CEM Protein Hydrolysis Reference Paper List

**RH001** An Evaluation of Microwave Heating for Vapor Phase Hydrolysis of Proteins - L. B. Gilman, CEM Corporation; Cliff Woodward, Hewlett Packard Co. (9/89)


**RH003** Amino Acid Hydrolysis: Old Problems, New Solutions - Michael V. Pickering and Paul Newton - LC-GC Volume 8 Number 10.


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RH018 Microwave Hydrolysis for Rapid Determination of Hydroxyproline in Meat and Meat
Products - Kurt Kolar and Hans Berg - Swedish Meat Research Institute, Analytical Services,
P0 Box 504~ S-244 OO Kavlinge, Sweden, 199004-17 KK/BaK - 0924a

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DISTAAM-Universita degli Studi del Molise via Tiberio 21, 86100 Campobasso and R.
Acquistucci, Istituto Nazionale della Nutrizione - via Ardeatina 546, 00178 Roma.

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DISTAAM-Universita degli Studi del Molise-via Tiberio 21, 86100 Campobasso, P. Manzi

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Collagin in Meat Products - September 1-6, 1991 Kulmbach, Germany - F. Bauer Institute
fur Fleischygine, Fleischtechnologie and Lebensmittelkunde Vet. Med. University, Wein,
Linke Bahngasse 11, A-1030 Wien, Austria.

RH022 Comparison of Microwave Oven and Convection Oven for Acid Hydrolysis of Dietary Fiber
Polysaccharides - Betty W. Li - U.S. Department of Agriculture, Agricultural Research
Service, Beltsville Human Nutrition Research Center, Food Composition Laboratory,