artichoke Industries, Inc.
- (240) Del Monte Corporation
- (241) Taco Bell, Inc.
- (243) Sunshine Biscuits, Inc.
- (244) Peter Paul Cadbury, Inc.
- (245) Land O'Lakes, Inc.
- (246) Heublein, Inc.
- (248) Keebler Company, Inc. Purchase, New York.
- (249) General Mills, Inc. Also: Betty Crocker, Bisquick, Gold Medal, Yoplait.
- (250) The Nestle Company. Also: Carnation, Chef-Mate, Contadina, Libby's, Que Bueno, Sweet Success, Trios Gravies & Sauces.
- (251) Golden Grain Macaroni Co.
- (252) Pillsbury Co. Also: Fox Duluxe Pizza, Jenos Pizza, John's Pizza, Microwave Classics, Mr. P's Pizza, Oven Lovin', Pappalo's Pizza, Totino's Pizza.
- (253) Campbell Soup Company. Also: Chef's Kettle, Franco American, Le Menu, Mrs. Paul's, Pepperidge Farm, Prego, Swanson, V-8.
- (254) Kentucky Fried Chicken Corporation, Nutritional information.
- (255) The Quaker Oats Company. Also: Aunt Jemima, Celeste Pizza.
- (257) Kraft General Foods, Inc. Also: Baker's, Crystal Light, Entenmann's, Jell-O, Post.

- (259) Beatrice/Hunt-Wesson Foods. Also: Fisher, Gebhardt, Hunt's, LaChoy, Minute Gourmet, Orville Redenbacher, Peter Pan, Rosarita, Swiss Miss.
- (260) Mars, Incorporated, Hackettstown, New Jersey. MM/Mars Guide to the Nutritional Value of Selected Snack Foods (c) 1983 MARS, Inc. Also: Dove, M&M/Mars.
- (262) Worthington Foods, Inc. Also: La Loma, Natural Touch.
- (264) Hershey Foods Corporation, Hershey, Pennsylvania 17033, 1984, 1991, 1993
- (265) Nutrient Content of Pasta Products; Judith Spungen Douglas and Ruth H. Matthews; Cereal Foods World; vol. 27:558, November 1982.
- (266) Evaluation of the Nutrient Composition of Wheat. III. Minerals; K.R. Davis, M.S., Louis J. Peters; Robert F. Cain, Ph.D.; Duane LeTourneau, Ph.D. and James McGinnis, Ph.D.; Cereal Foods World; vol.29:246, April 1984.
- (267) Variability of the Vitamin Content in Wheat; K.R. Davis, M.S.; L.J. Peters, and D. LeTourneau, Ph.D.; Cereal Foods World; vol.29:364, June 1984.
- (268) Nutritional Composition of Corn and Flour Tortillas; Guadalupe Saldana and Harold E. Brown; Journal of Food Science; vol.49: 1202, 1984.
- (269) Minerals in Selected Variety Breads Commercially Produced in Four Major U.S. Cities; Gur Ranhotra, Janette Gelroth, Frances Novak, and Ruth Matthews; Journal of Food Science; vol.50:365, 1985.
- (270) Measuring Dietary Fiber in Human Foods; Judith A. Marlett and Joan G. Chesters; Journal of Food Science; vol.50:410, 1985.
- (271) Effects of Cooking in Solutions of Varying pH on the Dietary Fiber Components of Vegetables; Laura M. Brandt, Melissa A. Jeltema, Mary E. Zabik, and Brian D. Jeltema; Journal of Food Science; vol.49:900, 1984.
- (272) Influence of Initial Riboflavin Content on Retention in Pasta During Photodegradation and Cooking; E.M. Furuya and J.J. Warthesen Journal of Food Science; vol. 49:984, 1984.
- (273) Mineral and Vitamin Contents of Seeds and Sprouts of Newly Available Small-Seeded Soybeans and Market Samples of Mung beans; Aminah Abdullah and Ruth E. Baldwin; Journal of Food Science; vol. 49:656, 1984.
- (274) Vitamin B-6 Content of Selected Foods Served in Dining Halls; Lou Anne Reiter, MS, and Judy A. Driskell, PhD, RD; Journal of The American Dietetic Association; vol.85:1625, December 1985.
- (275) Vitamin A Activity of Selected Fruits; C.D. Johnson; R.R. Eitenmiller, PhD; D.A. Lillard, PhD and M. Rao, PhD; Journal of The American Dietetic Association; vol.85:1627, December 1985.
- (276) Yields and Nutrient Content of Selected Fresh Fruits; L. Janette Taper, PhD; Deborah A. McNeill, PhD, and S.J. Ritchey, PhD; Journal of The American Dietetic Association; vol.85:718, June 1985.
- (277) Mineral Analyses of Vegetarian, Health, and Conventional Foods: Magnesium, Zinc, Copper, and Manganese Content; Deborah A. McNeill, PhD; Perveen S. Ali, MS, and Young S. Song, MS; Journal of The American Dietetic Association; vol. 85:569, May 1985.
- (278) Selenium in Foods Purchased or Produced in South Dakota; Oscar E. Olson and Ivan S. Palmer; Journal of Food Science; vol.49, 1984.
- (279) Assessment and Improvement of Selenium Composition Data; Deborah G. Lurie, MS, RD; Anita Schubert, MS; Joanne Holden, MD, and Wayne R. Wolf, PhD; US Department of Agriculture Nutrient Composition Lab in Beltsville, MD; Abstract at Society for Nutrition Education Meeting in Washington D.C.; July 7-9, 1986, 1989, 1991.
- (280) Nutrient Content of Sprouted Wheat and Selected Legumes; Jorg Augustin, C.L. Cole, J.K. Fellman, R.H. Matthews, P.D. Tassinari, and H. Woo; Cereal Foods World; vol. 28:358, June 1983.
- (281) Nutrient Profiles of Selected Snack Foods; News: Chocolate Manufacturers Association of the USA; New York, NY.
- (282) Kellogg Company; Battle Creek, Michigan, 1986. Also: Eggo, Mrs. Smith's, Nutri Grain.

- (283) Selenium and Vitamins A, E, and C: Nutrients with Cancer Prevention Properties; Ronald Ross Watson, PhD and Tina K. Leonard; Journal of The American Dietetic Association; vol.86:505, April 1986.
- (284) Proximate Composition, Cholesterol, and Calcium Content in Mechanically Separated Fish Flesh From Three Species of the Gadidae Family; Judith Krzynowek, Denise Peton, and Kate Wiggin; Journal of Food Science; vol.49:1182, 1984.
- (285) Composition of Red Delicious Apples; C.D. Johnson, R. R. Eitenmiller, J. B. Jones, Jr., V. N. M. Rao, and S.E. Gebhardt; Journal of Food Science; vol.49:952, 1984.
- (286) Yield of Chicken Parts: Proximate Composition and Mineral Content; Christine Meiners, PhD; M.G. Crews, PhD, and S.J. Ritchey, PhD; Journal of The American Dietetic Association; vol.81:435, 1982.
- (287) Salt Substitutes and Medical Potassium Sources: Risks and Benefits; Danielle Riccardella, MS, and Johanna Dwyer, DSc., RD; Journal of The American Dietetic Association; vol.85:471, April 1985.
- (288) New Carrot Excels in Carotene and Flavor; The Journal of The American Dietetic Association; From Agricultural Research, 32 (May): 12, 1984.
- (289) Discussions with and Information from James E. Leklem, PhD, Oregon State University, regarding Vitamin B6, 1986, 1987.
- (290) Proximate Components in Selected Variety Breads Commercially Produced in Major U.S. Cities; Gur Ranhotra, Janette Gelroth, Frances Novak, Faustina Bohannon, and Ruth Matthews; Journal of Food Science; vol.49:642, 1984.
- (291) Contents and Retention of Nutrients in Extra Lean, Lean and Regular Ground Beef; K. Ono, B.W. Berry, and E. Paroczay; Journal of Food Science; vol.50:701, 1985.
- (292) Content of Zinc in Selected Muscles from Beef, Pork, and Lamb; B. R. Schricker, D. D. Miller, and J. R. Stouffer; Journal of Food Science; vol.47:1020, 1982.
- (293) Tocopherols and Tocotrienols in Finnish Foods: Meat and Meat Products; Vieno Piironen, Eeva-Liisa Syvaaja, Pertti Varo, Kari Salminen, and Pekka Koivistoinen; Journal of Agric. Food Chemistry; vol.33:1218, 1985.
- (294) Nutrient Composition of Retail Ground Beef; Joanne M. Holden, Elaine Lanza, and Wayne R. Wolf; Journal of Agricultural Food Chemistry; vol.34:302, 1986.
- (295) Tocopherols and Tocotrienols in Finnish Foods: Vegetables, Fruits, and Berries; Vieno Piironen, Eeva-Liisa Syvaaja, Pertti Varo, Kari Salminen, and Pekka Koivistoinen; Journal of Agricultural Food Chemistry; vol.34:742, 1986.
- (296) Lipid Content and Fatty Acid Composition of Indica and Japonica Types of Nonglutinous Brown Rice; Hirokadzu Taira and Wan-Lai Chang; Journal of Agric. Food Chemistry; vol.34: 542, 1986.
- (297) Studies on Dietary Fiber. 3. Improved Procedures for Analysis of Dietary Fiber; Olof Theander and Eric A. Westerlund; Journal of Agric. Food Chemistry; vol.34:330, 1986.
- (298) Effect of Processing on Available Carbohydrates in Legumes; Sudesh Jood, Usha Mehta, and Randhir Singh; Journal of Agric. Food Chemistry; vol.34:417, 1986.
- (299) The Composition of Commercially Important Fish Taken from New England Waters. II. Proximate Analysis of Butterfish, Flounder, Pollock, and Hake, and Their Seasonal Variation; Journal of Food Science; vol.27,1962.
- (300) Ascorbic Acid and Vitamin A Activity in Selected Vegetables from Different Geographical Areas of the United States; B. P. Klein and A. K. Perry; Journal of Food Science; vol.47:941, 1982.
- (301) Nutrient Composition of Cantaloupe and Honeydew Melons; R. R. Eitenmiller, C. D. Johnson, W. D. Bryan, D. B. Warren, and S. E. Gebhardt; Journal of Food Science; vol.50:136, 1985.
- (302) Mineral and Vitamin Content of Goat's Milk; Wajih N. Sawaya, Ph.D., Jehangir K. Khalil, Ph.D., and Abdullah F. Al-Shalhat, B.Sc.; The Journal of The American Dietetic Association; vol.84:433, April 1984.

- (303) Vitamin E Composition of Some Seed Oils as Determined by High-Performance Liquid Chromatography with Fluorometric Detection; A. J. Speek, J. Schriver, and W.H.P. Schreurs; *Journal of Food Science*; vol.50:121, 1985.
- (304) Measuring Dietary Fiber in Human Foods; Judith A. Marlett and Joan G. Chesters; *Journal of Food Science*; vol.50:410, 1985.
- (305) Beef Patty Composition: Effects of Fat Content and Cooking Method; Bradford W. Berry, Ph.D., and Kathleen Leddy; *The American Dietetic Association*; vol. 84:654, June 1984.
- (306) Metal Content of Wines; C. S. Ough, E. A. Crowell, and J. Benz; *Journal of Food Science*; vol.47:825, 1982.
- (307) Vitamin Retention During Preparation and Holding of Mashed Potatoes Made from Commercially Dehydrated Flakes and Granules; Jorg Augustin, G.A. Marousek, W.E. Artz, and B.C. Swanson; *Journal of Food Science*; vol.47:274, 1981.
- (308) Cholesterol Content of Raw and Cooked Beef Longissimus Muscles with Different Degrees of Marbling; Ki Soon Rhee, Thayne R. Dutson, Gary C. Smith, Robert L. Hostetler, and Raymond Reiser; *Journal of Food Science*; vol. 47:716, 1982.
- (309) Effect of Home and Industrial Processing on Protein Quality of Baby Foods and Breakfast Cereals; M. A. Kahn and B. O. Eggum; *Journal of Science Food Agriculture*; vol.30:369, 1979.
- (310) Energy Value of Foods - Basis and Derivation; US Department of Agriculture Handbook 74; Al Merrill and B. K. Watt, 1973.
- (311) Consumer and Food Economic Institute; Food, Home and Garden Institute; vol.228:64, 1979.
- (312) Trace Elements - A Selective Survey; J. G. Reinhold; *Clinical Chemistry*; vol.21:476, 1975.
- (313) Composition of Hawaii Fruits; Hawaii Agriculture Exp. Bulletin; N. S. Wenkam and C. D. Miller; No. 135:87, 1965.
- (314) Effect of Cooking on Vegetable Fiber; V. Matther and H. Appledorf; *Journal of Food Science*; vol.43:1344, 1978.
- (315) Lipid Content and Fatty Acid Profiles of Various Deep-Fat Fried Foods; L. M. Smith, A. J. Clifford, R. K. Creveling and C. L. Hamblin; *Journal of American Oil Chemists Society (JAOCS)*; vol.62:996, June 1985.
- (316) Dietary Fiber: Analysis and Food Sources; D.A.T. Southgate; *American Journal of Clinical Nutrition*; vol. 31:5107, 1978.
- (317) Effect of Processing on Dietary Fiber Content of Bran, Beans, and Carrots; Anderson and Clydesdale; *Journal of Food Science*; vol.45:1538, 1980.
- (318) Effect of Cooking on Nutrient Retention of Legumes; David B. Haytowitz, and Ruth H. Matthews; *Cereal Foods World*; vol.28:362, June 1983.
- (319) Nutrient Composition of Fresh Retail Pork; M. Moss, J. M. Holden, K. Ono, R. Cross, H. Slover, B. Berry, E. Lanza, R. Thompson, W. Wolf, J. Vanderslice, H. Johnson, and K. Stewart; *Journal of Food Sciences*; vol.48:1767, 1983.
- (320) Protein Fortification of Cookies; K. Lorenz; *Cereal Foods World*; vol.28:449, August 1983.
- (321) Evaluation of the Nutrient Composition of Wheat. II. Proximate Analysis, Thiamin, Riboflavin, Niacin, and Pyridoxine; K.R. Davis, R.F. Cain, D. Le Tourneau, L.J. Peters, and J. McGinnis; *Cereal Chemistry*; vol.58:116, 1981.
- (322) The Vitamins of Triticale, Wheat, and Rye; P. Michela and K. Lorenz; *Cereal Chemistry*; vol.53:853, 1976.
- (323) Bioavailability of Magnesium in Cereal-Based Foods; Gur S. Ranhotra, Ph.D.; *Cereal Foods World*; vol.28:349, June 1983.
- (324) Nutritional Profile of Corn and Flour Tortillas; Gur S. Ranhotra, Ph.D.; *Cereal Foods World*; vol.30:703, October 1985.
- (325) Retention of Selected B Vitamins in Cooked Pasta Products; G.S. Ranhotra, J.A. Gelroth, F. A. Novak, and R. H. Matthews; *Cereal Chemistry*; vol.62:476, 1985.
- (326) Nutritional Composition of Bagels Commercially Produced in the United States; C.S. Ranhotra, J.A. Geiroth, and F.A. Novak; *Cereal Foods World*; vol.30:209, March 1985.

- (327) B Vitamins in Selected Variety Breads Commercially Produced in Major US Cities; Gur Ranhotra, Janette Gelroth, Frances Novak, and Ruth Matthews; *Journal of Food Science*; vol.50:1174, 1985.
- (328) A New Look at Dietary Fiber; Martin A. Eastwood, MD, and Reginald Passmore, MD; *Nutrition Today*; September/October 1984.
- (329) Selenium in Wheats and Commercial Wheat Flours; K. Lorenz; *Cereal Chemistry*; vol.55:287, 1978.
- (330) Selenium Content of Foods Grown or Sold in Ohio; A. L. Moxon, and D. L. Palmquist; *Ohio Report on Research and Development*; Ohio Agricultural Research and Development Center; Jan./Feb. 1980.
- (331) Alaska King Crab: Fatty Acid Composition, Carotenoid Index and Proximate Analysis; Richard A. Krzeczowski, R. D. Tenney and C. Kelley; *Journal of Food Science*; vol.36:604, 1971.
- (332) California Walnuts and Light Foods; Tom Payne; *Cereal Foods World*; vol.30:215, March; 1985.
- (333) Nutrient Composition of Fresh Retail Pork; M. Moss, J. M. Holden, K. Ono, R. Cross, H. Slover, B. Berry, E. Lanza, R. Thompson, W. Wolf, J. Vanderslice, H. Johnson, and K. Stewart; *Journal of Food Science*; vol. 48:1767, 1983.
- (334) Nutritive Value of Selected Variety Breads and Pastas; Gur S. Ranhotra, PhD; Janette A. Gelroth; Frances A. Novak; M. Ann Bock, PhD, RD; Gay L. Winterringer, PhD, RD, and Ruth H. Matthews, RD; *Journal of The American Dietetic Association*; vol.84:324, March 1984.
- (335) The Content of Nine Mineral Elements in Raw and Cooked Mature Dry Legumes; Christine R. Meiners, Nellie L. Derise, Herbert C. Lau, Michael G. Crews, S.J. Ritchey, and Elizabeth W. Murphy; *Journal of Agric. Food Chemistry*; vol.24:1126, 1976.
- (336) Proximate Composition and Yield of Raw and Cooked Mature Dry Legumes; Christine R. Meiners, Nellie L. Derise, Herbert C. Lao, S.J. Ritchey, and Elizabeth W. Murphy; *Journal of Agric. Food Chemistry*; vol.24: 1122, 1976.
- (337) Content of Selected Nutrients in Raw, Cooked, and Processed Legumes; David B. Haytowitz, Anne C. Marsh, and Ruth H. Matthews; *Food Technology*; March 1981.
- (338) Proximate and Mineral Content of Selected Baked Products; Catherine McQuilkin Tarone, and Ruth H. Matthews; *Cereal Foods World*; vol.27:308, 1982.
- (339) Food Values of Portions Commonly Used; Jean A. T. Pennington and Helen Nichols Church; Harper and Row Pub., New York, 1985.
- (340) Effect of Germination on the Nutritive Value of Legumes; J. Vanderstoep; *Food Technology*; 35(3): 83.
- (341) The Alaska Dietary Survey 1956-1961; Christine A. Heller, PhD, and Edward M. Scott, PhD; Public Health Service Publication No. 999-AH-2; Arctic Health Research Center; Anchorage, Alaska.
- (342) Food Composition Table from Unpublished Manuscript; Christine Heller, Nutritionist; Arctic Health Research Center; US Dept. HEW, Anchorage, Alaska.
- (343) Potato Chip/Snack Food Association Nutrition Service; Salted Snacks; Sampling Dates and Sources of Laboratory Composites for Data Submitted to Nutrient Data Banks; Laguna Beach, CA; 1986.
- (344) Ross Laboratories; Ross Medical Nutritional System; Product Information; Enteral Nutrition; Columbus, OH; June 1986, 1991.
- (347) California Olive Industry; Nutritional facts about California Ripe olives, October 1986.
- (348) Enteral Nutrition Formulary Composition Chart; San Jose State Univ; Dept. of Nutrition and Food Services; Produced under an Educational Grant from NUTREX Corporation; Sunnyvale, CA; 1986.
- (349) Mead Johnson Company, Nutritional Division; Evansville, IN; 1985, 1990, 1991.

- (350) Provisional Tables on the Content of Omega-3 Fatty Acids and Other Fat Components of Selected Foods; Frank N. Hepburn; Jacob Exler; and John L. Weihrauch; *Journal of the American Dietetic Association*; vol.86:788; June 1986.
- (351) Mineral Content of Foods and Total Diets: The Selected Minerals in Foods Survey, 1982 to 1984; Jean A.T. Pennington, Ph.D., R.D.; Barbara E. Young; Dennis B. Wilson; Roger D. Johnson; and John E. Vanderveen, Ph.D.; *Journal of the American Dietetic Association*; vol.86:878; July 1986.
- (352) Vitamin E in Foods from High and Low Linoleic Acid Diets; J. Lehmann, M.S., and J.T. Judd, Ph.D.; *Journal of the American Dietetic Association*; vol.86:1208; September 1986.
- (353) A Critical Review of Food Fiber Analysis and Data; Elaine Lanza, Ph.D., and Ritva R. Butrum, Ph.D.; *Journal of the American Dietetic Association*; vol.86:734; June 1986.
- (354) Folic Acid Values in Food; Eddie M. Lancaster, M.S., R.D.; Cornelia H. Boone, M.S., R.D.; Mary D. Brooks, M.S., R.D.; and Mary A. Smith, Ph.D., R.D.; University of Tennessee Center for the Health Sciences, Child Development Center; 1985.
- (355) Chemistry and Analysis of Soluble Dietary Fiber; Alfred Olson; Gregory M. Gray; and Meichen Chiu; *Food Technology*; vol.41:71; February, 1987.
- (356) Vitamin E and Fatty Acid Composition of Human Milk; Lennart Jansson, MD; Bjorn Akesson, MD; and Lars Holmberg, MD; *The American Journal of Clinical Nutrition*; vol. 34:8; January, 1981.
- (357) Crude Protein, Minerals, and Total Carotenoids in Sweet Potatoes; David H. Picha; *Journal of Food Science*; vol. 50:1768; 1985.
- (358) Dietary Fiber and Other Constituents of Some Tongan Foods; W.D. Holloway; J.A. Monroe; J.C. Gurnsey; E.W. Pomare; and N.H. Stace; *Journal of Food Science*; vol. 50:1756; 1985.
- (359) Elemental Analysis of Fruit and Vegetables From Tonga; J.A. Monroe, W.D. Holloway and J. Lee; *Journal of Food Science*; vol.51:522; 1986.
- (360) Distribution of Selenium in Human Milk; J.A. Milner, PhD.; L. Sherman, MS; and M.F. Picciano, PhD; *American Journal of Clinical Nutrition*; vol. 45:617; 1987.
- (361) Dietary Selenium Intake and Selenium Concentrations of Plasma, Erythrocytes, and Breast Milk in Pregnant and Post-partum Lactating and Nonlactating Women; Orville A. Levander, PhD; Phyllis B. Moser, PhD; and Virginia C. Morris, MS; *American Journal of Clinical Nutrition*; vol. 46:694; October, 1987.
- (362) Selenium Content of Processed Soybeans; C.M. Weaver, J. Davis; H.S. Marks and R.K. Sensmeier; *Journal of Food Science*; vol. 53:300; 1988.
- (363) Nutritional, Fatty Acid, and Oil Characteristics of Pumpkin and Melon Seeds; Evangelos S. Lazos; *Journal of Food Science*; vol. 51:1382; 1986.
- (364) Vitamin B12 Activity in Miso and Tempeh; Delores D. Truesdell; Nancy R. Green; and Phyllis B. Acosta; *Journal of Food Science*; vol. 52:493; 1987.
- (365) Proximate Composition, Mineral Content, and Fatty Acids of Catfish (*Ictalurus punctatus*, Rafinesque) for Different Seasons and Cooking Methods; P.A. Mustafa and D.M. Medeiros; *Journal of Food Science*; vol. 50:585; 1985.
- (366) Ocean Pout (*Macrozoarces americanus*): Nutrient Analysis and Utilization; Sudip N. Jhaveri; Pavlos A. Karakoltsidis, Soliman Y.K. Shenouda, and Spiros M. Constantinides; *Journal of Food Science*; vol. 50:719; 1985.
- (367) Proximate and Amino Acid Composition of the Rice and Muscle of Selected Marine Species; Mariko Iwasaki and Rokuro Harada; *Journal of Food Science*; vol. 50:1585; 1985.
- (368) Contents and Retention of Nutrients in Extra Lean, Lean and Regular Ground Beef; K. Onio; B.W. Berry; and E. Paroczay; *Journal of Food Science*; vol. 50:701; 1985.
- (369) The Folate in Human Milk; Jack M. Cooperman, PhD; Harry S. Dweek, MD; Leonard J. Newman, MD; Charles Garbarino, MD; and Rafael Lopez, MD; *The American Journal of Clinical Nutrition*; vol. 36:576; October, 1982.

- (370) Polyunsaturated Fatty Acids and Fat in Fish Flesh for Selecting Species for Health Benefits; Thomas L. Hearn; Sandra A. Sgoutas, James A. Hearn and Demetrios S. Sgoutas; *Journal of Food Science*; vol. 52:1209; 1987.
- (371) Lipid Content and Fatty Acid Composition of Buckwheat Seed; G. Mazza; *Cereal Chemistry*; vol. 65:122; March/April, 1988.
- (372) Stability of Polyunsaturated Fatty Acids After Microwave Cooking of Fish; Thomas L. Hearn, Sandra A. Sgoutas, Demetrios S. Sgoutas and James A. Hearn; *Journal of Food Science*; vol. 52:1430; 1987.
- (373) Soluble and Total Dietary Fiber in White Bread; Gur Ranhotra; and Janette Gelroth; American Association of Cereal Chemists, Inc; vol. 65:155; 1988.
- (374) Soluble and Insoluble Fiber in Soda Crackers; Gur Ranhotra and Janette Gelroth; American Association of Cereal Chemists, Inc; vol. 65:159; 1988.
- (375) Dietary Fiber and Resistant Starch; H.N. Englyst, PhD; H. Trowell, MD; D.A.T. Southgate, PhD; and J.H. Cummings, MSc; *American Journal of Clinical Nutrition*; vol. 46:873; 1987.
- (376) Workshop 1 — Component Analysis of Fiber in Food; Chairman: Peter J. Van Soest, MD; *The American Journal of Clinical Nutrition*; vol. 31:S75; October, 1978.
- (377) Dietary Fiber in the Reduction of Colon Cancer Risk; Peter Greenwald, MD, Dr, PH; Elaine Lanza, PhD; and Gerald A. Eddy, DVM, PhD; *Journal of the American Dietetic Association*; vol. 87:1178; September, 1987.
- (378) Dietary Fiber: Classification, Chemical Analyses, and Food Sources; Joanne L. Slavin, PhD, RD; *Journal of the American Dietetic Association*; vol. 87:1164; September, 1987.
- (379) Pantothenic Acid Content of Human Milk; L. Johnston; L. Vaughan; and H.M. Fox; *The American Journal of Clinical Nutrition*; vol. 34:2205; October, 1981.
- (380) Thiamine Partitioning and Retention in Cooked Rice and Pasta Products; H.T. Vandrasek and J.J. Warthesen; *Cereal Chemistry*; 64:116; 1987.
- (381) Nutritional Profile of Corn and Flour Tortillas; Gur S. Ranhotra, PhD; *Cereal Foods World*; vol. 30:704; October, 1985.
- (382) Nutrient Composition, Protein Quality, and Sensory Properties of Thirty-Six Cultivars of Dry Beans (*Phaseolus vulgaris* L.) H.H. Koehler, Ch'iung-Hsia Chang, Genevieve Scheier, and D.W. Burke; *Journal of Food Science*; vol. 52:1336; 1987.
- (383) Vitamin and Proximate Composition of Fast-Food Fried Chicken; Jane A. Bowers, PhD; Jean A. Craig, MS; Tammy Tucker, MS; Joanne M. Holden, MS; and Linda P. Posati, MS; *Journal of the American Dietetic Association*; vol.87:736; June, 1987.
- (384) Chemical Forms of Iron, Calcium, Magnesium and Zinc in Black, Oolong, Green and Instant Black Tea; Lauren S. Jackson and Ken Lee; *Journal of Food Science*; vol. 53:181; 1988.
- (385) Moisture, Fat and Cholesterol Content of Some Raw, Barbecued and Cooked Organ Meats of Beef and Mutton; Faisal A. Mustafa; *Journal of Food Science*; vol. 53:270; 1988.
- (386) Effects of Chemical Preservatives on Storage and Nutrient Composition of Soybean Curd; Anna Miskovsky and Martha B. Stone; *Journal of Food Science*; vol. 52:1535; 1987.
- (387) Loss of Vitamin C in Vegetables During the Foodservice Cycle; Beth L. Carlson, PhD; and Mary H. Tabacchi, PhD, RD; *Journal of the American Dietetic Association*; vol. 88:65; January, 1988.
- (388) Fatty Acid Composition of Mature Human Milk of Egyptian and American Women; Marlene W. Borschel, RD, PhD; Robert G. Elkin, PhD; Avanelle Kirksey, PhD; Jon A. Story, PhD; Osman Galal, MD, PhD; Gail G. Harrison, PhD; and Norge W. Jerome, PhD; *American Journal of Clinical Nutrition*; vol. 44:330; 1986.
- (389) Contents and Retentions of Sodium and Other Minerals in Pasta Cooked in Unsalted or Salted Water; J.A. Albrecht, E.H. Asp and I.M. Buzzard; *Cereal Chemistry*; vol. 64:106; March/April, 1987.

- (390) Dietary Fiber Content of Selected Foods; James W. Anderson, MD, and Susan R. Bridges, BA; *AM Journal of Clinical Nutrition*, 47:440-7, 1988.
- (391) Mineral Content of Market Samples of Fluid Whole Milk; Jean A.T. Pennington, PhD, RD; Dennis B. Wilson; Barbara E. Young; Roger D. Johnson; and John E. Vanderveen, PhD; *Journal of the American Dietetic Association*; vol. 87:1036; August, 1987.
- (392) HPLC Determination of Carotenoids in Fruits and Vegetables in the United States; Janice L. Bureau and Rodney J. Bushway; *Journal of Food Science*; vol. 51:128; 1986.
- (393) Selenium in Foods Produced and Consumed in Greece; Michael S. Bratakos; Theodore F. Zafiroopoulos, Panayiotis A. Sis,os; and Panayiotis V. Ioannou; *Journal of Food Science*; vol. 52:817; 1987
- (394) Selenium Content of Foods Purchased or Produced in Ohio; Jean T. Snook, PhD; Donna Kinsey; Donald L. Palmquist, PhD; James P. DeLany, PhD; Virginia M. Vivian, PhD, RD; and Alvin L. Moxon, PhD; *Journal of the American Dietetic Association*; vol. 87:744; June, 1987.
- (395) Selenium Content of a Core Group of Foods Based on a Critical Evaluation of Published Analytical Data; Anita Schubert, MS; Joanne M. Holden, MS; and Wayne R. Wolf, PhD; *Journal of the American Dietetic Association*; vol. 87:285; March, 1987.
- (396) Heinz Baby Food and Juices; Idamarie Laquatra, PhD, RD; Heinz USA; Pittsburgh, PA; 1988.
- (397) Nutrient Composition of Some Fresh and Cooked Retail Cuts of Veal; K. Ono; B.W. Berry; and L.W. Douglass; *Journal of Food Science*; vol. 51(5):1352; 1986.
- (398) Dietary Fiber and Bread: Intake, Enrichment, Determination, and Influence on Colonic Function; Hans Georg Becker; Dr. Werner Steller; Prof. Dr. Walter Feldheim; Dr. Elizabeth Wisker; Wolfgang Kulikowski; Dr. Peter Suckow; Prof. Dr. Fredrich Meuser; and Prof. Dr. Wilfried Seibel; *Cereal Foods World*; vol. 31(4):306; April, 1986.
- (399) Soluble and Insoluble Plant Fiber in Selected Cereals and Vegetables; Wen-Ju Lin Chen, PhD; and James W. Anderson, MD; *The American Journal of Clinical Nutrition*; vol. 34:1077; June, 1981.
- (400) Dietary Fiber Intake in The US Population; Elaine Lanza, PhD; D. Yvonne Jones, PhD; Gladys Block, PhD; and Larry Kessler, ScD; *American Journal of Clinical Nutrition*; vol. 46(5):790; November, 1987.
- (401) Phytate and Zinc Contents of Coffees, Coconuts, and Teas; B.F. Harland and D. Oberleas; *Journal of Food Science*; vol. 50:832; 1985.
- (402) Fiber Analysis Tables; Prepared by D.A.T. Southgate B. Bailey, E. Collinson and A.F. Walker. From: *J. Human Nutrition* 30:303, 1976; *The Journal of Clinical Nutrition*; vol. 31:S281; October, 1978.
- (403) Food Fiber Choices for Diabetic Diets; Eugenio Del Toma, MD, PhD; Aldo Clementi, MD, MS; Marcello Marcelli, MD, MS; Marsilio Cappelloni, RT; and Claudia Lintas, PhD; *The American Journal of Clinical Nutrition*; vol. 47:243; February, 1988.
- (404) Dietary Fibers: Their Definition and Nutritional Properties; Peter J. Van Soest, PhD; *The American Journal of Clinical Nutrition*; vol. 31:S12; October, 1978.
- (405) Composition of Foods—Legumes and Legume Products...Raw, Processed, Prepared; David B. Haytowitz; and Ruth H. Matthews; *US Department of Agriculture Handbook No. 8-16*; December, 1986.
- (406) Composition of Foods—Finfish and Shellfish
- (407) Composition of Foods--Beef products...Raw, Processed, Prepared; Barbara A. Anderson; Jeanne L. Lauderdale and Margaret Hoke; *US Department of Agriculture Handbook NO. 8-13*; August, 1986.
- (408) Provisional, unpublished data on Dietary fiber from USDA, HNIS, Hyattsville, Maryland. Ruth Mathews and Pamela Pehrsson, July 1988.

- (409) Provisional table on the Dietary Fiber Content of Selected Foods, HNIS/PT-106. R.H. Mathews and P.R. Pehrsson. USDA, Hyattsville, MD, 1988.
- (410) Oat bran data from USDA, HNIS, Hyattsville, MD, spring, 1988. (David Haytowitz, Jacob Exler, John Weihrauch, Pamela Pehrsson.)
- (411) Ambrosia Chocolate Company, Milwaukee, Wisconsin, February 1988, 1989, 1990.
- (412) McDonald's Corporation, 1988, 1990, 1991.
A Nutritional Analysis of Food Served at McDonald's Restaurants, McDonald's Corporation, Oak Brook Illinois. Nutrition Analysis by Raltech Scientific Services, Inc., 1984, 1986, 1988. Hazelton Labs 1990, 1992.
Nutritional Analysis of Food Served at McDonald's Restaurants; Hazleton Laboratories America, Inc.; Chemical and Biomedical Sciences Division; McDonald's Corp.; 1986, 1988.
- (413) Arby's Inc.
- (414) Burger King Corporation, 1986, 1989. Burger King Nutrition Guide;
- (415) International Dairy Queen, Inc.
- (416) Domino's Pizza, Inc., 1988.
- (417) Hardee's Food Systems, Inc.
- (418) Foodmaker, Inc., Jack in the Box Restaurants; 1986.
- (419) Pizza Hut, Inc.
- (420) Rax. Rax Products Nutritional Information; Rax Corporate Center, Ohio, 1987, 1989.
- (421) Taco Time International, Inc.
- (422) Wendy's International, Inc., 1986, 1989.
- (423) White Castle System, 1985, 1989.
- (424) Long John Silver's Restaurants; Department of Nutrition & Food Science, University of Kentucky.
- (425) The Coca Cola Company, Atlanta, Georgia. Also: Dad's, Fanta, Fresca, Hi-C, Mello Yello, Minute Maid, Mr. Pibb, Ramblin' Root Beer, Sprite, Tab.
- (426) The Shasta Beverage Company, 1988.
- (427) Riverside Food Facts; vol. 11:4; 1988.
- (428) Composition of Foods: Fast Foods...Raw, Processed, Prepared; Lynn E. Dickey and John L. Weihrauch; U.S. Department of Agriculture Handbook No. 8-21, 1988.
- (429) Lea and Perrins, Inc., Summer 1989.
- (430) Ralston Purina Company, St. Louis, MO. Also: Beech Nut, Solka-Floc.
- (431) Dannon Company, 1989.
- (432) Nabisco Brands, Inc., East Hanover, NJ. Also: Fleischmann's Egg & Dairy, Ortega, Plush Pippin, Regina Wines & Vinegars, Snackwell's.
- (433) Composition of Foods: Lamb, Veal, and Game Products...Raw, Processed, Prepared; Marjorie L. Clements, Lynn E. Dickey, Jacob Exler; and I. Margaret Hoke; U.S. Department of Agriculture Handbook No. 17, 1989.
- (434) Food Composition and Nutrition Tables 1986/87; S.W. Souci; W. Fachmann; and H. Kraut; Wissenschaftliche Verlagsgesellschaft mbH Stuttgart, Germany, 1986; third revised and completed edition.
- (435) Canola Oil, Properties and Performance; M. Vaisey-Genser & N.A. Michael Eskin; published by the Canola Council, 1987.
- (436) Recommended Nutrient Intakes for Canadians; Bureau of Nutritional Sciences, Food Directorate, Health Protection Branch, Dept of National Health & Welfare; 1983.
- (437) Vitamin K Content of Foods, June 1986; U. S. Department of Agriculture Provisional Tables, Washington DC.
- (438) Phytate and Zinc Contents of Coffees, Coconuts, and Teas; B.F. Harland and D. Oberleas; Journal of Food Science; vol. 50:832; 1985.
- (439) Fiber Analysis Tables; Prepared by D.A.T. Southgate, B. Bailey, E. Collinson and A.F. Walker. From: J. Human Nutrition 30:303, 1976; The Journal of Clinical Nutrition; vol. 31:S281; October, 1978.

- (440) Food Fiber Choices for Diabetic Diets; Eugenio Del Toma, MD, PhD; Aldo Clementi, MD, MS; Marcello Marcelli, MD, MS; Marsilio Cappelloni, RT; and Claudia Lintas, PhD; The American Journal of Clinical Nutrition; vol. 47:243; February, 1988.
- (442) Nutritional Data on the Composition of Eggs, 1989, from Hazleton Labs, Wisconsin; and the USDA, HNIS, Hyattsville, Maryland, 1989.
- (443) Recommended Dietary Allowances, 10th edition; National Research Council, Food & Nutrition Board, Commission on Life Sciences, Subcommittee on the Tenth Edition of the RDAs; Washington DC, 1989.
- (444) Nutritional Elements in U.S. diets: results from the Total Diet Study, 1982-86; J.A.T. Pennington, B.E. Young, and D.B. Wilson; The Journal of American Dietetic Association, v. 89:659-664, 1989.
- (445) Selenium-related endemic diseases and the daily selenium requirements of humans; G. Yang, K. Ge, J. Chen, and X. Chen; World Review Nutri. Diet. v. 55:98-152; 1988.
- (446) The concentrations of copper and zinc in human milk. A longitudinal study; E. Vuori and P. Kuitunen; Acta Paediatrica Scand., v. 68:33-37, 1979.
- (447) Studies in human lactation; zinc, copper, manganese, and chromium in human milk in the first month of lactation; R.K. Chandra; J. American Medical Association, v. 252:1443-1446, 1985.
- (448) Apparent absorption and retention of Ca, Cu, Mg, Mn, and Zn from a diet containing bran; R.J. Apgar Schwartz and E.M. Wien; Am. J. Clinician Nutrition, v. 43:444-455, 1986.
- (449) Food Composition and Nutrition Tables 1989/90; S.W. Souci, W. Fachmann and H. Kraut; Wissenschaftliche Verlagsgesellschaft mbH Stuttgart, Germany, 1989; fourth revised and completed edition.
- (450) Pantothenic acid content of human milk; L. Johnston, L. Vaughan, and H. M. Fox; Am. J. Clinical Nutrition, v. 34:2205-2209, 1981.
- (451) On the requirements of ascorbic acid in man; steady-state turnover and body pool in smokers; A. Kallner, D. Hartmann, and D.H. Hornig, 1981; Am J. of Clinical Nutrition v. 34: 1347-1355, 1981
- (452) Composition of Foods: Cereal Grains and Pasta, USDA Handbook 8-18, pre-printed release from the USDA, Human Nutrition Information Service, 1989.
- (453) USDA Supplemental nutrition information, providing modifications to previously printed data in various editions of the USDA Handbook 8 series, 1989.
- (454) Nutritive Value of Foods for Canada; Micheline Brault Dubuc, M.Sc.; Liliane Caron LaHaie, PhD; 1987.
- (455) USDA Nutrient Data Base for Standard Reference, October 1989 from the USDA Human Nutrition Information Service, Nutrition Monitoring Division, Hyattsville, MD. Releases 7, 8, & 9.
- (456) Provisional Table on Percent Retention of Nutrients in Food Preparation; USDA, Human Nutrition Information Service, revised April 1984.
- (457) Nutrition Recommendations, Health and Welfare Canada, 1990, The Report of the Scientific Review Committee; published by the authority of the Minister of National Health and Welfare, by the Canadian Government Publishing Centre.
- (458) Measurement of Dietary Fiber in a Total Diet Study; R. Mongeau, R. Brassard, and P. Verdier; Journal of Food Composition and Analysis; v.2: 317-326, December 1989.
- (459) The Copper Content of Foods Based on a Critical Evaluation of Published Analytical Data; D.G. Lurie, J.M. Holden, A. Schubert, W.R. Wolf, and N.J. Miller-Ihli; Nutrient Composition Laboratory, Beltsville Human Nutrition Research Center, USDA, ARS, Beltsville MD, Journal of Food Composition and Analysis, V.2: 298-316; December 1989.
- (460) All American Gourmet Company, Orange, CA. Also: Budget Gourmet.

- (461) Con Agra Frozen Foods, Omaha, NE. Also: Armour, Banquet, Chun King, Country Skillet, Dining Lite, Healthy Choice, Kid Cuisine, La Choy Frozen Convenience Foods, Morton's Frozen Foods, Patio Britos.
- (462) Eagle Crest Foods, Dallas, TX. Also: Brighton's Potatoes, El Charrito, Larr's Potatoes.
- (463) Honey Hill Farms.
- (465) Ore-Ida Foods, Inc., Boise, ID.
- (467) Rujac International, Inc.
- (468) Stouffer Foods Corporation, Solon, OH
Also: Lean Cuisine, Lunch Express.
- (469) Tofutti Brands, Inc.
- (470) Weight Watchers--Foodways National, Inc., Boise, ID.
- (471) American Institute of Baking, Manhattan, KS.
- (472) Archer Daniels Midland Company, ADM Protein Specialties Division; Decatur, IL. Also: ADM Arkady, ADM Corn Processing, Olgivie Mills.
- (473) ADN Consulting; Duluth, GA.
- (474) Aqualon Company; Wilmington, DE.
- (475) Arrowhead Mills, Inc.; Hereford, TX.
- (476) Avebe America, Inc.; Princeton, NJ.
- (477) Basic American Foods; Vacaville, CA. Also: Basic Vegetable Products.
- (478) Berisford Cacao Nederland, Cacao de zaan b.v. Holland.
- (479) Bunge Foods; Bradley IL.
- (480) California Natural Products, Lathrop CA.
- (481) California Raisin Advisory Board, Food Technology Program; San Francisco, CA.
- (482) Central Soya Company, Inc., Chemurgy Division; Fort Wayne, IN.
- (483) Cherry Marketing Institute; Okemos MO.
- (484) China Bowl Trading Company, Inc.; Parsippany, NJ.
- (485) Coors Food Products Company; Golden, CO.
- (486) D.D. Williamson and Company, Inc.; Louisville, KY.
- (487) DCA Food Industries, Inc.; St. Louis, MO.
Also: Golden Dipt Company.
- (488) Premier Malt Products, Inc.; Grosse Pointe, MI. Also: Diamalt.
- (489) Diehl, Inc.; Defiance, OH.
- (490) Dumas Corporation, Dupro Division; Golden Valley MN.
- (491) Durkee-French Foods; Springfield, MO.
- (492) Lucas Meyer, Decatur, IL.
- (493) Excelpro, Inc.; 3760 E. 26th Street, Los Angeles, CA 90023.
- (494) FMC Corporation, Food and Pharmaceutical Products Divisions; 2000 Market Street, Philadelphia, PA.
- (495) Monsanto Chemical Company; "Food Phosphates by Monsanto", pub. no. 9002, St Louis, MO.
- (496) Foran Spice Company, Inc; Oak Creek, WI.
- (497) Freeman Industries, Inc.; Tuckahoe, NY.
- (498) Grain Processing Corporation; Muscatine, IA. Also: Rice-A-Roni.
- (499) Griffith Laboratories; Union, NJ.
- (500) Haarmann & Reimer Corporation, Food Ingredients Division, Elkhart, IN.
- (501) Hilton Davis Company; Cincinnati, OH.
- (502) Hoffman-La Roche, Inc. Roche Chemical Division; Nutley, NJ.
- (503) International Fibre Foods, Inc.; Vancouver, BC Canada.
- (504) International Nutrition and Genetics Corporation; Eden Prairie, MN.
- (505) James River Corporation; Berlin NH.
- (506) The Nutrient Composition of an Insect Flour Sample from Lake Victoria, Uganda. Donald Bergeron, Rodney J. Bushway, Franklin L. Roberts, Irv Kornfield, John Okedi, and Alfred A. Bushway; Journal of Food Composition and Analysis; vol. 1:4 pp. 371-377, November, 1988.

- (507) McIlhenny Company; Avery Island, LA.
Also: Tabasco Brand Sauce.
- (508) Lawry's Foods Inc.; 570 W. Avenue 26th,
Los Angeles, CA.
- (509) L.J. Minor Corporation; Solon, OH.
- (510) Meer Corporation, North Bergen NJ.
- (511) Merck and Company, Inc., Kelco Division;
Chicago, IL.
- (512) Miles, Inc., Biotechnology Products Division;
Elkhart, IN.
- (513) Mid America Food Sales, Ltd; Northbrook
IL.
- (514) Miller Brewing Company; Technical Center,
Milwaukee, WI. Also: Barley's Best.
- (515) Miyako Oriental Foods, Inc; Baldwin Park,
CA.
- (516) Morinaga Nutritional Foods, Inc.; Los
Angeles CA.
- (517) Morton Thiokol, Inc.; Woodstock, IL. Also:
Morton Salt Division.
- (518) National Starch and Chemical Company;
Bridgewater, NJ.
- (519) Nutrition Products Company; Louisville, KY.
- (522) Pfizer Chemicals Division; New York, NY.
Pfizer Chemicals Division; Groton, CT.
- (524) PMS Foods, Inc; Hutchinson, KS.
- (525) Proctor & Gamble Distributing Company;
Foodservice & Lodging Products Division,
Technical Services, Winston Hill Technical Center,
Cincinnati, OH. Also: Norwich Eaton
Pharmaceuticals, Inc (Norwich, NY)
- (526) Protein Technology International;
Cincinnati, OH.
- (527) Purac America Inc.; Arlington Heights, IL.
- (528) Riceland Foods, Inc; Stuttgart AR .
- (529) S.A. Remy Industries N.V.;
Wigmaallevuven-Belgium.
- (530) Staley Sweetener and Commodities Group.
Decatur, IL.
- (531) Gail Becker Associates, Greek Neck, NY.
- (532) Taste Apple Inc.; Newcomerstown, OH.
- (533) California Prune Board; World Trade
Center, San Francisco, CA.
- (534) NutraSweet Center; Deerfield, IL.
- (535) Van Den Bergh Food Ingredients Group;
Lafayette, CA
- (536) Virginia Gray and Company; Forest Grove,
OR.
- (537) Warner Jenkinson Company; St. Louis,
MO.
- (539) Food Sciences Corporation; Mount Laurel,
NJ 1991. Also: Biocare.
- (540) Clintec Nutrition Company; Deerfield Park,
IL 1991.
- (541) Corpak Incorporated; Wheeling, IL
1989/1991.
- (542) Diamond Crystal Specialty Foods, Inc.;
Middlebury, VT 1991.
- (543) Earth's Best, Inc.; Middlebury, VT 1991.
- (544) Gerber Products Co.; Fremont, MI
1990/1991.
- (545) Kendall McGaw, Inc; Irvine, CA. 1991.
- (546) Nutra Balance Products; Indianapolis, IN
1991.
- (547) Dean Distributors, Inc.; Burlingame, CA
1991.
- (548) Sandoz Nutrition; Minneapolis, MN 1991.
- (549) Sherwood Medical; San Francisco, CA
1990/1991.
- (550) Slim Fast Foods Company; New York, NY
1990/1991.
- (551) Wyeth-Ayerst Laboratories. Philadelphia,
PA 1991.
- (552) Food Values of Portions Commonly Used
(15th ed) by J. Pennington. NY: Harper & Row,
1989.
- (553) Nutrient databank for Fresh Fruits and
Vegetables. Newark, DE: Produce Marketing
Association.

- (554) Hazleton Laboratories America, Inc., Madison, WI.
- (555) McCance & Widdowson's The Composition of Foods (5th ed) by Holland, Welch, Unwin, Buss, Paul & Southgate. Cambridge (U.K.): The Royal Society of Chemistry & Ministry of Agriculture, Fisheries & Food, 1991.
- (556) Handbook of Food Preparation. Washington DC: The American Home Economics Assoc, 1980.
- (557) Provisional Table on the Vitamin D Content of Foods, HNIS/PT-108, by J.L. Weihrauch and L.M. Neira. Hyattsville, MD: USDA, 1991.
- (558) Sugar Content of Selected Foods: Individual & Total Sugars, Report #48, by R.H. Matthews, P.R. Pehrsson, M. Garhat-Sbet. Hyattsville, MD: USDA, HNIS, 1987.
- (559) "Start a cold day with a hot cereal, but which one?" Tufts University Diet & Nutrition Letter: 8,12; 1991.
- (560) Anheuser-Busch, Inc., St. Louis, MO.
- (563) Pet Incorporated, St. Louis, MO. Also: Old El Paso, Progresso, Van de Kamp.
- (564) Baskin-Robbins Incorporated.
- (565) Chinese Food Composition Tables, by Abby G. Ershow and Katherine Wong-Chen. Journal of Food Composition and Analysis 3 (3/4): 191-442, 1990.
- (566) Composition of Foods: Snacks and Sweets... Raw, Processed, Prepared; by Rena Cutrufelli and Pamela Pehrsson. Nutrient Data Research Branch, Nutrition Monitoring Division, USDA Human Nutrition Information Service, Agriculture Handbook No. 8-19; 1991.
- (568) The B. Manischewitz Co., Jersey City, NJ.
- (570) Chemical Composition and Nutritional Evaluation of Quinoa (Chenopodium quinoa Willd.), by M.J. Koziol. Journal of Food Composition and Analysis 5 (1): 35-68, 1992.
- (571) Wholesome & Hearty Foods - Garden Products, Portland, OR.
- (573) Food Composition Table for Use in Africa, by Woot-Tsuen Wu Leung. US Department of Health, Education & Welfare, 1968.
- (574) Report of Vitamin Analysis for Broccoli and Cauliflower, by Dr. Joseph Monteclavo. San Luis Obispo, CA: California Polytechnic State University.
- (575) Provisional Table on Percent Retention of Nutrients in Food Preparation. US Department of Agriculture Nutrient Data Research Group, Beltsville, MD, 1992.
- (576) Alberto-Culver USA Inc., Melrose Park, IL.
- (577) Pepsi-Cola Company, Purchase, NY. Also: 7-Up.
- (578) Energy and protein requirements. Report of a Joint FAO/WHO/UNU Expert Consultation. Technical Report Series No. 724. WHO: Geneva, Switzerland, 1985.
- (579) Review of protein quality evaluation methods - Evaluation of protein digestibility - corrected amino acid score method for assessing protein quality of foods by G. Sarwar and F.E. McDonough. J. Assoc. Off. Anal. Chem. 73:347-356, 1990.
- (580) Provisional Table on the Vitamin K Content of Foods, HNIS/PT104, by J.L. Weihrauch and S.A. Bowman. Hyattsville, MD:USDA-HNIS, June 1990.
- (581) USDA Survey Nutrient Database, Release 4. Hyattsville, MD:USDA-HNIS, 1991.
- (582) Calcium absorption from kale by R.P. Heaney and C.M. Weaver. American Journal of Clinical Nutrition 51:656-657, 1990.
- (583) Determination of Iodine Value by Bromine/Instrumental Neutron Activation Analysis by F.Y. Iskander. Journal of Association of Official Analytical Chemists 72:498-500, 1989.
- (584) Nutritional elements in US diets: Results from the total diet study, 1982 to 1986 by J.A.T. Pennington, B.E. Young and D.B. Wilson. Journal of the American Dietetic Association 89:659-664, 1989.
- (585) Molybdenum content of term and preterm human milk during the first 2 months of lactation by D. Bougle, F. Bureau, P. Foucault, J.F. Duhamel, G. Muller and M. Drosdowsky. American Journal of Clinical Nutrition 48:652-654, 1988.

- (586) Survey of total and bioavailable chromium in grain and cereal products by atomic absorption spectrophotometry by M. Plessi and A. Monzani. *Journal of Association of Official Analytical Chemists* 73:798-800, 1990.
- (587) Chromium content of selected breakfast cereals by R.A. Anderson, N.A. Bryden and M.M. Polansky. *Journal of Food Composition and Analysis* 1:303-308, 1988.
- (588) Nutritional bioavailability of manganese by C. Kies. Washington, D.C.: American Chemical Society Symposium Series, Sept. 1987, p. 1-7.
- (589) The selenium content of staple foods from Malawi and Papua New Guinea by U. Donovan, R.S. Gibson, E.L. Ferguson, S. Ounpuu, and P. Heywood. *Journal of Food Composition and Analysis* 4:329-336, 1991.
- (590) Trace element intake in PKU children. *Nutrition & the M.D.* 17 (5):3-4, 1991.
- (591) Selenium contents of rice grown at various sites in Japan by M. Yoshida and K. Yasumoto. *Journal of Food Composition and Analysis* 1:71-75, 1987.
- (592) Selenium content of selected foods important for improved assessment of dietary intake by W.R. Wolf, J.M. Holden, A. Schubert, D.G. Lurie and J. Woolson-Doherty. *Journal of Food Composition and Analysis* 5:2-9, 1992.
- (593) Are Germans selenium deficient? by O. Oster and W. Prellwitz (from *Selenium in Biology and Medicine*, W. Wendel, ed.). Berlin: Springer-Verlag, 1988, p. 229-233.
- (594) *Selenium in Nutrition*. Washington, DC: National Academy Press, 1983, p. 62-65.
- (595) A nationwide study of the selenium contents and variability in white bread by J.M. Holden, S. Gebhardt, C.S. Davis and D.G. Lurie. *Journal of Food Composition and Analysis* 4:183-195, 1991.
- (596) Selenium in foods in France by M. Simonoff, C. Hamon, P. Moretto and Y. Llabador. *Journal of Food Composition and Analysis* 1:295-302, 1988.
- (597) Folate intake and food sources in the U.S. population by A.F. Subar, G. Block and L.D. James. *American Journal of Clinical Nutrition* 50:508-516, 1989.
- (598) Determination of arsenic and selenium in environmental and agricultural samples by hydride generation atomic absorption spectrometry by J.W. Hershey and T.S. Oostdyk. *Journal of Association of Official Analytical Chemists* 71(6):1090-1093, 1988.
- (599) Selenium Concentration of the Edible Part of 74 New Zealand Fish Species by Peter Vlieg. *Journal of Food Composition and Analysis* 3:67-72, 1990.
- (600) Biotin in clinical medicine – a review by K.S. Roth, M.D. *American Journal of Clinical Nutrition* 34:1967-1974, 1981.
- (601) Selenium losses on cooking Greek foods by M.S. Bratakos, T.F. Zafiroopoulos, P.A. Siskos and P.V. Ioannou. *International Journal of Food Science and Technology* 23:585-590, 1988.
- (602) Chromium content in foods by R. Farre and M.J. Lagarda. *Journal of Micronutrient Analysis* 2:201-209, 1986.
- (603) Determination of fluoride in cocoa powder by ion-selective electrode by R.L. Pesselman, R.G. Loken, M.J. Hoffman and M.J. Feit. *Journal of Food Science* 54 (6):1650-1652.
- (604) *Copper Bioavailability and Metabolism* by C. Kies (ed.). New York: Plenum Press, p. 2-18.
- (605) An improved method of simultaneous HPLC Assay of riboflavin and thiamin in selected cereal products by E.S.P. Reyes and L. Subryan. *Journal of Food Composition and Analysis* 2:41-47, 1989.
- (606) Vitamin B-12: plant sources, requirements, and assay by V. Herbert, MD, JD. *American Journal of Clinical Nutrition*, 48:852-858, 1988.
- (607) Thiamin, riboflavin, and nicotinic acid contents of tropical root crops from the South Pacific by J.H. Bradbury and U. Singh. *Journal of Food Science*, 51(6):1563-1564, 1986.

- (608) Thiamin retention and other characteristics of cooked beef loin roasts by K. Cooksey, B.P. Klein, and F.K. McKeith. *Journal of Food Science*, 55(3):863-864, 1990.
- (609) Effect of marinating with wine, sodium bicarbonate or soy sauce on the thiamin content of beef by G.R. Skurray, J.M. Perkes and J. Duff. *Journal of Food Science*, 51(4):1059-1060.
- (610) Thiamin, riboflavin and niacin retention in cooked cowpeas as affected by kanwa treatment by S.G. Uzogara, I.D. Morton and J.W. Daniel. *Journal of Food Science*, 56(2):592-593, 1991.
- (611) Changes in the vitamin B-6 content in potatoes during storage by C. Addo and J. Augustin. *Journal of Food Science*, 53(3):749-752, 1988.
- (612) Effects of meat color, oven temperature, and sampling position on thiamin retention and moisture content of cooked turkey rolls by J.H. Hsieh, M.E. Matthews and R.W. Hartel. *Journal of the American Dietetic Association*, 91(7):845-846, 1991.
- (613) Folate content of bran from different wheat classes by W. J. Mullin and P.Y. Jui. *Cereal Chemistry*, 63(6):516-517, 1986.
- (614) Ascorbic acid and dehydroascorbic acid content of foods-as-eaten by J.T. Vanderslice, D.J. Higgs, J.M. Hayes and G. Block. *Journal of Food Composition and Analysis*, 3:105-118, 1990.
- (615) Ascorbic acid and dehydroascorbic acid content of tropical root crops from the South Pacific by J.H. Bradbury and U. Singh. *Journal of Food Science*, 51(4):975-976, 1986.
- (616) Trace Elements in Human and Animal Nutrition, 4th ed., by E.J. Underwood. New York: Academic Press, 1977, p.118-9; 186-7; 266-7; 286-289; 392-5;430-1.
- (617) Analysis of Biological Material for Trace Elements Using X-Ray Spectroscopy by V. Valkovic. Boca Raton, FL:CRC Press, Inc.,1980, p.94-121.
- (618) Iron, zinc, copper, manganese, selenium, and iodine in foods from the United States Total Diet Study by J.A.T. Pennington and B. Young. *Journal of Food Composition and Analysis* 3:166-184, 1990.
- (619) Concentration of boron and other elements in human foods and personal-care products by C.D. Hunt, T.R. Shuler and LM. Mullen. *Journal of the American Dietetic Association* 91(5):558-568, 1991.
- (620) X-Ray fluorescence measurements of Mg, P, S, Cl, K, Ca, Mn, Fe, Cu, and Zn in fruits, vegetables, and grain products by K.K. Nielson, A.W. Mahoney, LS. Williams and V.C. Rogers. *Journal of Food Composition and Analysis* 4:39-51, 1991.
- (621) Effects of cooking and canning on the mineral content of selected seafoods by J.A. Dudek, E.R. Elkins, B.A. Behl, S.C. Berman, D. Egelhofer and R.E. Hagen. *Journal of Food Composition and Analysis* 2:273-285, 1989.
- (622) A comparison of mineral extraction techniques of citrus juices as analyzed by inductively coupled plasma atomic emission spectrometry by R. Rezaaiyan and S. Nikdel. *Journal of Food Science* 55(5):1359-1360, 1990.
- (623) A rapid method for the determination of chlorine, phosphorus, and sulfur in flours of grains and legumes using wavelength dispersive x-ray fluorescence spectrometry by T. Perez Ruiz, M. Hernandez Cordoba and R. Ortiz Gonzalez. *Journal of Association of Official Analytical Chemists* 74(4):625-626, 1991.
- (624) Essential elements and cadmium and lead in fresh, canned, and frozen green beans (*Phaseolus vulgaris* L.) by A. Lopez and H.L. Williams. *Journal of Food Science* 50:1152-1157, 1985.
- (625) The determination of vitamin D in foods and feeds using high-performance liquid chromatography by T. Kobayashi, T. Okano and A. Takeuchi. *Journal of Micronutrient Analysis*, 2:1-24, 1986.
- (626) Vitamin E intakes and sources in the United States by S.P. Murphy, A.M. Subar and G. Block. *American Journal of Clinical Nutrition* 52:361-367, 1990.
- (627) Tocopherol contents of selected foods by HPLC/fluorescent quantitation by C.J. Hogarty, C. Ang and R.R. Eitenmiller. *Journal of Food Composition and Analysis* 2:200-209, 1989.

- (628) Stability of tocopherols and tocotrienols during storage of foods by V. Piironen, P. Varo and P. Koivistoinen. *Journal of Food Composition and Analysis* 1:124-129, 1988.
- (629) Stability of tocopherols and tocotrienols in food preparation procedures by V. Piironen, P. Varo and P. Koivistoinen. *Journal of Food Composition and Analysis* 1:58-58, 1987.
- (630) Vitamin E constituents of weaning foods from germinated cereals and legumes by L.M. Marero, E.M. Payumo, A.R. Aguinaldo, S. Homma and O. Igarashi. *Journal of Food Science* 56(1):270-271.
- (631) Determination of tocopherols in foodstuffs, especially nuts and spices, by high-performance liquid chromatography by H. Fukuba and T. Murota. *Journal of Micronutrient Analysis* 1:93-105, 1985.
- (632) Extraction and quantitation of tocopherol in raw and cooked channel catfish by M.C. Erickson. *Journal of Food Science* 56(4):1113-1114, 1991.
- (633) Tocopherols in chicken breast and leg muscles determined by reverse phase liquid chromatography by C.Y.W. Ang, G.K. Searcy and R.R. Eitenmiller. *Journal of Food Science*, 55(6):1536-1539, 1990.
- (634) Frying oil deterioration and vitamin loss during foodservice operation by B.L. Carlson and M.H. Tabacchi. *Journal of Food Science* 51(1):218-221, 1986.
- (635) Microwave energy effects on quality of some seed oils by H. Yoshida, N. Hirooka and G. Kajimoto. *Journal of Food Science* 55(5):1412-1416, 1990.
- (636) Microwave heating effects on relative stabilities of tocopherols in oils by H. Yoshida, N. Hirooka and G. Kajimoto. *Journal of Food Science* 56(4):1042-1046, 1991.
- (637) Vitamin E content of crude and refined vegetable oils in southern Brazil by I.D. Desai, H. Bhagavan, R. Salkeld and J. E. Dutra de Oliveira. *Journal of Food Composition and Analysis* 1:231-238, 1988.
- (638) Effects of microwave energy on the tocopherols of soybean seeds by H. Yoshida and G. Kajimoto. *Journal of Food Science* 54(6):1596-1600, 1989.
- (639) Vitamin K in colostrum and mature human milk over the lactation period, a cross-sectional study by L.M. Canfield, J.M. Hopkinson, A.F. Lima, B. Silva and C. Garza. *American Journal of Human Nutrition* 53:730-735, 1991.
- (640) Carotenoids and retinoids in Finnish foods: fish and fish products by V. Ollilainen, M. Heinonen, E. Linkola, P. Varo and P. Koivistoinen. *Journal of Food Composition and Analysis* 2:93-103, 1989.
- (641) Carotenoids and retinoids in Finnish foods: dietary fats by M. Heinonen, V. Ollilainen, E. Linkola, P. Varo and P. Koivistoinen. *Journal of Food Composition and Analysis* 1:334-340, 1988.
- (642) Carotenoids and retinoids in Finnish foods: meat and meat products by M. Heinonen, V. Ollilainen, E. Linkola, P. Varo and P. Koivistoinen. *Journal of Food Composition and Analysis* 1:178-188, 1988.
- (643) Carotenoids and retinoids in Finnish foods: cereal and bakery products by M. Heinonen, V. Ollilainen, E. Linkola, P. Varo and P. Koivistoinen. *Cereal Chemistry* 66(4):270-273, 1989.
- (644) Quantitative analysis of carotenoids and carotenoid esters in fruits by HPLC: red bell peppers by G.K. Gregory, T. Chen and T. Philip. *Journal of Food Science* 52(4):1071-1073, 1987.
- (645) Determination of carotenoids in fruits of *Rosa* sp. (*Rosa canina* and *Rosa rugosa*) and of Chokeberry (*Aronia melanocarpa*) by A. Razungles, J. Oszmianski and J. Sapis. *Journal of Food Science* 54(3):774-775, 1989.
- (646) Provitamin A activity of specialty fruit marketed in the United States by A. Hornava, W. Rogers and R. R. Eitenmiller. *Journal of Food Composition and Analysis* 3:119-133, 1990.
- (647) Effect of freezing, thawing, drying, and cooking on carotene retention in carrots, broccoli and spinach by Y.W. Park. *Journal of Food Science* 52(4):1022-1025, 1987.

- (648) Determination of olive oil carotenoids by HPLC by B. Stancher, F. Zonta and P. Bogoni. *Journal of Micronutrient Analysis* 3:97-106, 1987.
- (649) Plasma carotenoids in normal men after a single ingestion of vegetables or purified beta-carotene by E.D. Brown, M.S. Micozzi, N.E. Craft, J.G. Bieri, G. Beecher, B.K. Edwards, A. Rose, P.R. Taylor and J.C. Smith, Jr. *American Journal of Clinical Nutrition* 49:1258-65, 1989.
- (650) Photodegradation of carotenoids in a vegetable juice system by C.A. Pesek and J.J. Warthesen. *Journal of Food Science* 52(3):744-746, 1987.
- (651) Carotenoid composition of new cultivars of red pepper for paprika by L. Almela, J.M. Lopez-Roca, M.E. Candela and M. D. Alcazar. *Journal of Agricultural Food Chemistry* 39:1606-1609, 1991.
- (652) Effects of process stage and storage on retention of beta-carotene in tomato juice by J.M. Dietz and W.A. Gould. *Journal of Food Science* 51(3):847-848, 1986.
- (653) Determination of beta-carotene and other hydrocarbon carotenoids in red grapefruit cultivars by R.L. Rouseff, G.D. Sadler, T.J. Putnam and J.E. Davis. *Journal of Agricultural Food Chemistry* 40:47-51, 1992.
- (654) Beta-carotene losses during different methods of cooking green leafy vegetables in Bangladesh by M.M. Rahman, M.A. Wahed and M. A. Ali. *Journal of Food Composition and Analysis* 3:47-53, 1990.
- (655) Tocopherols and tocotrienols in cereal products from Finland by V. Piironen, E.L. Syvaaja, P. Varo, K. Salminen and P. Koivistoinen. *Cereal Chemistry* 63(2):78-81, 1986.
- (656) Marine algae as sources of fibres: determination of soluble and insoluble dietary fibre contents in some "sea vegetables" by M. Lahaye. *Journal of the Science of Food and Agriculture* 54:587-594, 1991.
- (657) Determination of total dietary fiber in Japanese foods by T. Nishimune, T. Sumimoto, T. Yakusiji, N. Kunita, T. Ichikawa, M. Doguchi and S. Nakahara. *Journal of the Association of Official Analytical Chemists*, 74(2):350-359.
- (658) Dietary fiber content of Italian fruit and nuts by C. Lintas and M. Cappelloni. *Journal of Food Composition* 5:146-151, 1992.
- (659) Dietary fiber and starch in some Southeast Asian fruits by J.K. Candlish, L. Gourley and H.P. Lee. *Journal of Food Composition and Analysis* 1:81-84, 1987.
- (660) Dietary fiber composition of selected foods in the People's Republic of China by G. Wang, J. Robertson, B. Parpia, J. Chen and T.C. Campbell. *Journal of Food Composition and Analysis* 4:293-303, 1991.
- (661) A comparison of three methods for analyzing dietary fiber in 38 foods by R. Mongeau and R. Brassard. *Journal of Food Composition and Analysis* 2:189-199, 1989.
- (662) Dietary fiber pectic substances: source of discrepancy between methods of fiber analysis by J.A. Monro. *Journal of Food Composition and Analysis* 4:88-99, 1991.
- (663) Determination of insoluble and soluble dietary fiber in foods and food products: collaborative study by L. Prosky, N. Asp, T.F. Schweizer, J.W. DeVries and I. Furda. *Journal of AOAC International*, 75(2):360-367, 1992.
- (664) Nutritional benefits of soy protein and soy fiber by J. Slavin. *Journal of the American Dietetic Association* 91(7):816-819, 1991.
- (665) Determination of total, soluble, and insoluble dietary fiber in foods — enzymatic-gravimetric method, MES-TRIS buffer: collaborative study by S.C. Lee, L. Prosky and J.W. DeVries. *Journal of AOAC International* 75(3):395-416, 1992.
- (666) Dietary fiber content of barley grown in Finland by T. Aalto, M. Lehtonen and P. Varo. *Cereal Chemistry* 65(4):284-286, 1988.
- (667) Improved method for measurement of dietary fiber as non-starch polysaccharides in plant foods by H.N. Englyst and J.H. Cummings. *Journal of the Association of Official Analytical Chemists* 71(4):808-814, 1988.

- (668) Determination of insoluble, soluble, and total dietary fiber in foods and food products: interlaboratory study by L. Prosky, N. Asp, T. F. Schweizer, J.W. DeVries and I. Furda. *Journal of the Association of Official Analytical Chemists* 71(5):1017-1023, 1988.
- (669) Urea enzymatic dialysis procedure for determination of total dietary fiber by J.L. Jeraci, B.A. Lewis, P.J. Van Soest and J.B. Robertson. *Journal of the Association of Official Analytical Chemists* 72(4):677-681, 1989.
- (670) Legume processing effects on dietary fiber composition by C. Vidal-Valverde and J. Frias. *Journal of Food Science* 56(5):1350-1352, 1991.
- (671) A rapid method for the determination of soluble and insoluble dietary fiber: comparison with AOAC total dietary fiber procedure and Englyst's method by R. Mongeau and R. Brassard. *Journal of Food Science* 51(5):1333-1336.
- (672) Recovery of soluble dietary fiber is dependent on the method of analysis by J.A. Marlett, J.G. Chesters, M.L. Longacre and J.J. Bogdanske. *American Journal of Clinical Nutrition* 50:479-485, 1989.
- (673) Total and soluble fiber content of air-classified white flour from hard and soft wheats by G.S. Ranhotra, J.A. Gelroth, B.K. Glaser and E.S. Posner. *Cereal Chemistry* 69(1):75-77, 1992.
- (674) Fatty acid composition of muscle tissue from closely or completely trimmed beef steaks and roasts by K.B. Harris, J.W. Savell and H.R. Cross. *Journal of Food Composition and Analysis* 4:120-127, 1991.
- (675) Omega-3 fatty acids: comparison of plant and seafood sources in human nutrition by J.A. Nettleton. *Journal of the American Dietetic Association* 91(3):331-337, 1991.
- (676) The cholesterol-saturated fat index for coronary prevention: background use, and a comprehensive table of foods by S.L. Connor, J.R. Gustafson, S.M. Artaud-Wild, C.J. Classick-Kohn and W.E. Connor. *Journal of the American Dietetic Association* 89(6):807-816, 1989.
- (677) Total sterols in seafoods: Iatroscan TLC/FID versus the Kovacs GLC/FID method by C.G. Walton, W.M.N. Rathnayake and R.G. Ackman. *Journal of Food Science* 54(4):793-804, 1989.
- (678) Lipid components of traditional Inuit foods and diets of Baffin Island by H.V. Kuhnlein, S. Kubow and R. Soueida. *Journal of Food Composition and Analysis* 4:227-236, 1991.
- (679) Comparison of pond-raised and wild red drum (*Sciaenops ocellatus*) with respect to proximate composition, fatty acid profiles, and sensory evaluation by M. Jahncke, M.B. Hale, J.A. Gooch, and J.S. Hopkins. *Journal of Food Science* 53(1):286-287, 1988.
- (680) Composition of omega-3 oils from some Great Lakes freshwater fish by C. Karahadian and R.C. Linsay. *Journal of Food Composition and Analysis* 2:13-21, 1989.
- (681) Fatty acid composition of the lipids from eight freshwater fish species from Greece by G. Aggelousis and E.S. Lazos. *Journal of Food Composition and Analysis* 4:68-76, 1991.
- (682) Differences in the omega-3 fatty acid contents in pond-reared and wild fish and shellfish by P. Chanmugam, M. Boudreau and D.H. Hwang. *Journal of Food Science* 51(6):1556.
- (683) Omega-3 fatty acids in Lake Superior fish by Y.J. Wang, L.A. Miller, M. Perren and P.B. Addis. *Journal of Food Science* 55(1):71-76, 1990.
- (684) Six northwest Atlantic finfish species as a potential fish oil source by J. Krzynowek, J. Murphy, E.R. Pariser and A.B. Clifton. *Journal of Food Science* 55(6):1743-1744, 1990.
- (685) Polyunsaturated fatty acids and fat in fish flesh for selecting species for health benefits by T.L. Hearn, S.A. Sgoutas, J.A. Hearn and Demetrios S. Sgoutas. *Journal of Food Science* 52(5):1209-1211, 1987.
- (686) Lipids and fatty acids of three species of northeast Pacific finfish harvested in summer by R.C. Wander and B.D. Patton. *Journal of Food Composition and Analysis* 4:128-135, 1991.

- (687) Stability of polyunsaturated fatty acids after microwave cooking of fish by T.L. Hearn, S.A. Sgoutas, D.S. Sgoutas and J.A. Hearn. *Journal of Food Science* 52(5):1430-1431, 1987.
- (688) Nutritional evaluation of lipids in fish from temperate Australian waters by S.G. Armstrong, D.N. Leach and S.G. Wyllie. *Journal of Food Science* 56(4):1111-1112, 1991.
- (689) Dietary n-3 polyunsaturated fatty acids and amelioration of cardiovascular disease: possible mechanisms by J.E. Kinsella, B. Lokesh and R.A. Stone. *American Journal of Clinical Nutrition* 52:1-28, 1990.
- (690) Lower ratio of n-3 to n-6 fatty acids in cultured than in wild fish by T. van Vliet and M.B. Katan. *American Journal of Clinical Nutrition* 51:1-2, 1990.
- (691) N-3 fatty acids from vegetable oils by J.E. Hunter. *American Journal of Clinical Nutrition* 51:809-814, 1990.
- (692) Fatty acid composition and caloric value of ground beef containing low levels of fat by L.E. Cannell, J.W. Savell, S.B. Smith, H.R. Cross and L.C. St. John. *Journal of Food Science* 54(5):1163-1168, 1989.
- (693) Influence of feeding regimen on the sensory qualities and fatty acid contents of beef steaks by G.E. Mitchell, A.W. Reed and S.A. Rogers. *Journal of Food Science* 56(4):1102-1103, 1991.
- (694) Influence of phospholipid content and fatty acid composition of individual phospholipids in muscle from Bison, Hereford and Brahman steers on flavor by D.K. Larick, B.E. Turner, R.M. Koch and J.D. Crouse. *Journal of Food Science* 54(3):521-526, 1989.
- (695) Fatty acid composition of selected buckwheat species by fluorometric high-performance liquid chromatography by W. Tsuzuki, Y. Ogata, K. Akasaka, S. Shibata and T. Suzuki. *Cereal Chemistry* 68(4):365-369, 1991.
- (696) Moisture, total fat and cholesterol in goat organ and muscle meat by Y.W. Park, M.A. Kouassi and K.B. Chin. *Journal of Food Science* 56(5):1191-1193, 1991.
- (697) Distribution of the lipid classes and eicosapentaenoic (20:5) and docosahexaenoic (22:6) acids in different sites in blue mackerel (*Scomber australasicus*) fillets by D.R. Body and P. Vlieg. *Journal of Food Science*, 54(3):569-572, 1989.
- (698) Fatty acid composition of mature human milk in Germany by B. Koletzko, M. Mrotzek, B. Eng and H.J. Bremer. *American Journal of Clinical Nutrition* 47:954-959, 1988.
- (699) Effects of feeding elevated levels of monounsaturated fats to growing-finishing swine on acceptability of boneless hams by S.D. Shackelford, J.O. Reagan, K.D. Haydon and M.F. Miller. *Journal of Food Science* 55(6):1485, 1990.
- (700) Evaluation of heated frying oils containing added fatty acids by A.P. Handel and S.A. Guerrieri. *Journal of Food Science* 55(5):1417-1420, 1990.
- (701) The lipid composition of raw and cooked fresh pork by H.T. Slover, R.H. Thompson, Jr., C.S. Davis and G.V. Merola. *Journal of Food Composition and Analysis* 1:38-52, 1987.
- (702) Sensory and chemical characteristics of fresh pork roasts cooked to different endpoint temperatures by H. Heymann, H.B. Hedrick, M.A. Karrasch, M.K. Eggeman and M.R. Ellersieck. *Journal of Food Science* 55(3):613-617, 1990.
- (703) The lipid composition of the roe tissue from four common New Zealand marine fish species by D.R. Body. *Journal of Food Composition and Analysis* 2:350-355, 1989.
- (704) Prepared salads: aspects of their lipid composition by J.H. Makinson, H. Greenfield and R.B.H. Wills. *Journal of Food Composition and Analysis* 1:85-92, 1987.
- (705) Cholesterol and fatty acids in several species of shrimp by J. Krzynowek and L.J. Panunzio. *Journal of Food Science* 54(2):237-239, 1989.
- (706) Proximate composition and fatty acid and cholesterol content of squid, *Loligo pealei* and *Illex illecebrosus* by J. Krzynowek, D.L. D'Entremont and J. Murphy. *Journal of Food Science* 54(1):45-48, 1989.

- (707) Composition of commercial U.S. and Turkish dried apricots by H.R. Bolin. *Journal of Food Composition and Analysis* 2:37-40, 1989.
- (708) Influence of storage on the composition of clarified apple juice concentrate by N.E. Babsky, J.L. Toribio and J.E. Lozano. *Journal of Food Science* 51(3):564-567, 1986.
- (709) Characterization of starch from *Sagittaria trifolia* L. var. *sinensis* Makino [arrowhead starch] by S. Chang. *Journal of Food Science* 53(3):837-840, 1988.
- (710) Differences between bamboo shoots and vegetables in thermal disintegration of tissues and polysaccharides fractionated by successive extraction by M. Fuchigami. *Journal of Food Science* 55(3):739-745, 1990.
- (711) Effect of temperature on properties of extrudates from high starch fractions of navy, pinto and garbanzo beans by E. Gujska and K. Khan. *Journal of Food Science* 55(2):466-469, 1990.
- (712) Nutrient values in indigenous wild berries used by the Nuxalk people of Bella Coola, British Columbia by H.V. Kuhnlein. *Journal of Food Composition and Analysis*, 2:28-36, 1989.
- (713) Effects of fermentation on the carbohydrate, mineral, and protein contents of cassava during "fufu" production by O.B. Oyewole and S.A. Odunfa. *Journal of Food Composition and Analysis* 2:170-176, 1989.
- (714) Nutrients and chemical residues in one- to two-pound Mississippi farm-raised channel catfish (*Ictalurus punctatus*) by J.A. Nettleton, W.H. Allen, Jr., L.V. Klatt, W.M.N. Ratnayake, and R.G. Ackman. *Journal of Food Science* 55(4):954-958, 1990.
- (715) Effects of dietary oils and alpha-tocopherol supplementation on lipid composition and stability of broiler meat by C.F. Lin, J.I. Gray, A. Asghar, D.J. Buckley, A.M. Booren and C.J. Flegal. *Journal of Food Science* 54(6):1457-1484, 1989.
- (716) Characteristics of a chocolate beverage from germinated chickpeas by M. Luz-Fernandez de Tonella and J.W. Berry. *Journal of Food Science* 52(3):726-728, 1987.
- (717) Effect of partial proteolysis and succinylation on functionality of corn germ protein isolates by J.K. Messinger, J.H. Rupnow, M.G. Zeece and R.L. Anderson. *Journal of Food Science* 52(6):1620-1624, 1987.
- (718) Microscopic, nutritional and functional properties of cowpea flours and protein concentrates during storage by F.W. Sosulski, E.N. Kasirye-Alemu and A.K. Sumner. *Journal of Food Science*, 52(3):700-706, 1987.
- (719) Acceptability and nutrient content of milk substitutes from four cultivars of cowpeas (*Vigna unguiculata*) by I.O. Akinyele and I.A. Abudu. *Journal of Food Science* 55(3):701, 1990.
- (720) Stability of protein digestibility and composition of cowpea (*Vigna unguiculata* L. Walp.) during sealed storage at different temperatures by I.O. Akinyele and A.O. Onigbinde. *International Journal of Food Science and Technology* 23:293-296, 1988.
- (721) Ethnic food: the use of Cajun cuisine as a model by L. Broussard-Marin and M.T. Hynak-Hankinson. *Journal of the American Dietetic Association* 89(8):1117-1121, 1989.
- (722) Functionality of flours, protein fractions and isolates from field peas and faba bean by F.W. Sosulski and A.R. McCurdy. *Journal of Food Science* 52(4):1010-1014, 1987.
- (723) Flavor profiles of 17 species of north Atlantic fish by P.A. Prell and F.M. Sawyer. *Journal of Food Science* 53(4):1036-1042, 1988.
- (724) Nutrient content of processed fish products common to the Jewish diet by L.F. Pivarnik, E. Ferguson, A. Rheault, L. MacDonald, A. Bonilla and C. Olney. *Journal of Food Composition and Analysis* 2:59-68, 1989.
- (725) Metal and proximate composition of the edible portion of 11 freshwater fish species by E.S. Lazos, G. Aggelousis and A. Alexakis. *Journal of Food Composition and Analysis* 2:371-381 (1989).
- (726) Physical-chemical characteristics of partially clarified guava juice and concentrate by A.S. Hodgson, H.T. Chan, Jr., C.G. Cavaletto and C.O. Perera. *Journal of Food Science* 55(6):1757-1761, 1990.

- (727) Guava puree with reduced stone cell content: preparation and characteristics of concentrates and nectars by I.A.G. Weinert and P.J. van Wyk. *International Journal of Food Science and Technology* 23:501-510, 1988.
- (728) Nutrient composition of U.S. and New Zealand lamb by K.C. Lin, H.R. Cross, H.K. Johnson, B.C. Breidenstein and K. Ono. *Journal of Food Composition and Analysis* 1:166-177, 1988.
- (729) Proximate composition and mineral and phytate contents of legumes grown in Sudan by A.H. El Tinay, S.O. Mahgoub, B.E. Mohamed and M.A. Hamad. *Journal of Food Composition and Analysis* 2:69-78, 1989.
- (730) Effects of experimental cooking on the yield and proximate composition of three selected legumes by J.K. Khalil, W.N. Sawaya and H.M. Al-Mohammad. *Journal of Food Science* 51(1):233-236.
- (731) Effect of smoking on the proximate composition of Atlantic mackerel (*Scomber scombrus*) by A.K.M. Aminullah Bhuiyan, W.M.N. Ratnayake and R.G. Ackman. *Journal of Food Science* 51(2):327-329, 1986.
- (732) Nutrient composition of Peruvian jack mackerel *Trachurus murphyi* from New Zealand waters by P. Vlieg and K.N. Bailey. *Journal of Food Composition and Analysis* 2:53-58, 1989.
- (733) Compositional changes in mango fruit during ripening at different storage temperatures by C. Vazquez-Salinas and S. Lakschminarayana. *Journal of Food Science* 50:1646-1648, 1985.
- (734) Meat by-product protein composition and functional properties in model systems by R.O. Nuckles, D.M. Smith and R.A. Merkel. *Journal of Food Science* 55(3):640-643, 1990.
- (735) Differential scanning calorimetric studies of meat protein-alginate mixtures by S.A. Ensor, J.N. Sofos and G.R. Schmidt. *Journal of Food Science* 56(1):175-179, 1991.
- (736) Effects of ultrafiltration on retention of minerals and other components of milk by L. Fischbach-Greene and N.N. Potter. *Journal of Food Science* 51(2):345-347, 1986.
- (737) Macronutrients in human milk at 2, 12, and 16 weeks postpartum by A.M. Ferris, M.A. Dotts, R.M. Clark, M.Ezrin and R.G. Jensen. *Journal of the American Dietetic Association* 88(6):694-697, 1988.
- (738) Millet processing for improved stability and nutritional quality without functionality changes by G.N. Bookwalter, S.A. Lyle and K. Warner. *Journal of Food Science* 52(2):399-402, 1987.
- (739) Functional properties of deamidated oat protein isolates by C.Y. Ma and G. Khanzada. *Journal of Food Science* 52(6):1583, 1987.
- (740) Effects of pretreatment and dehydration temperature on color, nutrient retention and sensory characteristics of okra by M.B. Stone, D. Toure, J.K. Grieg and J.O. Naewbanij. *Journal of Food Science* 51(5):1201-1203, 1986.
- (741) Processing, functional, and nutritional properties of okra seed products by L.A. Bryant, J. Montecalvo, Jr., K.S. Morey and B. Loy. *Journal of Food Science* 53(3):810-816, 1988.
- (742) Passion fruit juice concentration by ultrafiltration and evaporation by Z. R. Yu and B.H. Chiang. *Journal of Food Science* 51(6):1501-1505, 1986.
- (743) Essential elements and cadmium and lead in fresh and canned peas (*Pisum sativum* L.) by A. Lopez, H.L. Williams and F.W. Cooler. *Journal of Food Science* 51(3):604-607, 1986.
- (744) Nutrient and sensory properties of dry beans (*Phaseolus vulgaris* L.) grown under various cultural conditions by H.H. Koehler and D.W. Burke. *Journal of Food Science* 53(4):1135-1138, 1988.
- (745) Yield and comparison of nutritive and energy values: selected variety pork products by M.W. Vaughn, D.P. Wallace and B.W. Forster. *Journal of Food Science* 52(4):906-909.
- (746) Compositional characteristics of prune juice by H. van Gorsel, C. Li, E.L. Kerbel, M. Smits and A.A. Kader. *Journal of Agric. Food Chemistry* 40:784-789, 1992.
- (747) Raisins in light foods by R.W. Cullen. *Cereal Foods World* 30(3):223-225, 1985.

- (748) Production and nutritional evaluation of high-protein rice flour by K.C. Chang, C.C. Lee and G. Brown. *Journal of Food Science* 51(2):464-467, 1986.
- (749) Quality evaluation of milled aromatic rice from India, Thailand, and the United States by R.N. Sharp. *Journal of Food Science* 51(3):634-636, 1986.
- (750) Nutrient content and retention during milling of brown rices from the International Rice Research Institute by C.P. Villareal, J.W. Maranville and B.O. Juliano. *Cereal Chemistry* 68(4):437-439.
- (751) Influence of the enzymatic modification of the nonstarchy polysaccharide fractions on the baking properties of reconstituted rye flour by M.C. Kuhn and W. Grosch. *Journal of Food Science* 53(3):889-895, 1988.
- (752) Factors affecting fat, cholesterol, and omega-3 fatty acids in Maine sardines by J. Krzynowek, D.S. Uljua, L.J. Panunzio and R.S. Maney. *Journal of Food Science* 57(1):63-65, 1992.
- (753) Shellfish: proximate composition, minerals, fatty acids, and sterols by I. King, M.T. Childs, C. Dorsett, J. Ostrander and E.R. Monsen. *Journal of the American Dietetic Association* 90(5):677-685, 1990.
- (754) Soy products and the human diet by J.W. Erdman, Jr. and E.J. Fordyce. *American Journal of Clinical Nutrition* 49:725-737, 1989.
- (755) Processing yields and proximate composition of cultured white sturgeon (*Acipenser transmontanus*) by R.J. Price, S.S.O. Hung, F.S. Conte and E.M. Strange. *Journal of Food Science* 54(1):216-217, 1989.
- (756) Isolation and characterization of hemicellulose and cellulose from sugar beet pulp by L.F. Wen, K.C. Chang, G. Brown and D.D. Gallaher. *Journal of Food Science* 53(3):826-829, 1988.
- (757) Crude protein, minerals, and total carotenoids in sweet potatoes by D.H. Picna. *Journal of Food Science* 50:1768-1769, 1985.
- (758) Effect of elevated CO₂ growth conditions on the nutritive composition and acceptability of baked sweet potatoes by J.Y. Lu, P.K. Biswas and R.D. Pace. *Journal of Food Science* 51(2):358-359, 1986.
- (759) Tempeh prepared from germinated soybeans by Suparmo and P. Markakis. *Journal of Food Science* 52(6):1736-1737, 1987.
- (760) Essential elements in tomatoes and fresh and canned tomato juice by A. Lopez, H.L. Williams and F.W. Cooler. *Journal of Food Science* 51(4):1071-1072, 1986.
- (761) Sensory characteristics, texture, color, and selected nutrient content of veal muscle by J.A. Bowers, J. Craig and J.C. Williams. *Journal of Food Science* 54(6):1444-1449, 1989.
- (762) Minerals and protein in four hard red winter wheat varieties and fractions derived therefrom by F.Y. Iskander and M.M. Morad. *Journal of Food Science* 51(6):1522-1526, 1986.
- (763) Comparison of milk-based and soymilk-based yogurt by S.Y. Lee, C.V. Morr and A. Seo. *Journal of Food Science* 55(2):532-536, 1990.
- (764) Characterization of the composition, physicochemical and functional properties of acid whey protein concentrates by S.Y. Liao and M.E. Mangino. *Journal of Food Science* 52(4):1033-1037, 1987.
- (765) Compositional factors that affect the emulsifying and foaming properties of whey protein concentrates by R. Peltonen-Shalaby and M.E. Mangino. *Journal of Food Science* 51(1): 91-95, 1986.
- (766) Effects of germination on the proximate composition and nutritional quality of winged bean (*Psophocarpus tetragonolobus*) seeds by R.D. King and P. Puwastien. *Journal of Food Science* 52(1):106-108, 1987.
- (767) Some chemical factors affecting the quality of processed yam by O. Onayemi. *Journal of Food Science* 51(1):161-164, 1986.
- (768) Effect of natural fermentation of yams (*Discorea rotundata*) on characteristics of processed flour by O.K. Achi. *Journal of Food Science* 56(1):272-273, 1991.

- (769) Nucleic acid, fiber and nutrient composition of inactive dried food yeast products by G. Sarwar, B.G. Shah, R. Mongeau and K. Hoppner. *Journal of Food Science* 50:353-357, 1985.
- (770) Effects of prolonged and adverse storage conditions on levels of cholesterol oxidation products in dairy products by B.D. Sander, D.E. Smith, P.B. Addis and S.W. Park. *Journal of Food Science* 54 (4):874-879, 1989.
- (771) Effect of breed, sex and tissues on concentrations of macrominerals in goat meat by Y.W. Park. *Journal of Food Science* 55(2):308-311, 1990.
- (772) Physicochemical characteristics of pigeonpea and mung bean starches and their noodle quality by U.Singh, W. Voraputhaporn, P.W. Rao and R. Jambunathan. *Journal of Food Science* 54(5):1293-1297, 1989.
- (773) Changes in California naval orange juice during commercial debittering by D.A. Kimball and S.I. Norman. *Journal of Food Science* 55(1):273-274, 1990.
- (774) Retention of passion fruit juice compounds by ultrafiltration by Z.R. Yu, B.H. Chiang and L.S. Hwang. *Journal of Food Science* 51(3):841-842, 1986.
- (775) Relationship between pectic compositions and the softening of the texture of Japanese radish roots during cooking by M. Fuchigami. *Journal of Food Science* 52(5):1317-1320, 1987.
- (776) Changes in polyamines and amino acids in scallop adductor muscle during storage by H. Yamanaka. *Journal of Food Science* 54(5):1133-1135, 1989.
- (777) Effect of feathery mottle virus infection on sweet potato sensory properties by W.M. Walter Jr. and J.W. Moyer. *Journal of Food Science* 52(5):1298-1301, 1987.
- (778) Composition of some organic and inorganic compounds in reverse osmosis - concentrated citrus juices by R.J. Braddock, S. Nikdel and S. Nagy. *Journal of Food Science* 53(2):508-512, 1988.
- (779) Selenium in Foods and Feeds, p. 41-101.
- (780) Human Milk Biotin Studies, p. 543.
- (781) Vitamin K and human nutrition by J. W. Suttie. *Journal of the American Dietetic Association* 92(5):585-590, 1992.
- (782) Dietary fiber content of Italian fruit and nuts by C. Lintas and M. Cappelloni. *Journal of Food Composition and Analysis* (5):146-151, 1992.
- (783) Plant Fiber in Foods by James W. Anderson. Lexington, KY: HCF Nutrition Research Foundation, Inc., 1986.
- (784) Variation in the levels of sodium and other minerals of nutritional importance in Louisiana oysters by Cameron R. Hackney, Stanley L. Biede, Patricia Arbour, Lawrence Reily, Marilyn Kilgen, and Mary Cole. *Journal of Food Science* 54(4):1099-1100, 1987.
- (785) Mineral composition of selected bovine, porcine, and avian muscles, and meat products. by C.G. Zarkadas, E.D. Marshall, A.D. Khalili, Q. Nguyen, G.C. Zarkadas, C.N. Karatzas, and S. Khanizadeh. *Journal of Food Science* 52(3):520-525, 1987
- (786) Concentrations of trace metals in various tissues of the squid *Loligo Opalescens* and their redistribution after canning by Jerzy Falandsz. *Journal of the Science of Food and Agriculture* 54:79-97, 1991.
- (787) Relationships of selected flour constituents to baking quality in soft white wheat by M.S. Kaldy, G.I. Rubenthaler, G.R. Kereliuk, M.A. Berhow, and C.E. Vandercook. *Cereal Chemistry* 68(5):508-511, 1991.
- (788) Carbohydrate composition of some Cucurbit seeds by Shantanu K. Samant, and Dinahath V. Rege. *Journal of Food Composition and Analysis* 2:149-156, 1989.
- (789) Analysis of individual foods for the validation of sugars and starch contents of composited diets by B.W. Li, M.W. Marshall, K.W. Andrews and T.T. Adams. *Journal of Food Composition and Analysis* 1:152-158, 1988.
- (790) Carbohydrate composition of candy bars by W.J. Hurst, R.A. Martin and B.L. Zoumas. *Journal of the American Dietetic Association* 83:53-54, 1983.

- (791) Characterization of cereal sugars and oligosaccharides by R.J. Henry and H.S. Saini. *Cereal Chemistry* 66(4):362-364, 1989.
- (792) Composition of pineapple juice by D.A. Krueger, R. Krueger and J. Maciel. *Journal of AOAC International* 75(2):280-282, 1992.
- (793) Quantitative determination of sugars in various food products by JS. Smith, M.C. Villalobos and C.M. Kottemann. *Journal of Food Science* 51(5):1373-1375, 1986.
- (794) Sugar analysis of fruit juices: content and method by B.W. Li and P.J. Schuhmann. *Journal of Food Science* 48:633-653, 1983.
- (795) Sugar content of baked sweet potatoes from different cultivars and lengths of storage by D.H. Picha. *Journal of Food Science* 51(3):845-846, 1986.
- (796) Sugar and nonvolatile acid composition of persimmons during maturation by S.D. Senter, G.W. Chapman, W.R. Forbus Jr. and J.A. Payne. *Journal of Food Science* 56(4):989-991, 1991.
- (797) Sugar and organic acid contents of vegetables consumed in Finland during 1988-1989 by K. Haila, J. Kumpulainen, U. Hakkinen and R. Tahvonon. *Journal of Food Composition and Analysis* 5:100-107, 1992.
- (798) Sugars and organic acids in berries and fruits consumed in Finland during 1987-1989 by K. Haila, J. Kumpulainen, U. Hakkinen and R. Tahvonon. *Journal of Food Composition and Analysis* 5:108-111, 1992.
- (799) Volatile constituents and sugars of three diverse cultivars of sweet potatoes [*Ipomoea batatas* (L.) Lam.] by R.J. Horvat, R.F. Arrendale, F.F. Dull, G.W. Chapman Jr. and S.J. Kays. *Journal of Food Science* 56(3):714-715, 1991.
- (800) Amino Acid Content of Foods and Biological Data on Proteins by the Food Policy and Food Science Service, Nutrition Division, FAO. Rome:FAO, 1970.
- (801) Amino acid composition of six grains and winter wheat forage by D.D. Morey and J.J. Evans. *Cereal Chemistry* 60(6):461-464, 1983.
- (802) Amino acid content in selected breakfast cereals by F.I. Meredith and W.O. Caster. *Journal of Food Science* 49:1624-1625, 1984.
- (803) Amino acids in raisins by H.R. Bolin and V. Petrucci. *Journal of Food Science* 50:1507, 1985.
- (804) Analysis of amino acids in soy isolates and navy beans using precolumn derivatization with phenylisothiocyanate and reversed-phase high performance liquid chromatography by K.C. Chang, L.H. Skauge and L.D. Satterlee. *Journal of Food Science* 54(3):756-757, 1989.
- (805) Chemical components of fermented fish products by T. Mizutani, A. Kimizuka, K. Ruddle and N. Ishige. *Journal of Food Composition and Analysis* 5:152-159, 1992.
- (806) Determination of sulfur amino acids and tryptophan in foods and food and feed ingredients: collaborative study by M.C. Allred and J.L. MacDonald. *Journal of the Association of Official Analytical Chemists* 71(3):603-606, 1988.
- (807) Dietary treatment of maple syrup urine disease (branched-chain ketoaciduria) by M.B. Noel, P.B. Stanley, J.C. Girz and R.J. Allen. *Journal of the American Dietetic Association* 69:62-68, 1976.
- (808) Free amino acids in preterm and term milk from mothers delivering appropriate- or small-for-gestational-age infants by M. Pamblanco, M. Portoles, C. Paredes, A. Ten and J. Comin. *American Journal of Clinical Nutrition* 50:778-781, 1989.
- (809) Nutrients and antinutrients in quinoa seed by G.S. Chauhan, N.A.M. Eskin and R. Tkachuk. *Cereal Chemistry* 69(1):85-88, 1992.
- (810) Eat To Compete - A Guide to Sports Nutrition by M. Peterson and K. Peterson., p. 294-295.
- (811) USDA Nutrient Data Base for Standard Reference, Release 9. Hyattsville, MD:USDA-HNIS, 1991.
- (812) US Department of Agriculture Handbook-8, second (1990), Supplement, August, 1992.
- (813) US Department of Agriculture Handbook-8, third (1991), Supplement, August, 1992.

- (814) US Department of Agriculture Handbook-8-18, Baked Products, September, 1992.
- (815) Content and composition of dietary fiber in 117 frequently consumed foods by Judith A. Marlett, PhD, RD. Journal of the American Dietetic Association 92: 175-186, 1992.
- (816) Development of diet low in Vitamin K-1 (phylloquinone) by G. Ferland, D.L. MacDonald, and J.A. Sadowski. Journal of the American Dietetic Association 92(5):593-597, 1992.
- (817) Cumberland Packing Corporation, Racine, Wisconsin.
- (818) Zumbro/Ifp, Inc., Hayfield, Minnesota.
- (819) Agripac, Salem, Oregon.
- (820) Red Arrow Products Company, Inc., Manitowoc, Wisconsin.
- (821) AnaCon Foods Co, Roseville, Minnesota.
- (822) FruitSource Confections, Santa Cruz, California.
- (823) American Dairy Products; Baraboo, Wisconsin. Also: Foremost Ingredient Group.
- (824) North Dakota State University Research, Published & Unpublished.
- (825) Surimi; Seattle, Washington. Also: V-Tech Ingredients
- (826) Conway Import Co., Inc., San Jose, California.
- (827) Clofine Dairy and Food Products Inc., Linwood, New Jersey.
- (828) E.H. Worlee & Co. (GmbH & Co.), Hamburg, Germany.
- (829) Express Foods Group Ireland, Ballineen, Co. Cork, Ireland.
- (830) Calpro Ingredients, Corona, California.
- (831) Pioneer Foodservice, San Antonio, Texas.
- (832) CPC - Corn Products Company; Franklin Park, Illinois. Also: Best Foods, LeGout Foods.
- (833) Custom Food Products, Inc., Chicago, Illinois
- (834) Quest International, Owings Mills, Maryland.
- (835) Papetti's Hygrade Egg Products Inc., Elizabeth, New Jersey.
- (836) M.G. Waldbaum Co., Wakefield, Nebraska.
- (837) Pacific Grain Products, Inc., Woodland, CA.
- (838) American Maize; Hammond, IN.
- (839) Ocean Cliff Co., Plymouth, Massachusetts.
- (840) Garuda International, Inc., Santa Cruz, California.
- (841) Woodstone Foods Ltd., Winnipeg, Manitoba.
- (842) NutraCane, Inc., Milford, New Hampshire.
- (843) California Vegetables Concentrates, General Foods Manufacturing Corp., Modesto, California.
- (844) Armanino Foods of Distinction, Inc., San Francisco, California.
- (845) MLG Enterprises Ltd, Mississauga, Ontario, Canada.
- (846) American Institutional Products, Inc., Lancaster, Pennsylvania.
- (847) Nabisco Brands Food Service Co., (Distributing Diamalt), Canada.
- (848) Juice Farms, Incorporated (distributing Citrosuco CitroFiber) Mount Dora, Florida.
- (849) SVO Enterprises, Eastlake, Ohio.
- (850) Provesta Corporation, Bartlesville, Oklahoma.
- (851) J.R. Simplot Company, Caldwell, Idaho.
- (852) Federal Register/ Vol 56, No. 229/ Wednesday Nov 27, 1991/ Rules and Regulations.
- (854) Crompton & Knowles Corporation, Mahwah, New Jersey.
- (855) Chr. Hansen's Laboratory, Inc., Milwaukee, Wisconsin.
- (856) Sethness Products Company, Clinton, Iowa.
- (857) American Tartaric Products, Larchmont, New York.
- (858) Purity Foods, Inc., Okemos, Michigan.
- (859) American Xyrofin, Inc., Schaumburg, Illinois.

- (860) Enig, M, Ph.D, Author. Trans Fatty Acids in the Food Supply: A Comprehensive Report Covering 60 Years of Research. Maryland: Enig Associates, Inc., 1993.
- (861) Commercial Creamery Co., Spokane, Washington.
- (862) American Ingredients Company, Kansas City, Missouri.
- (863) Takeda, USA, Pittsburgh, Pennsylvania.
- (864) Eastman Kodak, Kingsport, Tennessee. Also: Eastman Chemical Company
- (865) Heinz USA, Pittsburgh, Pennsylvania. Also: Hubinger, Heinz Baby Food & Juices - see src# 396.
- (866) Fleischmanns Yeast Inc., San Ramon, California.
- (868) Midstate Mills, Newton, North Carolina.
- (869) Nikken Foods Company, Ltd.
- (870) Health Valley Foods, Inc., Irwindale, California.
- (871) Heller Seasonings & Ingredients, Inc., Bedford Park, Illinois.
- (872) Grindsted Products, Inc., Industrial Airport, Kansas.
- (873) J.M. Huber Corp., Havre de Grace, Maryland.
- (876) Food Composition Table for use in East Asia by Woot-Tsuen Wu Leung, R.R. Butrum, F.H. Chang, M.N. Rao, and W. Polacchi. U.S. Dept. of Health Education and Welfare and Center for Disease Control and FAO. December 1972.
- (877) Unpublished data regarding trans fatty acids in foods. Researched and presented at the 1992 National Databank Conference, by Laura Sampson, the Harvard School of Public Health.
- (878) Published and unpublished data from Dr. Mary Enig, who has done considerable research on the trans fatty acids in foods.
- (879) Food Composition tables for use in the near east. Food and Agriculture Organization of the United Nations and U.S. Department of Agriculture. 1982
- (880) American Amaranth, Inc., Briceyln, Minnesota.
- (881) Nakano U.S.A., San Francisco, California.
- (882) Jewish food practices, customs, and holidays. Ethnic and regional food practices series. Developed by the American Dietetic Association and the American Diabetes Association. 1989.
- (883) A&B Ingredients, Inc. (distributors of Alko Oat Fibre, a product manufactured in Finland), Fairfield, New Jersey.
- (884) Kingsmill Foods Company Ltd., Scarborough, Ontario, Canada.
- (885) Conversations with Dr. Linda Posati and Dr. Lynn Dickey at USDA regarding nutrient data for raw flesh and fat in chicken and turkey. January 5, 1992.
- (886) Determination of basic components in white wines by HPLC, FT-IR spectroscopy, and electrophoretic techniques by S. Gorinstein, R. Moshe, J. Deutsch, F.H. Wolfe, K. Tilis, A. Stiller, I. Flam and Ya Gat. Journal of Food Composition and Analysis 5:236-245, 1992.
- (887) Correspondence with Cindy Leonard, M.S., R.D., of Cynquest, Inc. Nutrition Labeling Services, Marietta, Georgia, regarding milkfat and nonfat milk solids. November 23, 1992.
- (888) USDA Nutrient Data Base for Standard Reference, Release 10. Hyattsville, MD:USDA-HNIS, 1992.
- (889) Calculations of nutrient composition of chemicals based on molecular weight.
- (890) Kalsec Inc., Kalamazoo, Michigan
- (891) Conversations with Dr. Linda Posati and Dr. Lynn Dickey at USDA regarding nutrient data for raw flesh and fat in chicken and turkey. January 5, 1993.
- (892) Bryan Foodservice School Program, Child Nutrition Product Information, West Point, Mississippi.

- (893) Conversations with Dow Chemical Company representative in Midland, Michigan, regarding calcium, sodium and other nutrient values in Calcium Disodium EDTA. March 8, 1993.
- (894) Hercules Food and Functional Products Company, Wilmington, Delaware.
- (895) Washington Red Raspberry Commission, Spokane, Washington.
- (896) Nutritive Values of Foods; Susan E. Gephardt and Ruth H. Matthews; US Department of Agriculture; Human Nutrition Information Service; Home and Garden Bulletin No. 72, revised June 1991.
- (897) Electrolyte content of salt-replacement seasonings by D.A. Ahern and L.A. Kaley. *Journal of the American Dietetic Association* 89(7):935-938, 1989.
- (898) Discussion with Dr. Marge Woodburn, Head of Department of Nutrition and Food Management, Oregon State University, regarding sugar fractions, primarily maltose, in foods. March 17, 1993
- (899) Nutritional evaluation of some varieties of sorghums (*Sorghum bicolor* (L.) Moench) by D.B.G. Banda-Nyirenda, P. Vohra and K. H. Ingebretson. *Cereal Chemistry* 64(6):413-417, 1987.
- (900) Sulfhydryl and ascorbic acid relationships in selected vegetables and fruits by J.A. Albrecht, H.W. Schafer and E.A. Zottala. *Journal of Food Science* 56(2):427-430, 1991
- (901) Chromium in nutrition and disease by G. Saner. *Current Topics in Nutrition and Disease Series, Vol. 2.* Alan R. Liss, Inc., 1980.
- (902) Molybdenum, nickel, cobalt, vanadium, and strontium in total diets by J.A.T. Pennington and H.W. Jones. *Journal of the American Dietetic Association* 87(12):1644-1650, 1987.
- (903) *Journal of Food Composition and Analysis* Vol. 3, No. 4, December 1992.
- (904) A quantitative study of mannitol, sorbitol, xylitol, and xylose in wild berries and commercial fruits by K.K. Makinen and E. Soderling. *Journal of Food Science* 45:367-374, 1980.
- (905) Free sugars and sorbitol in fruits -- a compilation from the literature by R.E. Wrolstad and R.S. Shallenberger. *Journal of Association of Official Analytical Chemists* 64(1):91-103, 1981
- (906) Comparison of quality characteristics of selected yellow and white-fleshed peach cultivars by J.A. Robertson, R.J. Horvat, B.G. Lyon, F.I. Meridith, S.D. Senter and W.R. Okie. *Journal of Food Science* 55(5):1308-1311, 1990
- (907) Sugar content of fresh apples and pears in South Africa by P.C. Fourie, C.F. Hansmann and H.M. Oberholzer. *Journal of Agricultural Food Chemistry* 39:1938-1939, 1991
- (908) First supplement to McCance and Widdowson's *The Composition of Foods* by A.A. Paul, D.A.T. Southgate and J. Russell. *Amino Acid and Fatty Acid Composition.* Elsevier/North-Holland Biomedical Press, May 1979
- (909) *Bailey's Industrial Oil and Fat Products, Vol. 1, 4th Ed.* Wiley-Interscience Publication, 1979.
- (910) Alterations in lipid composition of seed oil from *Brassica juncea* upon infection by *Cuscuta reflexa* (mustard oil) by S. Mishra and G.G. Sanwal. *Journal of Agricultural Food Chemistry* 40:52-55, 1992.
- (911) Nutrient composition of raw and cooked Bison by M. J. Marchello, W.D. Slinger, D.B. Milne, A.G. Fisher and P.T. Berg. *Journal of Food Composition and Analysis* 2:177-185, 1989.
- (912) *Cheese varieties and descriptions.* USDA Handbook 54, issued December 1953, slightly revised January 1978.
- (913) Ball, G.F.M., Author. *Fat-Soluble Vitamin Assays in Food Analysis: A Comprehensive Review.* London: Elsevier Science Publications, Ltd., 1988.
- (914) Vitamin K and human nutrition by J.W. Suttie. *Journal of the American Dietetic Association*, 92(5): 585-590, 1992.
- (915) Provisional Table on the Selenium Content of Foods, HNIS/PT-109. S.E. Gephardt and J.M. Holden. USDA Hyattsville, MD, December, 1992

- (916) Probing the qualities of tocopherols as vitamin and antioxidant by P. Kirkegaard. Hazleton Laboratories Food Science Newsletter, Issue No. 47, March, 1993.
- (917) Akzo Salt Inc., Clarks Summit, Pennsylvania.
- (918) AMPC, Inc., Ames, IA.
- (919) Givaudan-Roure Corporation, Clifton, NJ.
- (920) Minnesota Corn Processors, Marshall, MN.
- (921) Sargento Food Service Corporation, Plymouth, WI.
- (922) Determination of total dietary fiber in foods and products with little or no starch-nonenzymatic-gravimetric method: collaborative study B.W. Li and M.S. Cardozo; Nutrient Comp. Lab, ARS, USDA, Beltsville, MD.
- (923) A qualitative and quantitative study of sugar-alcohols in several foods by J.Washuttl, P. Riederer and E. Bancher. Journal of Food Science 38:1262-1266, 1973.
- (924) Composition of Native American fruits in the Pacific Northwest by Patrick Keely, Charlene Martinsen, Eugene Hunn, and Helen Norton. Journal of the American Dietetic Association 81: 568-72, 1982.
- (925) Evaluation of protein quality. Report of an international conference committee on protein malnutrition. Natl. Academy of Sciences, 1963.
- (926) Fluoride Content of School Lunches from an Optimally Fluorinated and a Fluoride-Deficient Community. Steven Adair and Dennis Leverett. Received in revised form April 15, 1991.
- (927) Basic Food Flavors, Incorporated, North Las Vegas, NV.
- (928) Rhone-Poulenc, Cranbury, NJ
- (929) Virginia Dare Extract Company, Brooklyn, NY.
- (930) Eatem Foods Company, Vineland, NJ.
- (931) Carl's Karcher Enterprises Inc. Also: Carl's Junior Restaurants
- (932) Diversitech Incorporated, Gainesville, FL.
- (933) Ener-G-Foods, Inc., Seattle, WA.
- (934) FIDCO - Food Ingredients and Development Company, New Milford, CT
- (935) Calculations Based on USDA information for white grapefruit with a Vitamin A Conversion.
- (936) Dried Fruit and Nut Association, California.
- (937) ESHA Recipe Formulation Reference #3584
- (938) Browns Best Foods, Lincoln, NE.
- (939) Mystic Lake Dairy, Redmond, WA.
- (940) ED and F Man Cocoa Products, Glassboro, NJ
- (941) Bowers, J., Author. Food Theory and Applications. New York: Macmillan Publishing Co, 1992.
- (942) Oregon Berry Commission - Oregon Raspberry and Blackberry Commission.
- (943) Natural Ovens of Manitowoc.
- (944) Opta Food Ingredients Incorporated, Bedford, MA.
- (945) Rogers Foods Chili Products, Turlock, CA.
- (946) Pure Sweet Honey Farm Incorporated, Verona, WI.
- (947) Haas Foods Incorporated, Umatilla, OR.
- (948) JM Swank. Also: All American Foods.
- (949) Kerry Ingredients, Beloit, WI.
- (951) The Plum Life Group, Madison, CT.
- (952) Santa Cruz Valley Arizona Pecans Orchards, Sahuarita, AZ.
- (953) APFEL-Ligon Co., San Antonio, TX.
- (954) Carotenoid content of fruits and vegetables derived from analytic data. By Ann Reed Mangels, PhD, RD. Journal of the American Dietetic Association, 9:284-296, 1993.
- (955) Holland, B., Author. Fruits and Nuts (supplement). UK: Royal Society of Chemistry, 1992.
- (956) Leiner USA, Great Neck, NY
- (957) Fifth Supplement McCance and Widdawson Vegetables, Herbs, Spices, 1991.

- (958) Vitamin K content of foods: a provisional table. *Journal of Food Composition and Analysis*, 6:109-120, 1993.
- (959) Malt Products Corporation, Saddlebrook, NJ.
- (960) International Molasses Corporation, Rochelle Park, NJ.
- (962) ESHA Recipe formulations
- (963) Millstone Coffee, Everette, WA.
- (964) Ben & Jerry's, Waterbury, VA.
- (965) Dow Chemical, Midland, MI.
- (966) Ajinomoto, Teaneck, NJ.
- (967) American Foods Corporation, San Francisco, CA.
- (968) Natural Oils International
- (969) Montana Flour & Grain, Fort Benton, MT.
- (970) Ocean Spray, Lakeville-Middleboro, MA.
- (971) Arnie's Bagelicious, NY.
- (972) The Flax Council of Canada, Winnipeg, MT, Canada.
- (973) TriState Specialities, Chicago, IL.
- (974) Reckitt & Colman Commercial Grop, Springfield, MO. Also: Durkee-French Foods.
- (975) Saffola Quality Foods, Los Angeles, CA.
- (976) Superior Nut Company, Cambridge, MA.
- (977) Western Flavors & Fragrances, Inc. Livermore, CA.
- (978) Star of the West Milling Company, Frankenmuth, MI.
- (979) Sokol & Company, Countryside, IL.
- (980) Koegel Meats 3400 W. Bristol Rd. Flint, MI 48507.
- (981) Clermont Inc., Hillsboro, OR.
- (982) Haagen-Dazs, Teaneck, NJ.
- (983) Anderson, James W., Plant Fiber in Foods, Lexington: HCF Nutrition Research Foundation, Inc. 1990.
- (984) Comparison of Two Methods of Fiber Analysis of 58 foods by N.W. Vollenfodorf and J.A. Marlett. *Journal of Food Composition and Analysis* 6:203-214, 1993.
- (985) The Great TransWreck by M. Wootan and B. Liebman, *Nutrition Action Newsletter* pgs 10-12, November 1993.
- (986) Fatty Acids in some common food items in Canada by W.M. N. Ratayake, PhD, R. Hollywood, E. O'Grady and S. Peketier. *Journal of the American College of Nutrition*, 12:651-660, 1993.
- (987) Roquette, Gurnee, IL.
- (988) Continental Mills Inc., Kent, WA. Also: Krusteaz
- (990) Cal-Compac Foods, Santa Ana CA.
- (991) Rhodes International.
- (992) Ken Hilderbrand, Oregon State Marine Science Center, Newport, OR.
- (993) Mariani Packaging Co., San Jose, CA.
- (994) Monarch Wine Company of Georgia, North Brunswick, NJ.
- (995) Ashland Chemical, Columbus, OH.
- (996) Beaverton Foods, Beaverton, OR.
- (997) Borden, Inc., Minneapolis, MN.
- (998) Cook's Choice Flavoring, Tacoma, WA.
- (999) Supermarket Scoop Newsletter; March/April, 1994.
- (1000) World Variety Produce, Los Angeles, CA. Also: Melissa's Brand.
- (1001) Philippine Food Composition Tables, 1990, Manila, Philippines.
- (1002) Oregon Freeze Dry, Albany OR.
- (1003) Nutritional Values of Australian Foods, Commonwealth of Australia, 1991.
- (1004) New Zealand Composition of Foods Table, 1993.
- (1005) Fir Crest Farms, Creswell, OR., 1994.
- (1007) Vitasoy Inc., 99 Park Lane, Brisbane, CA 94005.
- (1008) Orval Kent Food Company, Wheeling, IL.

- (1009) Thomas J. Lipton Company, 800 Sylvan Ave. Englewood Cliffs, NJ 07632. Also: Wish-Bone Dressings.
- (1010) Weider Nutrition Co., PO Box 26708, Salt Lake City, UT 84126.
- (1011) Universal Labs, New Brunswick, NJ.
- (1012) Power Food, 1442A Walnut St., Berkeley, CA 94709.
- (1013) Franchise World Headquarters, Inc. 325 Big Dr. Milford, CT 06460-3059. Also: Subway.
- (1014) Claussen Pickle Company, PO Box 7188 Madison, WI 53707.
- (1015) Gorilla Foods, Inc. 415 S. Topanga, Ca 90290.
- (1016) Francis Foods, 3926A Irongate Rd. Bellingham, WA 98226.
- (1017) Quali Tech, Inc. 318 Lake Hazeltine Dr. Chaska, MN 55318-1093.
- (1018) Midwest Grain Products, Inc. 1300 Main St. Atchinson, KS 66002-0130.
- (1019) Gourmet Club Corp. 20 Potash Rd. Oakland, NJ 07436.
- (1020) Sands Taylor & Wood Co. PO Box 1010 Norwich, VT 05055.
- (1021) Stanislaus Food Products 1202 D Street Modesto, CA 95354.
- (1022) Bradshaw-Praeger 3248 West 47th Place Chicago, IL 60632.
- (1023) Liquid Sugars – LSI Specialty Products PO Box 96 Oakland, CA.
- (1024) Davisco International 704 North Main St. Le Sueur, MN 56058-0069.
- (1025) Viobin Corporation 226 West Livingston Monticello, IL 61856.
- (1026) Westnut; 1242 SE Maple Dundee, OR 97115.
- (1027) North American Lab Co. 1717 West 10th St. Indianapolis, IN 46222. Also: Menu Magic.
- (1028) Dean Foods Vegetable Company 520 N Broadway, Green Bay, WI 54303. Also: Bird's Eye.
- (1029) QA Products 1301 Mark St. Elk Grove Village, IL 60007.
- (1031) Lifeline Food Co. Inc. 426 Orange St. Seaside, CA 93955. LTC Also: Healthy Farms, Litetime Cheese.
- (1032) BMB 3306 Central Parkway SW Decatur, AL 35602.
- (1033) Chico San 1062 Progress St. Pittsburgh, PA 15212-5990.
- (1034) Delta Fibre Foods 7523 Red River Rd. Wahpeton, ND 58075.
- (1035) Lundberg Family Farms 5370 Church Street Richvale, CA 95974.
- (1036) Nile Spice 2203 Airport Way S. Suite 150 Seattle, WA 98134.
- (1037) Archway Cookies, Inc. 5451 W. Dickman Rd. Battle Creek, MI 49016.
- (1038) Presto Foods Also: Mocha Mix.
- (1039) TastyKake, Inc..
- (1040) Stella Foods, Inc. 1088 Springhurst Dr. Green Bay, WI 54304.
- (1041) American Spice & Trade Association (ASTA) 560 Sylvan Ave. Englewood Cliffs NJ 07632.
- (1042) TIC Gums, Inc. 4609 Richlynn DR. Belcamp, MD 21017.
- (1043) Conversation with Michael Sievtz of Sievtz Coffee, Corvallis, OR 12-14-94.
- (1044) G.L. Mezzetta Inc. 1201 E. MacArthur St. Sonoma, CA 95476.
- (1045) New Generation Foods, Inc. PO Box 99 Oglesby, IL 61348.
- (1046) Watson Foods Co., Inc. 301 Heffernan Dr. West Haven, CT 06516.
- (1047) Frito-Lay Dallas, TX.
- (1048) Auntie Anne's, Inc. PO Box 529 Gap, PA.
- (1049) Integrated Ingredients. Also: Fleischmann's Vinegars.
- (1050) Indian Summer, Inc. 10037 E 8th St. Rancho Cucamonga, CA 91730.

- (1051) Sunspire; 2114 Adams Ave. San Leandro, CA 94577.
- (1052) Blue Diamond Growers 1802 C St. PO Box 1768 Sacramento, CA 95812.
- (1053) Hega Food Products; 238 St. Nicholas Ave. So. Plainfield, NJ 07080.
- (1054) Jason & Sons, Inc. 2590 Mercantile Dr. Rancho Cordova, CA 95742.
- (1055) Bartek Ingredients Inc. 421 Seaman St. Stoney Creek, Ontario L8E3J4 Canada.
- (1056) Quantity Recipes for School Food Service; Nutrition and Technical Services Division, U.S. Dept. of Agriculture, Food and Nutrition Service, Program Aid No. 1371, April 1988.
- (1057) Ronssel (see reference #4066).
- (1058) Alpine Lace Brands, Inc. 111 Dunnell Rd. Maplewood, NJ 07040.
- (1059) Azteca Mexican Restaurants; Seattle, WA.
- (1060) VPS, Inc. 2889 Tradeswest Rd. Santa Fe, NM 87505.
- (1061) Specialty Minerals, Inc. 260 Columbia St. Adams, MA 01220.
- (1062) Dehydrates, Inc. 123 Grove Ave. Cedarhurst, NY 11516.
- (1063) California Avocado Commission 1251 E. Dyer Rd. Ste. 200 Santa Ana, CA
- (1064) National Sunflower Assoc. 4023 State St. Bismarck, ND 58501.
- (1065) Hazelnut Growers of Oregon PO Box 626 Cornelius, OR 97113.
- (1066) American Home Food Products 5 Giralda Farms NJ 07940.
- (1067) Rich's Products 1150 Niagara St. Buffalo, NY 14213.
- (1068) Bil-Mar Foods 1355 Remington Rd. Ste. U Shaumburg, IL 60173.
- (1069) Travis Meats PO Box 670 Clinton Hwy. Powell, TN 37849.
- (1070) Tyson 1175 Meadowbrook Ln. Sauk Rapids, MN 56379.
- (1071) Canadian Harvest 1001 S. Cleveland St. Cambridge, MN 55008.
- (1072) Viking Seafood 50 Crystal St. Malden, MA 02148.
- (1073) Tree Top 220 E. 2nd Ave. PO Box 248 Selah, WA 98942.
- (1074) Carbotrol 510 Lake Cook Rd. Deerfield, IL 60005.
- (1075) Ralston Foods PO Box 618 St. Louis, MO 63188-0618.
- (1076) Gilroy Foods, Inc. PO Box 1088 1350 Pachcco Pass Hwy. Gilroy, CA 95021.
- (1077) Idahoan Foods PO Box 130 Lewisville, ID 83431.
- (1078) Clearly Canadian 999 W. Hasting St. #1900 Vancouver, BC V6C2W2 Canada.
- (1079) Read Bake, 7791 Falda Pl., Carlsbad, CA 92009.
- (1080) Plantation Turkey, P.O. Box 20788, Waco, TX 76702-0788.
- (1081) King's Command Foods, Inc., 7622 South 188th, Kent, WA 98032-1021.
- (1082) McCormick & Co. Inc., 226 Shilling Circle, Hunt Valley, MD 21031.
- (1083) USDA Data, for Vitamin A and Vitamin C - Vegetables.
- (1084) Taco John's International, 808 W. 20th St., P.O. Box 1589, Cheyenne, WY 82003-1589.
- (1085) California Fig Advisory Board, 3425 N. First St. Suite 109, P.O. Box 709, Fresno, CA 93726.
- (1086) Scientific Hospital Supplies, Inc.
- (1087) Mercer Processing, Inc., 195 Page Mill Rd., Palo Alto, CA 94306.
- (1088) Vacu-Dry Sales, P.O. Box 2418, 7765 Healdsburg Ave., Sebastopol, CA 95473.
- (1089) Recipes - ESHA.
- (1090) B K Emu Products, P.O. Box 365, Turner, OR 97392.
- (1091) F&C Wild Flavors, Inc. 890 Redna Terrace, Cincinnati, OH 45215.

- (1092) Natra U.S., Inc. 1522 San Ignacio Coral Gables, FL 33146.
- (1093) Zerega A. Zerega's Sons, Inc. PO Box 241, Fairlawn, NJ 07410.
- (1094) Colloides Naturels 1170 Route 22, Suite 204 Bridgewater, NJ 08807.
- (1095) Norben Company PO Box 766 Willoughby, OH 44094.
- (1096) The Duckling Council PO Box 1783 Des Plaines, IL 60017.
- (1097) The American Ostrich Assoc. 3950 Fossil Creek Blvd., Suite 200 Fort Worth, TX 76137.
- (1098) Wax Orchards, Inc. 22744 Wax Orchards Rd. SW Vashon Island, WA 98070.
- (1099) Penwest Foods Co. 11011 E. Peakview Ave. Englewood, CO 80111-6800.
- (1100) WLM Bendsorp Co. 1800 West Park Drive Westborough, MA 01581.
- (1101) Skidmore Sales & Distributing Co., Inc. 10310 Julian Dr. Cincinnati, OH 45215.
- (1102) Sunsweet Growers, Inc. 901 North Walton Ave. PO Box 232 Yuba City, CA 959923
- (1103) Pert Laboratories 145 Peanut Dr. PO Box 267 Edenton, NC 27932.
- (1104) The Food Guide Pyramid, USDA, Prepared by Human Nutrition Information Service, Home and Garden Bulletin Number 252.
- (1105) Exchange Lists for Meal Plan, American Diabetes Association, Inc. & The American Dietetic Association, 1995.
- (1106) McCance and Widdowson's The Composition of Immigrant Foods (United Kingdom).
- (1107) Latest Food Standard Contents Chart (Japanese).
- (1108) Nutritive Value of Indian Foods, Gopalan, Sastri & Balasubramanian, Indian Council of Medical Research, Hyderabad 50007, India.
- (1109) Effect of Germination on Oligosaccharides and Nonstarch Polysaccharides in Navy and Pinto Beans, Journal of Food Science 54:6, 1989, p. 1615.
- (1110) The Concise New Zealand Food Composition Tables, Burlingame, Milligan, Apimerika & Arthur, New Zealand Institute for Crop & Food Research, Ltd., 19 Palmerston North, New Zealand, 1993.
- (1111) Seed Lipid Content & Fatty Acid Composition of Three Quinoa Cultivars, S.G. Wood, L.D. Lawson, D.J. Fairbanks, L.R. Robinson & W.R. Anderson, Journal of Food Composition & Analysis 6:41-43, 1993.
- (1112) Fatty Acid Analysis, TAG Equivalents as Net Fat Value, and Nutritional Attributes of Commercial Fats & Oils.
- (1113) Fatty Acid Composition and Total Fat Content of Eight Species of Mediterranean Fish. Tornaritis, Peraki, Georgulli, Kafatos, et al. International Journal of Food Sciences and Nutrition 45:135-139, 1993.
- (1114) Nutritional Data on Six Oceanic Pelagic Fish Species from New Zealand. Waters, Vlieg, Murray & Body. Journal of Food Composition & Analysis 6:45-54, 1993.
- (1115) Fatty Acid Composition of Goat Meat. Journal of Food Science 58(2), 1993.
- (1116) American EMU Association, P.O. Box 8174, Dallas, TX 75205.
- (1117) Oregon Emu Association, P.O. Box 5853, Salem, OR 97304.
- (1118) Nutrient Composition of Ostrich Meat - A research report from South Africa, James Sales, American Ostrich, October 1995.
- (1119) Cultor Food Science, Inc., Technical Service Division, Eastern Point Road, Building 286, Groton, CT 06340.
- (1120) Hulman & Company, P.O. Box 150, Terre Haute, IN 47808-0150.
- (1121) Federal Register, August 22, 1996, Appendix C&D to Part 101, pp. 11-12 (Food and Drug Administration, Office of Food Labeling, CFSAN, Division of Technical Evaluation, 330 C Street SW (HFS-165), Washington, DC 20204).
- (1122) American Fruit Processors, 10725 Sutter Ave., Pacocima, CA 91331.

- (1123) American Mushroom Institute, One Massachusetts Ave. NW, Suite 800, Washington, DC 20001.
- (1124) Friedas Specialty Produce, 4465 Corporate Center Dr., Los Alamitos, CA 90720.
- (1125) Mushroom Council, 2200-B Douglas Blvd., Suite 220, Roseville, CA 95661.
- (1126) La Table dans le Bon Sens, Inc., Food & Nutrition Consultants, P.O. Box 242, Wilton, CT 06897.
- (1127) National Cottonseed Products Association--P.O. Box 172267--Memphis, TN 38187-2267
- (1128) Boston Chicken, Inc.--P.O. Box 4086--Golden, CO 80401-4086
- (1129) Dunkin Donuts, Inc.--15 Pacella Park Dr--Randolph, MA 02368
- (1130) Vetter, James L., Ph.D. Food Laws & Regulations.
- (1131) Armour Food Ingredients Co.--P.O. Box 311--Springfield, KY 40069
- (1132) Food and Nutrition Board, Institute of Medicine. Dietary Reference Intakes: Calcium, Phosphorus, Magnesium, Vitamin D and Fluoride.
- (1133) American Dairy Products Institute--130 North Franklin Street--Chicago, IL 60606
- (1134) Association of Dressings & Sauces--5775 Peachtree Dunwoody Road--Atlanta, GA 30342
- (1135) American Egg Board--1460 Renaissance Drive--Park Ridge, IL 60068-1340
- (1136) American Lamb Council--6911 South Yosemite Street--Englewood, CO 80112-1414
- (1137) Apricot Producers of California--1280 Boulevard Way--Walnut Creek, CA 94595
- (1138) Bertolli Nutrition Center--P.O. Box 2373--Secaucus, NJ 07096-2373
- (1139) California Egg Commission--1150 Mountain Ave--Ste 114--Upland, CA 91786
- (1140) Concord Grape Association--5775 Peachwood Dunwoody Road--Ste 500 G--Atlanta, GA 30342
- (1141) California Strawberry Commission--P.O. Box 269--Watsonville, CA 95077-0269
- (1142) Idaho Bean Commission--P.O. Box 2556--Boise, ID 83701-2556
- (1143) California Olive Industry--1903 North Fine #102--Fresno, CA 93727
- (1144) Idaho Potato Commission--P.O. Box 1068--Boise, ID 83701
- (1145) Michigan Apple Committee--13105 Schavey Road--Ste 5--DeWitt, MI 48820
- (1146) Milk Promotion Services of Indiana/American Dairy Association of Indiana--9360 Castlegate Drive--Indianapolis, IN 46256
- (1147) National Honey Board--390 Lashley Street--Longmont, CO 80501-6010
- (1148) National Pork Producers Council--P.O. Box 10383--DesMoines, IA 50306
- (1149) Peanut Advisory Board--500 Sugar Mill Road--Ste 105A--Atlanta, GA 30350
- (1150) Sweet 'n Low - Cumberland Packing Corporation--2 Cumberland Street--Brooklyn, NY 11205
- (1151) Tortilla Industry Association 16000 Ventura Blvd--Ste 500--Encino, CA 91436
- (1152) The Popcorn Institute--401 North Michigan Ave--Chicago, IL 60611-4267
- (1153) Wisconsin Potato Auxiliary--P.O. Box 327--Antigo, WI 54409
- (1154) USDA Nutrient Data Base for Standard Reference - Release 11
- (1155) Lonza, Inc.--1717 Route 208--Firlawn, NJ 07410-2821
- (1156) California Walnut Marketing Board--1540 River Park Drive--Ste 101--Sacramento, CA 95815
- (1157) Oregon Restaurant Association--8565 SW Salish Lane--Ste 120--Wilsonville, OR 97070-9633
- (1158) Germantown International Limited--P.O. Box 405--Broomall, PA 19008
- (1159) Greater Pacific Foods 2700 Garden Road--Monterey, CA 93940
- (1160) Lamb Tek--730 Camden Ave--Campbell, CA 95008

- (1161) Chez De Prez Cheesecake, Inc.--5219 N 27TH Ave #2--Phoenix, AZ 85017
- (1162) Nitta Casings Inc.--P.O. Box858--Somerville, NJ 08876
- (1163) Boca Burger Co.--1660 NE 12TH Terrace--Fort Lauderdale, FL 33305
- (1164) Muir Glen--424 North 7TH Street--Sacramento, CA 95814
- (1165) Chef America, Inc.--20 Iverness Place East--Englewood, CO 80112
- (1166) Now Natural Foods--550 Mitchell Road--Glendale Heights, IL 60139
- (1167) Bernard Jensen Products & Jensen's Nutritional & Health Products, Inc.--P.O. Box 8--Solano Beach, CA 92075-0008
- (1168) California Artichoke Advisory Board--4199 Campus Drive--Ste 550--Irvine, CA 92612
- (1169) Angostura--10467 East Desert Cove Ave--Scottsdale, AZ 85259
- (1170) Eden Foods, Inc.--701 Tecumseh Road--Clinton, MI 49236
- (1171) Darigold, Inc.--P.O. Box 79007--Seattle, WA 98119
- (1172) AMBI, Inc.--771 Old Sawmill River Road--Tarrytown, NY 10591
- (1173) Cabot Creamery--P.O. Box 128--Cabot, VT 05647
- (1174) Rit-Chem Co., Inc.--P.O. Box 435--Pleasantville, NY 10570-0435
- (1175) Belgioioso Cheese, Inc.--5810 Country Road NN--Denmark, WI 54208
- (1176) Holland Company, Inc.--153 Howland Ave--Adams, MA 01220-1199
- (1177) Onstad, Diane. Whole Foods Companion: A Guide for Adventurous Cooks, Curious Shoppers & Lovers of Natural Foods.--White River Junction, VT 05001
- (1179) Sun Orchard, Inc.--1198 W Fairmont Drive--Tempe, AZ 85282
- (1180) Don Miguel Mexican Foods, Inc.--P.O. Box 4062--Anaheim, CA 92803-4062
- (1181) Medical Foods, Inc.--201 Broadway 5TH Floor--Cambridge, MA 02139
- (1182) Franklin County Cheese Corporation--P.O. Box 450--Enosburg Falls, VT 05450
- (1183) Fantastic Foods--1250 North McDowell Blvd--Petaluma, CA 94954
- (1184) Simply Wonderful (S&W Fine Foods)--3160 Crow Canyon Road--San Ramon, CA 94583
- (1185) Cain Food Industries Inc--P.O. Box 35066--Dallas, TX 75235-0066
- (1186) Whitehall Specialities--P.O. Box 677--Whitehall, WI 54733-0677
- (1187) Spreckles Sugar Company Inc--P.O. Box 60--Tracy, CA 95378
- (1188) Folexco Flavor Ingredients Co.--150 Domorah Drive--Montgomery, PA 18936
- (1189) The B. Manischewitz Company--One Manischewitz Plaza--Jersey City, NJ 07302
- (1190) "Genisoy Products--2300 S Watney Way Ste "D"--Fairfield, CA 94533"
- (1191) Balance Bar Co-1015 Mark Ave-Carpenteria, CA 93013
- (1192) Twin Laboratories-2120 Smithtown Ave-Ronkonkoma, NY 11779
- (1193) Clif Bar Inc-1610 Fifth Street-Berkely, CA 94710
- (1194) Experimental & Applied Sciences-555 Corporate Circle-Golden, CO 80401
- (1195) PR Ironman-5825 Oberlin Drive Ste 200-San Diego, Co 92121
- (1196) Optimum Nutrition-600 N Commerce-Auroa, IL 60504
- (1197) USDA 4700 River Road Unit 89-Riverdale, MD 20737-Nutrient Data Laboratory Beltsville Human Nutrition Research Center Agricultural Research Service
- (1198) USDA 1994 Continuing Survey of Food Intakes By Individuals-1994 Diet & Health Knowledge Survey-Food Code & Nutrient Data Base For CSF11 1994-CD Rom

- (1199) USDA 1994 Continuing Survey Of Food Intakes By Individuals Pyramid Servings Intakes & Databases
- (1200) Dietary Reference Intakes-Thiamin, Riboflavin, Niacin, Vitamin B6, Folate, Vitamin B12, Pantothenic Acid, Biotin and Choline
- (1201) Starbucks Coffee--P.O. Box 34067--Seattle, WA 98124-1067
- (1202) Grain Millers Inc.--315 Madison St--Eugene, OR 97402-5034
- (1203) Bateman's Products Inc--251 W Main Street--Rigby, ID 83442
- (1204) Ventura Foods--14850 E Don Julian Road--City of Industry, CA 91746
- (1205) Chick-Fil-A--5200 Buffington Road--Atlanta, GA 30349-2998
- (1206) Lightlife Foods Inc.--P.O. Box 870--Greenfield, MA. 01302
- (1207) Global Beverage Co.--P.O. Box 25107--Rochester, NY 14625
- (1208) Nielsen-Massey Vanillas-1550 Shields Drive-Waukegan, IL 60085-8307
- (1209) Guiltless Gourmet-3709 Promotory Point Dr S #A131-Austin, TX 78744-1138
- (1210) XTreme Technologies-1620 Northwest Blvd #301C-Coeur d' Alene, ID 83814
- (1211) MacFarlane Pheasant Farm Inc.-2821 S US Hwy 51-Janesville, WI. 53546
- (1212) ESHA (Food For Health-Oct. 1998 Issue)
- (1213) Marvel LLC-P.O. Box 22369-Kansas City MO 64113
- (1214) Valley Lahvosh Baking Co-502 M Street-Fresno Ca. 93721
- (1215) Hansen Beverage Co.-2401 Katella Ave-Anaheim CA 92806
- (1216) Kikkoman International Inc-50 California St-San Francisco CA 94111
- (1217) Epicuro Inc-P.O. Box 21614-Seattle WA 98111
- (1218) ESHA-The Importance Of Wheat Grass, Barley Grass, & Other Green Vegetables In The Human Diet-Chapter 5-Edited By Ronald L. Seinbold MS-Wilderness Community Education Foundation-Lawerence KS
- (1220) McNeil Consumer Health Care-7050 Camphill Road-Fort Washington PA 19034
- (1221) Snackmasters-P.O. Box 70-Ceres, CA. 95307
- (1222) Marlow Foods Limited-Station Road-Stokesley Cleveland-TS9 7AB-UK
- (1224) Veggie Land-222 New Road-Parsippany, NJ 07054
- (1225) Corbin Foods--P.O. Box 28139--Santa Ana, CA 92799
- (1226) "Advantica--203 E Main St--Spartanburg, SC 29319
- (1227) International Home Foods Inc--1633 Littleton Road--Parsippany, NJ 07054
- (1228) Nutritive Value of American Foods in Common Units--Agriculture Handbook No 456 USDA November 1975(456)--Adams CF
- (1229) Dihydrophyloquinone:Primary food sources and estimated dietary intakes in the American diet.Lipids 11:715-720--1996--Booth SL--JAT Pennington--JA Sadowski
- (1230) Food sources and dietary intakes of phyloquinone in the American diet:Data from the FDA Total Diet Study. J AM Diet Assoc 96:149-154--1996--Booth SL--JAT Pennington--JA Sadowski
- (1231) The phyloquinone (vitamin K) content of foods in the USFDA Total Diet Study. J Agr Food Chem 43:1574-1579-1995--Booth SL--JA Sadowski--JAT Pennington
- (1232) Code of Federal Regulations--Food and Drugs--Title 21 Part 101.9--Nutrition labeling of food. TheOffice of the Federal Register--National Archives and Records Administration--Washington DC US Government Printing Office--1996
- (1233) Provisional table on the selenium content of foods. USDA Human Nutrition Information Service--HNIS/PT-109--December 1992--Gebhardt SE--JM Holden

- (1234) Caffeine content of fountain and private-label store brand carbonated beverages. J AM Diet Assoc 97:179-182 1997--Grand AN--LN Bell
- (1235) Shellfish:proximate composition, minerals, fatty acids, and sterols--J Am Diet Assoc 90:677 1990--King I--MT Childs--C Dorsett--JG Ostrander--ER Monsen
- (1236) Provisional table on the sugar content of selected foods. USDA Human Nutrition Information Service. HNIS/PT-105--October 1986.[Mathews RD--PR Pehrsson. Sugar Content of Selected Foods: Individual and Total Sugars. Home Economics Research Report No. 48 USDA Washington DC October 1986] Mathews RH--PR Pehrsson.
- (1237) Nutrients and chemical residues in one-to-two pound Mississippi farm-raised channel catfish (*Ictalurus punctatus*). J Food Sci 55:954 1990 (L)--Nettleton JA--WH Allen JR--LV Klatt--WMN Ratnayake--RG Ackman.
- (1238) Composition of core foods of the US food supply 1982-1991 III Cooper , manganese, selenium, and iodine. J Food Comp Anal 8:171-217 1995--Pennington JAT--SA Schoen--GD Salmon--B Young--RD Johnson--RW Marts.
- (1239) Health effects of salicylates in foods and drugs. Nutr Rev 54:225-240 1996--Perry CA--J Dwyer--JA Gelfand--RR Couris--WW McCloskey
- (1240) The Seafood List US Government Printing Office Washington DC 1993 --Randolph S--M Snyder
- (1242) Stability of enrichment vitamins in bread and cookies. Cereal Chem 63:401-403 1986 (L)--Ranhotra GS--JA Gelroth
- (1243) Recommended Dietary Allowances 10TH edition. National Academy Press Washington DC 1989
- (1244) Salicylates in foods. J AM Diet Assoc 85:950-960 1985--Swain AR--SP Dutton--AS Truswell.
- (1245) USDA Nutrient Data Base for Standard Reference Release 11 (SR 11). <http://www.nal.usda.gov/fnic/foodcomp>. Nutrient Data Laboratory USDA Riverdale MD 1996 (801-821)
- (1246) USDA US DHHS. Nutrition and Your Health:Dietary Guidelines for Americans, fourth edition. Home and Garden Bulletin No. 232. 1995
- (1247) Provisional table on the vitamin K content of foods. USDA Washington DC. June 1986--Weihrauch JL.
- (1248) 92 food companies and trade associations (I)
- (1249) Fuller Life Inc (Better Than Milk)--1628 Robert C Jackson Dr--Marysville, TN 37801
- (1250) Pennington JAT-SA Schoen-GD Salmon-B Young-RD Johnson-RW Marts. Composition of Core Foods of the US Food Supply-1982-1991.III. Copper, Manganese, Selenium, Iodine-J Food Comp Anal 8:171-217, 1995
- (1251) New Energy Naturals Inc--P.O. Box 1107--Greenfield, MA 01302
- (1252) Kashi Company