

IDRC - 023e (Revised)

DIRECTORY OF FOOD SCIENCE AND TECHNOLOGY IN SOUTHEAST ASIA

Compiled by E. V. Araullo

IDRC-023e (Revised)

Directory of Food Science and Technology in Southeast Asia

Compiled by E. V. Araullo

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Introduction

As a result of a meeting in Singapore in March 1972 of senior food scientists from several countries of South and Southeast Asia, the first edition of the *Directory of Food Science and Technology in Southeast Asia* was published. Its aim was to provide "a comprehensive account of all the institutions in South and Southeast Asia engaged in research in food science and technology together with a classified list of the research programs and projects which they are pursuing."

IDRC feels that the first issue of the Directory achieved this objective and in order that it continue to provide a worthwhile service, particularly to the scientific community of Asia, it has been revised.

This edition contains all of the information presented in the first edition, and institutions reporting new projects have been added. In future revisions, those projects that have been completed will be identified and institutions are requested to advise IDRC when such is the case.

Certain revisions have been made: (1) the codes for institutions have been reassigned so that the computer-generated listing will be in alphabetical order. This reassignment of codes will enable institutions to be included at a future date with a minimum of effort; (2) institutional addresses and associated research projects are listed before the index of research projects at the beginning of the Directory rather than after; (3) the material contained in Annex 1 of the first edition, which cited those institutions not currently reporting research, has been included in the research project listing with a note to that effect.

A number of institutions have reported research proposed but not currently underway. These project titles have been included and are denoted by an asterisk (*). The country name has been eliminated from the right hand side of the page in the first section but has been retained in the second section.

The assistance and cooperation of Kate Wild, ISIS Operations Manager, and Frances Delaney, Program Officer, Information Sciences Division, in preparing this material for the ISIS computer system is much appreciated.

IDRC will welcome comments on the content and style of presentation so that further improvements can be introduced into future issues of the Directory.

JOSEPH H. HULSE
Director

*Agriculture, Food and Nutrition Sciences Division
International Development Research Centre
Ottawa, Canada*

January 1975

LIST OF RESEARCH PROJECTS

(by country and institute)

BANGLADESH

0051
BANGLADESH AGRICULTURAL UNIVERSITY,
FOOD TECHNOLOGY DEPARTMENT,
MYMERSINGH, BANGLADESH.
TELEPHONE: 2191 CABLE: AGRIVARSITY
JINNAT ARA (BEGUM)

Design and construction of a simple hand juicer (from bamboo and wood).
Jinnat Ara (Begum)

Studies on the quality attributes of fruit found in Bangladesh and their
preservation methods.
Jinnat Ara (Begum)

0055
BANGLADESH COUNCIL OF SCIENTIFIC & INDUSTRIAL RESEARCH LABORATORIES,
MIRPUR RD., DHANMONDI,
DACCA, BANGLADESH.
TELEPHONE: 243147 CABLE: BCSIR, DACCA
DR. M. ERFAN ALI

Canning preservation of fish.
Rabbi, S.F.

Canning preservation of fruit and vegetables.
Rahman, M.A.

Chemical microbiology.
Ali, M. Erfan Nurul Huq, M.

Extraction and purification of leaf protein.
Khan, N.M.

Freezing preservation of fish.
Muslimuddin, M.

Industrial use of oil.
Adhikari, S.

Microbial spoilage of fruit (pineapple).
Joarder, G.K.

Preparation of artificial milk and protein food.
Khaleque, A.

Preparation of fish protein concentrate.
Rubbi, S.F.

Preparation of multi-purpose food.
Samad, R.A.

Preparation of poultry feed.
Faruque, O.

Preparation of protein food from oil seeds.
Rahman, Q.N.

Production of peanut butter.
Nurannabi, B.I.

Protein from natural gas.
Ali, M. Erfan Nurul Huq, M.

Survey of oil seeds.
Mondal, B.K.

Utilization of slaughter house wastes.
Huq, Mohsinul

0058
BANGLADESH RICE RESEARCH INSTITUTE,
JOYDEBUR,
DACCA, BANGLADESH.
DR. S.M.H. ZAMAN,

No current research in food science and technology reported.

BURMA

0125
CENTRAL RESEARCH ORGANIZATION,
P.O. YANKIN,
RANGOON, BURMA.
TELEPHONE: 50544 CABLE: UBARI
DR. MEHM THET SAN

Groundnut products and high protein food.
Win, U Tin Naing Hing, U Win Ghosh, S.

Industrial fermentation.
U than, Nyun

Preservation of fruit.
Win, U Aung Ghosh, S.

INDIA

0250
FOOD SCIENCE LABORATORY,
DEPARTMENT OF PHARMACY,
ANDRHA UNIVERSITY,
WALTAIR, INDIA. 53003
TELEPHONE: 3044
PROF. V. SUBBA RAO

Chemistry of natural plant products.
Viswanadham, N.

Studies on detection of pesticides and other contaminants in food.
Viswanadham, N.

Studies on stability of food additives (preservatives).
Viswanadham, N.

0255
BIOCHEMISTRY AND FOOD TECHNOLOGY DIVISION,
BHABHA ATOMIC RESEARCH CENTRE, TROMBAY,
BOMBAY, INDIA. 400085
TELEPHONE: 523321 CABLE: ATOMERG
DR. G.B. NADKARNI

Biochemical aspects of aging.
Aiyar, A.S.

Biochemistry of radiation-induced dormancy in bulbs and tubers.
Nair, P.M.

Biosynthesis of natural pigments.
Nair, P.M.

Chemical evaluation of food flavour.
Bandyopadhyay, C.

Chemistry of meat pigments.
Kumta, U.S.

Comparative aspects of processing for conservation of fruit and vegetables and ready-to-serve food.
Thomas, P.

Compositional and quality changes in radiation processed cereals and legumes.
Vakil, U.K.

Control of fruit flies and mango stone weevil.
Thomas, P.

Control of post-harvest diseases caused by molds.
Thomas, P.

Detoxification mechanisms.
Aiyar, A.S.

Development of microanalytical techniques for isolation and identification of flavour compounds.
Bandyopadhyay, C.

Differential responses to physico-chemical treatments of spores and vegetable cells.
Kumta, U.S.

Dormancy of food-borne spores.
Kumta, U.S.

Dosimetry in food irradiation procedures.
Bongirwar, D.R.

Environmental toxicity studies.
Aiyar, A.S.

Fabrication and maintenance of food plant machinery.
Bongirwar, D.R.

Feasibility and extension efforts for sea-food.
Savagaon, K.A.

Feasibility studies and extension efforts on radiation preservation of
i) potatoes and onions, and ii) bananas and mangoes.
Thomas, P.

Maintenance and operation of irradiators.
Bongirwar, D.R.

Mutagenicity testing.
Aiyar, A.S.

Nutritional and metabolic studies in the X-irradiated rat and
Tetrahymena pyriformis W.
Vakil, U.K.

Nutritional evaluation of irradiated food.
Vakil, U.K.

Post-irradiation changes in biochemistry and physiology of fruit during
ripening and storage.
Nair, P.M.

Processing of products of wholesomeness studies.
Savagaon, K.A.

Processing technology of sea-food and meat.
Savagaon, K.A.

Radiation sensitivity and radiation resistance in food-borne
microorganisms.
Lewis, N.F.

Radiation-induced bacterial mutants of industrial importance.
Lewis, N.F.

Radiation-induced changes in flavour components.
Bandyopadhyay, C.

Role of vitamin A and E on membrane permeability and lipid composition
of biomembranes.
Vakil, U.K.

Structure-function of hydrolytic enzymes.
Kumta, U.S.

Studies on bacterial toxins.
Lewis, N.F.

Suitability of packaging materials.
Savagaon, K.A.

Technology and scaling up of promising processes.
Savagaon, K.A.

Toxicity of food additives and naturally occurring controls.
Kumta, U.S.

Unit operations in food processing.
Bongirwar, D.R.

0260
CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE,
MYSORE-13, INDIA.
TELEPHONE: 20200 CABLE: FOODSEARCH,INDIA
DR. B.L. AMLA

A method of processing sausage casings in a semi-dry condition.
Baliga, B.R.

A survey on the occurrence of fungal toxins in food grain and foodstuffs elaborated by aspergilli and penicillia and detailed studies on the toxic manifestation of one or two such compounds.
Sreenivasamurthy, V.

Accelerated simulation of vibration hazards on packaged food.
Vijayendra Rao, A.R.

Analysis of fruit and vegetable products under FPO.
Shah, G.R.

Biochemical changes induced by morbormide and chlorophacinone in rats.
Radhakrishna, Murthy

Biochemical investigations on toxic factors present in guar bean and other seeds.
Radhakrishna, Murthy R.

Blood amino acids in evaluating the quality of legume proteins as influenced by trypsin and growth inhibitors.
Venkat Rao, S.

Canning and dehydration of litchies.
Saha, N.K.

Chemical and physico-chemical studies on seed proteins.
Narasinga, Rao N.

Cooking and processing behaviour of Indian rice varieties.
Bhattacharya, K.R.

Determination of optimum maturity in peas for canning for Indian preparations.
Saha, N.K.

Development and improvement of flavour and acceptability of lac-tone beverages based on vegetable proteins and milk substitutes for coffee and tea.
Chandrasekhara, M.R.

Development of methods and machinery for the economic milling of common pulses.

Kurien, P.P.

Development of practical methods of stabilization of rice bran in Indian rice mills and study of problems arising therefrom.

Viraktamath, C.S.

Developmental work relating to the production of fungal enzymes used in food industries.

Srikantiah, K.R.

Effect of ethylene and/or hot water treatment on the ripening behaviour of slightly less mature mango fruit.

Lakshminarayana, S.

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

Narayana Rao, M.

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

Doraiswamy, T.R.

Enzymes - industrially and potentially useful.

Raghavendra Rao, M.R.

Evaluation of processed protein food and infant food in infants and malnourished children.

Prasanna, H.A.

Evaluation of tin containers and alternate containers for packing fruit and vegetable products.

Sastry, L.V.L.

Identification and utilization of carbohydrates in legumes and oil seeds.

Narayana Rao, M.

Industrial fermentation.

Gonsakdi, S.

Metabolism of diaminomonocarboxylic acids of biological importance.

Raghavendra Rao, M.R.

Microbiological quality control of cashew, spices, and curry powder.

Krishnaswamy, M.A.

Mutual and amino acid supplementation of dietary proteins and availability of amino acids added to food.

Swaminathan, M.

Nature and significance of residues of phosphine and methyl iodine used as fumigants on certain foodstuffs.

Muthu, M.

Nutritional evaluation of poultry feed from blood amino acid levels, performance, and meat quality.
Haleem, M.A.

Occurrence of fungal toxins in common dietary items of the population in and around Man-alore and incidence of liver diseases like cirrhosis and hepatic cancer in the community.
Sreenivasamurthy, V.

Possibility of acute or chronic toxicity associated with the feeding of sal (*shorea robusta*) fat.
Narayana Rao, M.

Process development studies on the beneficiation and detoxification of commercial guar meal and on dehulling of guar seed.
Subramanian, N.

Process development studies on the production of soybean flour and protein products and their utilization.
Subramanian, Sri N.

Processing of sardine oil for use in food industry.
Sen, D.P.

Processing of toddy.
Subba Rao, M.S.

Standardization and development of indigenous sweets partially or wholly based on fruit and vegetables of the region.
Venkataraman, P.S.

Standardization and evaluation of weaning food.
Chandrasekhara, M.R.

Standardization of conditions for long term storage of robusta variety of bananas for export.
Dalal, V.B.

Standardization of heat processing for; (i) jamun and similar products, (ii) canned and cured meat products.
Dwarakanath, C.T.

Standardization of recipes for products developed from fish/fish meal/press cake of oil-sardine and trash fish of limited commercial importance.
Sen, D.P.

Studies on changes in walnuts during processing and storage to regard the deteriorative changes viz, colour, loss of flavour, and onset of rancidity.
Prabhakar, J.V.

Studies on dough rheology, preservation, and mechanization in papad manufacture.
Shurpalekar, S.

Studies on early nutritional deficiency; lipids of central nervous system.

Rama Rao, P.B.

Studies on fruit vine.

Subba Rao, M.S.

Studies on linseed and its cake for getting edible protein concentrate.

Singh, Narendra

Studies on microbial production of threonine.

Richard, Joseph

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

Anandaswamy, B.

Studies on soft centre in alphonso mangoes.

Subramanyam, H.

Studies on solvent extraction for obtaining toxin free meal and oil from groundnuts.

Ahmed, Syed Younus

Studies on the processing of some economically important legumes to improve nutritive value and acceptability.

Subramanian, N.

Studies on the quality of eggs during storage and transport.

Panda, P.C.

Studies on the technology of fortification of cereals and their products with essential amino acids, proteins, vitamins, and minerals.

Bains, G.S.

Study of moisture sorption characteristics of some important dried Indian food and development of unit packages for these foodstuffs for grocery shops and supermarkets.

Balasubramanyan, N.

Study of regulatory enzymes in the formation and accumulation of lysins and isosinic acid and other nucleotides.

Raghavendra Rao, M.R.

Suitability of the newly introduced high-yielding varieties of potatoes for different types of processing.

Kuppuswamy, S.

Survey of indigenous packaging materials for their suitability for packaging foodstuffs.

Anandaswamy, B.

Survey of machinery and equipment requirement of; (i) fruit and vegetable preservation industry, (ii) biscuit and confectionery industry.

Bhattacharjya, S.C.

Testing of packaging materials and packages for the industry, Indian Standards Institution, and other institutions and to improve the testing facilities in the laboratory.

Vijavendra Rao, A.R.

Utilization of custard apple.
Beerch, O.P.

Utilization of nendran variety of banana.
Sen, D.P.

0263
CENTRAL INSTITUTE OF FISHERIES TECHNOLOGY,
CHITTOOR ROAD,
ERNAKULAM,
COCHIN 11, INDIA.

No current research in food science and technology reported.

0270
INDIAN INSTITUTE OF SCIENCE,
BANGALORE 12,
INDIA.

No current research in food science and technology reported.

0275
INDIAN COUNCIL OF AGRICULTURAL RESEARCH,
DR. RAJENDRA PRASAD ROAD,
NEW DELHI 1, INDIA.

No current research in food science and technology reported.

0280
DEPT. OF FOOD TECHNOLOGY & BIOCHEMICAL ENGINEERING,
JADAVPUR UNIVERSITY,
CALCUTTA-32, INDIA.
TELEPHONE: 46-3451 CABLE: JADAVPUR UNIVERSITY
PROF. SUNIT MUKHERJEE

All India coordinated project on transportation of fresh fish.
Bose, A.N.

Development of continuous vertical soaker steamer and dryer for parboiling of paddy.
Mukherjee, S.K.

Development of methodology for the production of Bulgur wheat.
Mukherjee, S.K.

Industrial production of neomycin.
Srimani, B.N.

Investigations of chemical and physico-chemical factors affecting the quality of dehydrated curd.
Bose, A.N.

Metabolic controls on neomycin production.
Majumdar, S.K.

Microbial production of lipase.
Srimani, B.N.

Microbial production of threonine and methionine.
Majumdar, S.K.

Microbial production of valine.
Majumdar, S.K.

Studies on evaluation of irradiated fish products.
Bose, A.N.

Studies on kanamycin biosynthesis.
Majumdar, S.K.

Studies on the development and control of chemical flavouring
constituents of fish.
Mukherjee, S.

Utilization of microbes or enzymes therefrom for the fermentative
production of fish flour.
Banerjee, N.D.

0285
NATIONAL DAIRY RESEARCH INSTITUTE,
KARNAL (HARYANA),
INDIA.

No current research in food science and technology reported.

0290
FOOD & FERMENTATION TECHNOLOGY DIVISION,
DEPT OF CHEMICAL TECHNOLOGY,
UNIVERSITY OF BOMBAY,
MATUNGA RD., BOMBAY 19, INDIA.
TELEPHONE: 476361
DR. D.V. REGE

Antibacterial antibiotics.
Tamhane, D.V.

Application of new dehydration techniques to food.
Rege, D.V.

Ascorbic acid biogenens in fruit.
Dubash, P.J.

Biochemistry of seed germination.
Rege, D.V.

Chemistry and technology of seed proteins.
Rege, D.V.

Chemistry of trace constituents in vegetables and their significance in
processing.
Rege, D.V.

Cultivation of nitrogen-fixing bacteria.
Sulebele, G.A.

Determination of fruit content in processed fruit products.
Dubash, P.J.

Development of speciality food fermentation.
Dubash, P.J.

Fermentative preservation of vegetables.
Kulkarni, P.R.

Hydrocarbon utilizing microorganisms in production of proteins, amino acids, and fats.
Tamhane, D.V.

Metabolic effects of processed fats.
Rege, D.V.

Microbial cellulase.
Tamhane, D.V.

Microbial contaminants in processed food.
Sulebele, G.A.

Microbial production of citric acid and proteolytic enzymes.
Sulebele, G.A.

Microbial production of fat.
Sulebele, G.A.

Modified cellulose and starches.
Rege, D.V.

Mushroom cultivation and flavour.
Tamhane, D.V.

Nutritional evaluation of legume protein.
Kulkarni, P.R.

Pectins - chemistry and technology.
Sulebele, G.A.

Plant mucilages.
Sulebele, G.A.

Rheological studies on proteins.
Rege, D.V.

Starches of tubers and grains.
Kulkarni, P.R.

Starter culture for milk products.
Tamhane, D.V.

Technology of bread.
Kulkarni, P.R.

INDONESIA

0305
DEPT. OF AGRICULTURAL PRODUCT TECHNOLOGY,
BOGOR AGRICULTURAL UNIVERSITY,
JALAN GUNUNG GEDE, BOGOR
W. JAVA, INDONESIA.
TELEPHONE: 571
DR. F.G. WINARNO

A study on the clarification of some fruit juices using pectinase.
Partosoedarso, Roostoeti M.

A study on the preservation of whole eggs with vegetable tannin solution.
Soekarto, Soewarno T.

The determination of water activity of salted fish cakes.
Hardjo, Suhadi

The effect of blanching and sodium benzoate on the quality of "Manisan Pala."
Winarno, F.G.

The effect of kinds of meat, drying and packaging material on the quality of dried meat.
Winarno, F.G.

The effect of molds and fermentation time on "Tauco" processing.
Winarno, F.G.

The effect of rough rice pre-milling moisture contents on the out-turn and rice quality with special reference to PB 5.
Tjiptadi, Wachjuddin

The effect of smoking and sodium benzoate on the quality of smoked fish.
Winarno, F.G.

The effect of steaming temperature of husked sunflower seed on the yield and quality of the oil.
Djatismiko, Bambang

The effect of the type of packaging materials on the quality of black tea.
Tjiptadi, Wachjuddin

The effect of water, extraction, filtering, and calcium sulphate (CaSO_4) on rendement of protein soybean curd ("Tahu").
Hardjo, Suhadi

The quality of potatoes after cold storage and re-storage at room temperature.
Winarno, F.

The quality of starch syrup produced from hydrolysis of sweet potatoes after storage at room temperature.
Hardjo, Suhadi

The study of the effect of cold storage on the quality of ginger.
Winarno, F.G.

Yield and quality of cassava starch produced from different kinds and
preparation techniques.
Soekarto, Soewarno T.

0310
CHEMICAL RESEARCH INSTITUTE,
5-9 IR. JUANDA ST.,
BOGOR, INDONESIA.
TELEPHONE: BO68, BO845
DARDJO SOMAATHADJA

Citric acid fermentation from molasses.
Wiriano, H.

Coconut processing by wet process.
Suryati, Herman A.

Copra preservation using chemicals.
Somaatmadja, D.

Furfural from corn cobs.
Ghani, A.

Industrial processing of various varieties of sweet potatoes and cassava.
Djubaedah, E.

Medicinal substance in SPP cassava.
Somaatmadja, D.

Oleo resin from black pepper.
Mustofa

Processing of different varieties of mango.
Basrah, Enie A.

Research on meat processing in the form of corned beef with addition of
cereal.
Dachlan, A.

Survey on possibilities of rice bran oil processing.
Ali, D.

The use of food additives in Indonesian soft beverages.
Suryaman, O.

0315
NUTRITION RESEARCH INSTITUTE, SEMBOJA UNIT,
DEPARTMENT OF HEALTH,
KOMPLEK GIZI JALAN SEMBOJA,
BOGOR, INDONESIA.
TELEPHONE: 903
DARWIN KARYADI, M.D.

Analysis of nutrients and toxic substances in food.

Biological evaluation of baby food.

Development of fermented food.

Development of supplementary weaning food.

0320

FACULTY OF AGRICULTURAL TECHNOLOGY,
GADJAH MADA UNIVERSITY,
BULAKSUMUR, YOGYAKARTA,
INDONESIA.
TELEPHONE: 3312
ADNAN MOCHAMAD

Application of chemical peeling for potatoes and sweet potatoes.
Rahaju, K.

Biological value.
Hong, L.G.

Emulsion stability of some soy-milk-coconut cream mixtures.
Adnan, M.

Food chemistry.
Tarwotjo, Ignatius

Food microbiology.
Gandjar, I.

Food technology.
Hermana

Improvement of nutritional status of pre-school children.
Karjadi, Darwin

Quantitative measurement of leaf bud deterioration during tea processing.
Hardiman

Some efforts for fresh tofu preservation under market conditions.
Adnan, M.

Studies on drying procedures of some varieties of pepper (*Capsicum* sp.).
Muljohardo, M.

Studies on the phases separation of coconut milk.
Adnan, M.

Study on drying of green tea in relation to quality.
Kamarijani

Study on indicators of rice deterioration during storage.
Kamarijani

The effects of sprout inhibitor on the storage life of onions.
Muljohardo, M.

KOREA

0400

AGRICULTURE & FISHERY DEVT CORPORATION,
111 HAP DONG SODOEMUN-KU,
SEOUL, KOREA.
TELEPHONE: 75-5861 CABLE: I.P.O. BOX 3212 TELEX: AAFDC 2397 S
CHOI DOO YUL

Drained weight control in canned mushrooms processing.
Chun, Un Choi

How to control drain weight of canning products.
Yong Min, B.

Preservation of raw mushrooms.
Chun, Un Choi

Processing of sweet potato.
Yong Min, B.

Turbidity of liquid in canned and bottled mushrooms.
Chun, Un Choi

Vacuum freeze drying of mushrooms.
Yong Min, B.

0411

FISHERIES RESEARCH & DEVELOPMENT AGENCY,
16, 2-GA, NAMHANG-DONG, YEONGDO-KU,
PUSAN, KOREA.
TELEPHONE: 22-6725/9
MR. OK SUNG BAE

A study on the radioactive contamination of marine products.
Dong, Suk Chang

A study on the raw material of fish paste using shark meat.
Ok, Sung Bae

A study on the seasonal change of chemical composition in agar-agar raw materials.
Yung, Chul Shin

Changes of free amino acid composition of frozen Alaska pollack during hot-air dehydration.
Kyung, Sam Kim

On the prevention of oxidative rancidification of dried boiled sand lance.
Soo, Myung Lee

Studies on the variation of the freshness of fish during the storage in ice.
Sang, Gwan Lee

0413

P.O. BOX 7, CHEONG RYANG,
SEOUL, KOREA.

TELEPHONE: 96-0181 CABLE: KAERI TELEX: KAERI 2341 S
DR. SUE RAE LEE

Radiation preservation of farm and marine products
Lee, Su Rae

Toxicants in farm and marine food products
Lee, Su Rae

0415

KOREA INSTITUTE OF SCIENCE & TECHNOLOGY,
P.O. BOX 131, CHEONG RYANG,
SEOUL, KOREA.

TELEPHONE: 94-0141 CABLE: KISTROK, SEOUL TELEX: KISTROK 2680 S
DR. TAI-WAN KWON

Antibacterial agents.
Bae, Moo

Feed from wastes and by-products.
Kim, Chun-su

High-nutrition low-cost foods.
Lee, Yang-hee

Irradiation preservation of fish products.
Chung, Zong-rak

Lipids oxidation of food products.
Kwon, Tai-wan

Lysine production by fermentation.
Kwon, Tai-wan

Modernization of traditional drinks in Korea.
Kwon, Tai-wan

Nucleotide production by fermentation.
Bae, Moo

Single cell protein.
Kwon, Tai-wan

Utilization of agricultural by-products.
Bae, Moo

0420

DEPT. OF FOOD TECHNOLOGY,
COLLEGE OF AGRICULTURE, KOREA UNIVERSITY,
ANAM-DONG, SUNGBUK-KU,
SEOUL 132, KOREA.
TELEPHONE: 92-2600/9
DR. DONG HOON KIM

Antioxidant activity of extracts obtained from maillard and
caramelization type browning reactions.
Kim, Dong-Hoon

Chemical changes of lipid components of rough rice, polished rice, parboiled rough rice, and parboiled polished rice during storage.
Dong, Hoon Kim

Further studies on the antioxidant activity of the extracts obtained from the browning reaction mixtures.*
Kim, Dong-Hoon

Glutamic acid production from the hydrolyzates of sweet potato starch.
Yang, Han-Chol

Production of amylase by microorganisms.
Yang, Han-Chol

Production of fat from microorganisms.*
Yang, Han-Chol

Production of mushroom mycelium as flavour source grown in submerged culture.*
Yu, Tai-Jong

Relative prooxidant activity of various types of salts.*
Kim, Dong-Hoon

Studies on fungal cellulose.*
Yu, Tai-Jong

Studies on the slime-forming yeasts of soy-sauce.
Yu, Tai-Jong

Yeast production from the hydrolyzates of sweet potato starch as a carbon source.*
Yang, Han-Chol

0423
KOREA RESEARCH INSTITUTE OF AGRICULTURE,
KOREA UNIVERSITY,
1 ANAM-DONG,
SEOUL, KOREA.
DR. KIM MYUNG-O

Preparation of food mixtures for infants in Korea.
Tae-Jong, Yu

Studies on processed cheese.
Yong-Kyo, Kim

0430
INSTITUTE OF AGRICULTURAL ENGINEERING & UTILIZATION,
MINISTRY OF AGRICULTURE AND FORESTRY,
249 SEODUN-DONG, SUWEON, KOREA.
TELEPHONE: 4370
DR. SUNG KUM HAN

Cereal technology and storage.
Kee, Bong Suh

Fruit and vegetables processing and preservation.
Kee, Bong Suh

Micro-algae production and utilization.
Kee, Bong Suh

0435
NATIONAL INDUSTRIAL RESEARCH INSTITUTE,
199 TONGSUNG-DONG, CHONGRO-KU,
SEOUL, KOREA.
DR. SIN SUB OH

A study on extraction of protein in rice bran.
Sang, Sik Na

A study on peptides in Korean meju (molded soybean).
Ke, In Park

0437
SEOUL, KOREA.
NATIONAL INSTITUTE OF HEALTH,

No current research in food science and technology reported.

0440
RADIATION RESEARCH INSTITUTE IN AGRICULTURE,
P.O. BOX 121,
CHEONGRYANG-RI,
SEOUL, KOREA.
DR. SANG CHIL SHIN

Development of composite flour and bakery products.
Su, Rae Lee

Preservation of fruit.
Nou, Poun Park

Radiation preservation of grain and feed.
Su, Rae Lee

Radiation preservation of meat and meat products.
Yun, Jin Kim

Radiation preservation of onions and potatoes.
Mie, Soon Lee

Utilization of seaweed for animal feed.
Han, Ok Cho

0445
DEPT. OF FOOD TECHNOLOGY,
COLLEGE OF AGRICULTURE,
SEOUL NATIONAL UNIVERSITY,
SEODUN-DONG, SUWEON, KOREA.
TELEPHONE: 7151
ZE UOOK KIM

A study on the production of yeast utilising ethanol as sole source of carbon.
Lee, K.H.

Characteristics of hot air drying of red pepper.
Chun, J.K.

Free radical formation on azotobacter vinelandii shethna flavoprotein.
Chun, J.K.

Studies on the conditions of saccharification in the hot soybean paste.
Kim, Z.U.

Studies on the manufacturing of soy-sauce through the use of bacillus subtilis.
Kim, J.U.

Study on the production and characteristics of xylanase by Aspergillus niger.
Lee, Ke Ho

Types of deterioration of storage rice in Korea and identification of the causative microorganisms (II).
Cho, D.H.

Types of deterioration of storage rice in Korea and identification of the causative microorganisms.
Cho, D.H.

0450
DEPT. OF FOOD ENGINEERING,
COLLEGE OF SCIENCE & ENGINEERING, YONSEI UNIVERSITY,
134 SINCHON-DONG,
SEODAEMOAN-KU, SEOUL, KOREA.
DR. JUHYUN YU

Antibacterial agents.
Yu, Juhyun

Effect of sunlight, incandescent, fluorescent, and ultraviolet lights on the oxidation of edible soybean oil.
Dong, Hoon Kim

L-Glutamic acid formation from acetic acid by microorganism in the growing culture medium.
Young, Jun Yoo

Milk clotting enzyme from microorganisms.
Yu, Juhyun

Natural pigments.
Yu, Juhyun

MALAYSIA

0475
JALAN PANTAI BARU,
KUALA LUMPUR, MALAYSIA.
DR. ARIFFIN BIN NGAH MARZUKI

No current research in food science and technology reported.

0480
FOOD SCIENCE SECTION,
FACULTY OF AGRICULTURE,
UNIVERSITY OF MALAYA,
KUALA LUMPUR, MALAYSIA.
TELEPHONE: 53978 CABLE: UNIVSEL
DR. MOHD ZAIN BIN HJ. KARIM

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). II. Juiciness & texture.
Ch'ng Guan Choo

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). I. Flavour, sourness, sweetness.
Ch'ng, Guan Choo

Effect of certain egg qualities on the acceptability of the various ethnic groups and sexes of the consumer in Kuala Lumpur and Petaling Jaya.
Ch'ng, Guan Choo

Effect of the growth rate of certain fresh water fish on the nutritive value of the fish.
Ch'ng, Guan Choo

Effect of various storage methods in certain quality aspects of the egg.
Ch'ng, Guan Choo

NEPAL

0490
BABAR MAHAL,
KATHMANDU, NEPAL.
TELEPHONE: 12781 CABLE: FOOD RESEARCH
DR. ISARARUL HAQ KHAN

Baking study on indigenous wheat variety.
Karki, T.B.

Canning trial on lapsi fruit.
Shah, D.J.

Changes in vitamin C content in amala juice during processing and storage.
Shah, D.J.

Clinical survey.*
Shrestha, M.K.

Comparative study of milling recovery of commercial rice mills.
Karki, T.B.

Development of improved drying method for ginger and cardamom processing.
Manandhar, G.P.

Food consumption survey.
Shrestha, M.K.

Formulation of candy from lapsi fruit and storage study.
Shah, D.J.

Formulation of food composition table.
Manandhar, S.

Formulation of soy-milk.
Karki, T.B.

Grading and standardization of paddy varieties.
Karki, T.B.

Horticultural by-product utilization.
Hamel, K.C.

Off flavour prevention in parboiled rice.
Karki, T.B.

Preservation of apple juice and concentrate and product development.
Sakya, P.M.

Preservation of beaten rice.
Karki, T.B.

Process standardization.
Sharma, Bimala.

Quality control and standardization of alcoholic beverages.
Manandhar, P.P.

Quality control and standardization of fats and oils.
Karmacharya, S.

Quality control and standardization of fruit and vegetables.
Manandhar, P.P.

Quality control and standardization of meat and meat products.
Manandhar, P.P.

Quality control and standardization of milk and milk products.
Rajbhabdari, R.

Quality control of animal feed.*
Vasistha, S.S.

Quality study on processed ginger and cardamom.
Sharma, L.N.

Research consultancy.

Training in food preservation.

Utilization of citrus fruit and by-products.
Upadhaya, J.K.

Varietal canning trial on some varieties of peaches.
Shah, D.J.

PAKISTAN

0505

PUNJAB AGRICULTURAL RESEARCH INSTITUTE,
LYALLPUR, PAKISTAN.
TELEPHONE: 4816 CABLE: RESEARCH
DR. SANA-ULLAH

Culinary properties of rice varieties grown in Pakistan.
Ahmad, Bashir

Determination of best stage of ripeness in ber for candying.
Manzoor Ullah Haq, M.A.

Development of mango cheese.
Manzoor Ullah

Effect of aging on the culinary properties of rice.
Ahmad, Bashir

Effect of different treatments on vitamin-C contents in various varieties of peas.
Manzoor Ullah Haq, M.A.

Effect of fertilizers on the composition and characteristics of some potato varieties.
Malik, Muhammad Zaman

Effect of location on the quality of important potato varieties.
Malik, Muhammad Zaman

Effect of stage of maturity on chemical constituents of Kinow and Futral Early.
Malik, Amir Alam

Effect of the stage of ripeness on various constituents of ber (Umran-9 variety).
Manzoor Ullah Haq, M.A.

Estimation of aflatoxin in various groundnut varieties.
Amin, Tariq

Estimation of toxic substances in the brassica seed and meals.
Malik, Zaka-ur-Rehman

Evaluation of protein quality of the extracted protein concentrate from various leaf wastes.
Malik, Zaka-ur-Rehman

Extraction and evaluation of mango kernel oil.
Nawaz, Shah

Leaf protein concentrates as a substitute for animal protein in ration of broiler chicks.
Hahib Ullah

Mango and its products.
Saleem, M.Tahir

Organoleptic evaluation of apple jam.
Manzoor Ullah Haq, M.A.

Preliminary studies on constituents of apple jam.
Haq, M.A. Manzoor Ullah

Quality evaluation of apple jelly prepared from peel and core portion.
Manzoor Ullah Haq, M.A.

Quality evaluation of new potato varieties.
Malik, Muhammad Zaman

Selective fermentation of dates for cider.
Gill, Ijaz Ahmad Malik, A.A.

Shelf life studies on mango halves.
Manzoor Ullah Haq, M.A.

Some studies on "Gurha" for jelly and syrup production.
Manzoor Ullah Haq, M.A.

Some studies on orange squash.
Hussain, Ghulam Niazi, M.H.

Standardization of guava nectar.
Manzoor Ullah

Studies of enzyme activity in Kinow and Futral Early.
Haq, M.A.

Studies on the keeping quality of potato chips from important potato varieties.
Malik, Muhammad Zaman

Studies on the potentials of leaf proteins for the preparation of concentrates from various leaf wastes in West Pakistan.
Ahmad, Bashir

Studies on the quality of brassica oils and by-products.
Malik, Zaka-ur-Rehman

Suitability of different varieties of tomatoes for juice production.
Manzoor Ullah Haq, M.A.

To standardize the preparation of guava cheese.
Ali, Inayat

Utilization of cull sweet potato in syrup production.
Manzoor Ullah Haq, M.A.

Utilization of sweet potato in (Forni) preparation.
Niazi, M. Hanif Haq, M.A.

PHILIPPINES

0525

ARANETA UNIVERSITY FOUNDATION,
VICTONETA PARK,
MALABON, RIZAL, PHILIPPINES.
TELEPHONE: 25-75-51
PROF. FLAVIANO M. YENKO

Dehydration of vegetables in season.*

Extraction of avocado oil from the fruit for cosmetics industry.*

Preparation and utilization of high protein multi-purpose food.
Claridad, Rosario C.

Preparation of fish sauce with Pronaze enzymes.
Tiongson, Esperanza S.

Rice wine through Neurospora hydrolyzate.
Yenko, F.M.

Some Philippine fruit and their potential for wine making with special emphasis on consumer preference.
Yenko, F.M. Reyes, R.D.

Studies on meat tenderizers from molds instead of from papaya.
Yenko, F.M.

Studies on the dehydration of native ginger (*Zingiber officinale* Roscoe).
Gonzales, Esemeralda O.

Studies on the preparation and utilization of banana flour from green Saba banana (*Musa Sapientum* Var. *Compressa* Teodoro).
Jumamil, Gracita H.

Studies on the preparation of cottage cheese from powdered whole milk and evaporated milk using fermented Irish potato (*Solanum tuberosum*) as starter.
Balbontin, Linda D.

Studies on the preparation of nata using coconut water (H₂O), coconut milk (*Cocos Nucifera* Linn.), pineapple (*Ananas comosus* Linn. Merr.), Santol (*Sandoricum Koetjape* Burm.F), guava (*Psidium guajava* Linn.), Nangka (*Artocarpus integrifolia* M.)
Villacorta, Nenita

Studies on the preparation of santol (*Sandoricum coet-jape* Burm F.) guava (*Psidium Guajava* Linn) jelly.
Santos, Teresita D.

Studies on the prevention of the growth of molds during the storage of prepared pork ham.
Campomanes, Imelda V.

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.
Umipig, Priscilla B.

Tenderizing of beef by injection of tenderizers.*

Tenderizing of coconut meat to simulate macapuno texture.*

Textured vegetable protein from mushrooms.*

0530

BUREAU OF ANIMAL INDUSTRY,
RITA LEGARDA BLDG.,
RAMON MAGSAYSAY BOULEVARD,
STA MESA, MANILA, PHILIPPINES.
TELEPHONE: 60-45-61, 62-23-54
DR. PEDRO G. REFUERZO

A study on the relationship of different beef and pork cuts on the dressed weight.

Madlansacay, Pura L.

Chicharon (Crackling) from carabao hide.
Rivera, Lourdes S.

Comparative study on the use of oil coating, paraffin coating and packaging for the preservation of table eggs.
Madlansacay, Pura L.

Extraction and standardization of bromelin for meat tenderizing purposes.
Madlansacay, Pura L.

Improving the keeping quality of lard at room temperature.
Pastor, Floriana C.

Preliminary study on the quality of salted eggs stored at room temperature.
Madlansacay, Pura L.

Preparation and keeping quality of dehydrated beef and pork crunchies.
Aducaen, Trinidad R.

Preparation of instant soup from gelatinous and tendinous by-products of carcasses of large animals.
Aducaen, Trinidad R.

Preparation of instant soup from gelatinous and tendinous by-products of beef, carabeef and pork carcasses.
Aducaen, Trinidad R.

Preparation of kroepack from gelatinous and tendinous by-products of carabao carcass.
Aducaen, Trinidad R.

Preparation of kroepack from gelatinous and tendinous animal by-products.
Aducaen, Trinidad R.

Sorbic acid as antimolds for packaged chicken ham.
Madlansacay, Pura L.

Standardization of pineapple juice (bromelin) for meat tenderizing purposes.

Madlansacay, Pura L.

The effect of different kinds of common table salt on the quality of ham.

Madlansacay, Pura L.

The effect of different kinds of table salt on the quality of bacon and fresh native sausage.

Madlansacay, Pura L.

The effect of different levels of NaHCO_3 (sodium bicarbonate) on the puffing quality of chicharon.

Rivera, Lourdes S.

The effect of fresh pineapple juice on the tenderness and flavour of ham and Canton sausage.

Mensalvas, Faustine S.

The effect of papain when incorporated in feed, on tenderness of meat.

Madlansacay, Pura L.

The effects of different binding materials on the quality and cost of production of fresh native and Canton sausage.

Aducayen, Trinidad R.

The effects of different levels of radiation on the keeping qualities of some processed meat products.

Rivera, Lourdes S.

The effects of moisture content on the stability and quality of carabeef sausage.

Aducayen, Trinidad R.

The effects of oil coating and storage temperature on the quality of table eggs.

Madlansacay, Pura L.

The efficacy of sodium propionate and BHT in irradiated bacon and Canton sausage.

Rivera, Lourdes S.

The incorporation of dehydro-acetic acid as mold inhibitor in the manufacture of ham and bacon.

Pastor, Floriana C.

The influence of various levels of nitrate and its combination with nitrate and ascorbic acid in quick cured ham and bacon.

Madlansacay, Pura L.

The nutritive value of century egg (Pi-tan).

Madlansacay, Pura L.

The relation of freezing to the tenderness of chicken.

Quirante, Rosario E.

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer: microbiological examination.
Albano, Zoraida F.

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer.
Madlansacay, Pura L.

Wholesale cut yield of mutton and some of its culinary uses.
Madlansacay, Pura L.

0535
DEPT. OF FOOD AND NUTRITION,
CENTRAL LUZON STATE UNIVERSITY,
MUNOZ, NUEVA ECIJA, PHILIPPINES.
MR. BENEDICTA M. MEDINA

Acceptability of candied ginger.
Medina, B.

Acceptability of flour varieties of bananas in doughnuts.
Eusebio, R.

Acceptability of four varieties of camote in doughnuts.
Eusebio, R.

Acceptability of guayabano tamarind juice.
Eusebio, R.

Camote flour in griddle cake.
Eusebio, R.

Cassava flour in the preparation of waffles.
Eusebio, R.

Dalanghita-pineapple marmalade.
Medina, B.

Dehydrated onions.
Medina, B.

The acceptability of carabao meat in the preparation of corned beef.
Eusebio, R.

The acceptability of four kinds of fish in making sardines.
Medina, B.

The acceptability of Mongo Calamansi-Ade.

The acceptability of papaya tomato candy.
Medina, B.

The use of five kinds of starches and flour from native crops in bread rolls.
Medina, B.

The use of four kinds of vegetables (eggplant, ampalaya, green tomatoes, and kangkong) in sweet mixed pickles.
Medina, B.

The use of sunflower seed flour in the preparation of bread rolls.
Medina, B.

Use of duck eggs in sponge cake.
Eusebio, R.

Varied proportions of coconut flour in bread rolls.
Medina, B.

Varied proportions of squash flour in bread rolls.
Eusebio, R.

0537
CENTRAL MINDANAO UNIVERSITY,
UNIVERSITY TOWN,
MUSUAN, BUKIDON, PHILIPPINES.
DR. SEBASTIAN QUININONES

Papain tenderization of porcine muscles.
Mercado, Lydia N.

Utilization of unmarketable citrus fruit for animal and human food.
Mercado, Lydia N.

0540
ARROCEROS ST.,
MANILA, PHILIPPINES.
TELEPHONE: 47-73-75, 49-59-49
MR. JUAN L. MANUEL

No current research in food science and technology reported.

0545
FOOD & NUTRITION RESEARCH CENTRE,
HERRAN ST., CORNER TAFT AVENUE,
MANILA, PHILIPPINES.
TELEPHONE: 59-51-13
DR. CONRADO R. PASCUAL

A study of taste testing techniques.
Alabastro, V.Q.

Aflatoxin studies.
Salamat, L.A.

Dehulling of rice beans by water soaking.
Guerrero, A.C.

Dehydration of local fruit and vegetables.
Payumo, E.M.

Development and evaluation of indigenous high-protein supplements, concentrates and isolates for human feeding. Phase II. Biological and toxicity tests.
Gonzales, J.M.

Development of high-protein food mixtures.
Guerrero, A.C. Payumo, E.M.

Egg studies (chicken & duck).
Arroyo, P.T.

Evaluation of MCM as a high protein food.
Bayan, A.A.

Formulation of high-protein food.
Guerrero, A.C. Payumo, E.M.

Fruit and vegetable processing.
Gonzalez, O.N. Payumo, E.M.

Gamma irradiation of some local food.
Gonzalez, O.N.

Irradiation of food.
Arroyo, P.T. Gonzalez, O.N.

Meat and poultry processing studies.
Arroyo, P.T.

Nutrient retention in quantity food preparation and home-cooked food.
Soriano, M.

Nutritional evaluation of various food.
Abdon, I.C.

Other food products from coconut.
Gonzalez, O.N.

Preparation of fish protein concentrate.
Guerrero, A.C.

Recipes using high protein food supplements.
Velandria, F.V.

Specific dynamic action of food.
Florentino, R.F.

Standardization of canning processes for the manufacture of food products from local fish and shell-fish.
Marfori, C.G.

Survey of research needs and opportunities in the food processing industry in the Philippines.
Lustre, Alicia D.

Survey on food preparation and common cooking practices in different regions of the Philippines.
Rodriguez, N.C.

Survey on food preparation and common cooking practices in metropolitan Manila, Ilocos-Mountain province, and Cagayan Valley-Batanes regions. Lingao, A.L.

The acceptability of diets containing cacao shell powder. Baluyot, C.S.

Toxicological evaluation of food. Gonzales, J.M.

Trace elements of some Philippine food. Lustre, A.O.

0550
INTERNATIONAL RICE RESEARCH INSTITUTE,
P.O. BOX 933, MANILA,
PHILIPPINES.
TELEPHONE: 491482 CABLE: RICEFOUND, MANILA
DR. NYLE C. BRADY

Alternative solar drying method. Duff, B.

Chemistry of rice aging. Julianio, B.O. Baun, L.C. Monserrate, R.U.

Development of batch type dryer. Manalo, A.

Development of centrifugal huller. Manalo, A.

Development of low cost moisture meter. Arboleda, J.

Development of parboiling equipment using heated sand. Khan, A.U.

Development of rice hull furnace. Manalo, A.

Development of the rotary grain cleaner. Khan, A.U.

Effect of parboiling on thiamine distribution in rice grain. Padua, A.B.

Factors determining processed rice quality. Antonio, A.A.

Grain loss studies. Samson, B.

Improvement of Engleberg rice milling. Arboleda, J.

Lipase production in rice bran.
Cagampang, G.B.

Mechanism of rice aging.
Villareal, R.M. Resurreccion, A.P.

Molecular and gel properties of starch and texture of rice products.
Juliano, B. Perdon, A.A. Perez, C.M. Cagampang, G.B.

Nature of grain elongation during cooking.
Resurreccion, A.P.

Screening methods for eating quality.
Cagampang, G.B. Perez, C.M.

Technological and economic characteristics of the Philippine rice processing industry.
Duff, B.

Varietal differences in dry-matter loss during soaking step of parboiling.
Perez, C.M.

Varietal differences in endosperm susceptibility to fungal attack during stack-burning.
Perez, C.M.

0555
P.O. BOX 774, MANILA,
PHILIPPINES. D-406
DIVISION OF DOCUMENTATION,

No current research in food science and technology reported.

0560
PHILIPPINE INSTITUTE OF NUTRITION, FOOD SCIENCE AND TECHNOLOGY,
PHILIPPINE WOMEN'S UNIVERSITY,
TAFT AVE., MANILA, PHILIPPINES.
TELEPHONE: 50-62-85 CABLE: PHILWOMEN
DR. IGNACIO S. PABLO

A study on the utilization of fresh carabeef as a substitute for cattlebeef in some typical Filipino recipes.
Guirreic, Romualda

Development of low-cost high-nutrition food.
Pablo, Ignacio S.

Gamma irradiation of some local seafood products.
Pablo, Ignacio S.

The effectivity of germicidal ice (sodium nitrite) on air-blast frozen milkfish (Bangus).
Pablo, Ignacio S.

The efficiency of ionizing radiation on the disinfestation of fresh mangoes (carabao variety).
Manalo, Juanita

The growing of mushrooms (*Agaricus bisporus* (Lang. Singer) in the Philippines.
Pablo, Ignacio S. Alicbusan, R.

The use of potassium permanganate for shelf life extension of bananas.
Pablo, Ignacio S.

Utilization of feather meal for poultry feed.
Pablo, Ignacio S.

0563
PHILIPPINES FISHERIES COMMISSION,
INTRAMUROS, MANILA,
PHILIPPINES.
TELEPHONE: 40-91-61,62,63,64
MR. ANDRES M. MANE

Icing, freezing, and packaging of carp.
Guevara, Gloria Abella, Flor F.

Preliminary studies on the processing of squid.
Legaspi, Anselma

Preliminary study on the drying of carp.
Guevara, Gloria Marfori, Emma A.

Preparation of culture media from local materials (*Gelidium* Sp. and *Gracilaria* Sp.) (NIST-PFC joint project).
Legaspi, Anselma Pascual, Julita

Studies on the development of rancidity in smoked milkfish (*Bangus*).
Santos, Eleanor

Studies on the effect of environmental and seasonal changes in the chemical and microbiological composition of carp.
Alcalen, Victoria

Studies on the effect of papain on the fermentation of "Bagoong" and "Patis."
Guevara, Gloria Matias, Violeta

Studies on the keeping quality of dried carp.
Carpio, Leticia B.

Temperature assessment of carp at all stages in the distribution chain.
Banania, Rodolfo B.

0565
SILLIMAN UNIVERSITY,
DUMAGUETE CITY, J-409,
PHILIPPINES.
TELEPHONE: 116
DR. ANGEL C. ALCALA

No current research in food science and technology reported.

0570

SOUTHEAST ASIAN REGIONAL CENTER FOR GRADUATE STUDY
AND RESEARCH IN AGRICULTURE (SEARCA),
COLLEGE, LAGUNA 3720,
PHILIPPINES.
TELEPHONE: 2317 CABLE: SEARCA, MANILA
J.D. DRILON, JR.

A food science and technology program for Southeast Asia.*
SEARCA

Adaption of local conditions of citric acid manufactured by molds.*

Studies on fermented foods of Southeast Asia.
Kozaki, M. Tanimura, W.

Wet processing of coconut.
del Rosario, R.R.

0575

COLLEGE OF HOME ECONOMICS,
UNIVERSITY OF THE PHILIPPINES,
DILIMAN, QUEZON CITY,
PHILIPPINES. D-505
TELEPHONE: 07-53-11-21,22,23,24
DR. CECILIA FLORENCIO

Canning of citrus and mango products.
Gatchalian, M.M.

Head space gas analysis of canned process foods by gas chromatography.
Acevedo, T.

Testing and development of nutritious snacks and lunch items from
indigenous raw materials.
de Leon, S.Y.

0577

DEPT. OF FOOD SCIENCE AND TECHNOLOGY,
COLLEGE OF AGRICULTURE,
UNIVERSITY OF PHILIPPINES AT LOS BANOS,
COLLEGE, LAGUNA E-109, PHILIPPINES.
TELEPHONE: 3437
DR. EDUARDO C. SISON

A comparative study of the various methods of preserving chicken eggs.
Arganosa, F.C. Sandoval, F.R.

A preliminary study of the comparative eating qualities of pork from
Duroc and Philippine native pigs.
Arganosa, V.G. Arganosa, F.C.

Amylose, protein, and gelatinization temperature of promising Philippine
rice varieties.
Bustrillos, A.D.

Ascorbic acid content and vitamin A value of Philippine fruit and
vegetables.
Onate, L.U.

Carabao milk. VII. Its casein, calcium, magnesium, and phosphorus
contents, buffer value, and pH.
Davide, C.L.

Carabao milk. XIII. Its formol factors for total protein and casein determination.

Davide, C.L.

Changes in free fatty acid content of corn germ during storage at ambient conditions.

Bustrillos, A.D.

Characteristics of experimental sausage with different levels of goat meat.

Arganosa, F.C. Manzano, M.

Characteristics of pre- and post-chilled processed porcine muscles.

Arganosa, F.C. Suthivanit, Nongluck

Chemical modification of coconut oil as a means to expand its utilization.

del Rosario, R.R.

Consumer preference for rice variety and cookery. I. Iloilo.

del Mundo, A.M.

Design and development of a peanut sheller.

del Rosario, C.R.

Design and development of a simple sorghum thresher.

del Rosario, C.R.

Design, development, and testing of a soybean thresher.

Lantin, R.M.

Developing economical sources of food nutrients from local food materials.

Eusebio, J.S. Onate, L.U. Barba, C.V.C. Vega, J.M.

Development of experimental fish dryer.

Sison, E.C.

Development of food ingredients from the coconut. I. Milk substitute.

Banzon, J.

Development of new high-protein food from soybean.

Escueta, E.E.

Development of solar heat collector for grain drying.

Andales, S.C.

Establishment of a Food Preservation - Nutrition Center in a Barrio Cooperative.

Garcia, V.V.

Extraction, isolation, and characterization of proteins from Mungo (*Phaseolus aureus* Roxb).

Garcia, V.V.

Extraction, isolation, and characterization of proteins from mungo.
Garcia, V.V.

Fermentation of fruit and vegetables. I. Ginger (*Zingiber officinale* Linn).
Sanchez, P.C.

Fermentative processing of cassava root.
Banzon, J. Tan, Tiong Hoey

Food uses, eating quality, and acceptability of sorghum.
Onate, L.U.

Formulation of low-cost high-protein food for infants and young children from indigenous materials.
Garcia, V.V.

Formulation of low-cost high-protein food NRCP for infants and young children from indigenous materials.
Garcia, V.V.

Fundamental studies on freezing preservation of fruit and vegetables.
Pantastico, Er. B.

Influence of panel characteristics to sensory assessment of cereal grains. I. Milled cooked rice.
del Mundo, A.M.

Interesterification of coconut oil as a means to expand its utilization.
del Rosario, R.R.

Legume consumption and utilization as related to diet improvement in selected areas in the Philippines.
Eusebio, J.S.

Lysine and tryptophan enrichment of corn grit.
Esquerra, F.C. Bustrillos, A.D.

Lysine enrichment of rice.
Bustrillos, A.D.

Milk souring organism of dairy equipment.
Eala, L.C.

Milled and cooked rice and sensory qualities of promising new selections in the National Cooperative Rice performance tests.
del Mundo, A.M.

Milled, cooked, and sensory qualities of promising wet and dry season selections in the national rice varietal performance tests.
del Mundo, A.M.

Nutritive value, food uses, and acceptability of sorghum.
Onate, L.U. Pantastico, Er. B.

Papain tenderization of porcine muscles.
Arganosa, F.C. Mercado, L.N.

Preparation of soybean protein for the manufacture of low-cost meat like products.
Escueta, E.E.

Production and processing of high protein tropical mushroom pellets by submerged culture.
Sanchez, P.C.

Production of food grade copra. I. Development of drier.
del Rosario, R.R.

Quality factors of sun dried and dehydrated papaya.
Orillo, C.A. Sy, M.C.

Relative proportions of lean, skin, fat, and bone from the three regions of the pork loin.
Arganosa, V.G. Arganosa, F.C.

Rice enrichment. II. Iodine.
Bustrillos, A.D.

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.
Onate, L.U. Pantastico, Er. B.

Some factors affecting the retention of main flavour components of ginger rhizomes (*Zingiber officinale*, Roscoe "Var. Hawaiian").
Paner, E.T. Pantastico, Er. B.

Studies on the biochemical changes in the developing fruit of the coconut (*Cocos nucifera* L).
del Rosario, R.R.

Studies on the processing and food utilization of oil-seeds. I. Coconut.
del Rosario, R.R.

Studies on wet processing of coconut.
del Rosario, R.R.

Study of the microbial contamination in cheese making.
Eala, L.C.

Study on the microflora of soft cheese.
Lerpido, V.C.

The culture and enzymatic extraction of single-cell protein.
del Rosario, E.J. Surapat, Somjit

The effect of the different fat levels on the palatability qualities of hamburger mixture.
Arganosa, F.C. Marana, E.

The effect of the various cultural practices on the amylose and amylopectin ratio of the different corn varieties.
Bustrillos, A.D.

The effects of fasting hogs on some chemical properties of cured smoked ham.

Arganosa, F.C. Arganosa, V.G. Macasaet, R.

The use of carabao and goat meat in the manufacture of sausage type products.

Arganosa, F.C. Esguerra, F.C.

The use of two levels of sugar and two levels of salt on the physical and chemical characteristics of ham.

Arganosa, F.C. del Rosario, C.

Trypsin inhibitor activity and protein quality of tapilan beans.

Aguinaldo, A.R.

Unconventional food sources: plant leaves as sources of protein.

Madamba, L.S.

Use of cellulase to extract oil and proteins from coconut and to convert cellulosic Dy-products into dextrose.

Rosario, E.J.

Use of non-wheat flour in breadmaking.

del Rosario, R.R.

Utilization of carabeef in Chinese-style and salami sausage.

Sison, E.C. Almira, E.

Utilization of endogenous starchy materials for food. I. Utilization in pasta products.

del Rosario, R.R.

Utilization of endogenous starchy materials. II. As meat substitute or fillers in meat preparation.

Sison, E.C.

0580

CAGAYAN DE ORO CITY L-305,
PHILIPPINES.

TELEPHONE: 31-33, 31-55

REV. FR. WILLIAM F. MASTERSON, S.J.

No current research in food science and technology reported.

SINGAPORE

0600

LAM SOON CANNERY (PRIVATE) LIMITED,
161, JALAN JURONG KECHIL,
SINGAPORE 21.

TELEPHONE: 663-922 CABLE: CANNERY

MR. T.L. WHANG, MR. T.C. WHANG

General development research on palm oil utilization.

Lim, Long Heng

Product research: canned food.

Chow, S.C.

Product research: margarine and solid fats.
Lim, Long Heng

0604
MEAT TECHNOLOGY LABORATORY,
PRIMARY PRODUCTION DEPARTMENT,
MINISTRY OF NATIONAL DEVELOPMENT,
51 JALAN BUROH, SINGAPORE 22.
TELEPHONE: 650622 CABLE: AGRIVET
DR. CHIO KIAN SAI

Meat processing.
Chio, K.S.

Microbial quality of food.
Chua, S.B.

0607
SINGAPORE INSTITUTE OF STANDARDS AND INDUSTRIAL RESEARCH,
179 RIVER VALLEY ROAD,
SINGAPORE 6.
TELEPHONE: 360933 CABLE: SISIR
DR. LEE KUM-TATT

Development of new food products.
Piau, Tan Kim

Enzymes in food.
Wan, Soon Meng

Problems in bulk storage of rice.*
Mee, Seet Ai

Proteins in food: new methods for analyses.
Mee, Seet Ai

Rice fermentation.
Min, Yong Fook

Soy-sauce fermentation.*
Min, Yong Fook

0610
DEPARTMENT OF CHEMISTRY,
UNIVERSITY OF SINGAPORE,
BUKIT TIMAH ROAD,
SINGAPORE 10.
TELEPHONE: 50451
PROFESSOR H.H. LEE

Interesterification and fractionation of palm oil.
Thurairajan, P.

Purification of food syrups.
Tan, T.C.

Sugar technology.
Kelly, F.H.C.

SRI LANKA

0630

FRUIT AND VEGETABLE UTILISATION LABORATORY,
NARAHENPITA ROAD,
COLOMBO 5,
SRI LANKA.
TELEPHONE: 85960 CABLE: MARKETING
MR. P.A.T. GUNASINGH

Erosion studies on passion fruit.
Alles, L.A.C.

Freeze concentration of fruit juices.
Alles, L.A.C.

Post harvest behaviour of limes.
Alles, L.A.C.

Waste juice utilization by fermentation.
Alles, L.A.C.

0640

PADDY MARKETING BOARD,
P.O. BOX 205,
COLOMBO, SRI LANKA.
TELEPHONE: 83626 CABLE: VEEMAN
V.E.A. WIKRAMANAYAKE

Studies on soaking temperature, soaking time, and steaming time on
quality of parboiled rice of different varieties.
Wikramanayake, V.E.A.

Studies on the salvaging effect of parboiling on sunchecked paddy of
different varieties.*
Breckinridge, C.

Study of the effect of time of harvest on field yield, milling yield,
and rice quality of different varieties.
Wimberley, J.E.

Survey of losses and costs in consumer reprocessing of rationed rice in
Sri Lanka.
Perera, M.

THAILAND

0650

APPLIED SCIENTIFIC RESEARCH CORPORATION OF THAILAND,
196 PHAHONYOTHIN ROAD,
BANGKHEN,
BANGKOK 9, THAILAND.
TELEPHONE: 791121-9
DR. BOON INDRAMBARYA

Compounding of practical flavour and fragrance products from available
materials.
Varangoon, Pivan

Concentrated coconut milk.

Crude fractionation of tamarind fruit.

Development of pure culture fermentation process for soy-sauce production.

Sundhagul, Malee

Estabilized coconut milk.

Exploitable vegetable protein source.

Hill, Julie

Fish preservation.

Sundhagul, Malee

Formulation of protein food.

Meksongsee, Lolita A. Varangoon, Pivan

Fruit marmalade, jelly, and jam.

Improvement in the production of fish sauce.

Vardhanabhuti, Sman

Industrial uses of tamarind.

Wrenshall, L.C.

Industrial utilization of amylase.

Somjai, Praphaisri

Industrial utilization of coconut.

Choesakul, Ubolsri

Microbial amylase production.

Somjai, Praphaisri

Mung bean protein preparations.

Hill, Julie Meksongsee, Lolita A. Varangoon, Pivan

Peanut protein preparations.

Varangoon, Pivan

Preparation of stabilized coconut milk.

Preservation of vegetables and fruit.

Preserved food.

Wrenshall, L.C.

Preserved mushrooms.

Preserved young corn.

Processing and utilization of tamarind fruit pulp.

Protein concentrates.
Varangoon, P.

Protein from carbohydrates by fermentation.
Suyanand, Puangpen

Proteins from carbohydrates by fermentation.
Smanmathurapoj, Puangpen

Rice bran protein preparation.
Meksongsee, Lolita A. Varangoon, Pivan

Soy cookies.

Soybean protein preparations.
Varangoon, Pivan

Studies on traditional fermented food products.
Sundhagul, Malee

Tamarind kernel powder.

Utilization of by-products from protein concentrate production.
Moleeratanond, Wiboonkiet

Utilization of mango.

Utilization of residues from coconut milk production.

Utilization of stabilized coconut milk in soft drinks.

Waste recovery through microbial processes.
Sundhagul, Malee

0655
ASIAN INSTITUTE OF TECHNOLOGY,
P.O. BOX 2754,
BANGKOK, THAILAND.
TELEPHONE: 796415 CABLE: AIT-BANGKOK
PROF. M.B. PESCOD

Biological treatment of tapioca starch.
Nguyen, Cong Thanh

Improvement of tapioca pellets produced in Thailand.*
Nguyen, Cong Thanh

Nutritive value of sewage grown algae.
McGarry, M.G.

Production of levoglucosan from water hyacinthe of Asia.*
Nguyen, Cong Thanh

The use of sewage grown algae to replace fishmeal in chicken rations.
McGarry, M.G.

Unicellular protein production using domestic wastewater.
McGarry, M.G.

Water and protein reclamation from sewage.
McGary, M.G.

Water reclamation and algal protein production through sewage treatment.
McGarry, M.G.

Whey as a culture medium for abatement of water pollution.*
Nguyen, Cong Thanh

0660
DEPT. OF FOOD CHEMISTRY, FACULTY OF PHARMACY,
CHULALONGKORN UNIVERSITY,
PHYA THAI RD., BANGKOK-DHONBUVI METROPOLIS,
BANGKOK 5, THAILAND.
TELEPHONE: 526006, 527070, 528973
M.L. PRANOD XUMSAENG

A production of standard baby food from local ingredients.
Chitaporn, P.

A research on products from tomato.
Vanaturungkavan, V.

Chromatographic study of pigment from black glutenous rice.
Saisorn, Surai

Determination of amino acids in edible Thai mushrooms.
Reansuwan, Winna

Determination of mercury in Thai marine fish.
Sunthorn-Thum, Suthee

Study of fixed oil from seed of tin ped (Alstonia Scholaris).
Savetamal, L.

0665
DEPT. OF CHEMICAL TECHNOLOGY,
FACULTY OF SCIENCE,
CHULALONGKORN UNIVERSITY,
BANGKOK 5, THAILAND.
TELEPHONE: 57728
PROF. PRASOM STHAPITANONDA

Inclined-film vacuum evaporation of fruit juices.
Roongtanapirom, S.

Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.
Vareevichanont, J.

Preservation of limes by physical and chemical treatments.
Thunpithayakul, C.

Single-cell protein from carbohydrate sources.
Vananutvat, P.

Study of aeration in microbial cultivation.
Navangkasatusas, S.

Utilization of yeast protein for human food.
Vananuvatt, P.

0670
DEPT. OF FOOD SCIENCE & TECHNOLOGY,
FACULTY OF AGRICULTURE,
KASETSART UNIVERSITY,
BANGKOK 9, THAILAND.
TELEPHONE: 790514
MR. NARUDOM BOON-LONG

Selection of *Aspergillus niger* strain for citric acid production.
Kulrusamechon, L.

Study of blending of vegetable milk and cow milk to test the likeness.
Haruthaithanasan, V.

Study of vegetable varieties for food industry.
Boon-Long, N.

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.
Chammek, C.

The comparison of wine production from different raw materials.
Pukrushpan, T.

The study of using composite flour in bread making.
Thantapongse, T.

0673
INSTITUTE OF FOOD RESEARCH AND PRODUCT DEVELOPMENT,
KASETSART UNIVERSITY,
P.O. BOX 4-170,
BANGKOK 4, THAILAND.
TELEPHONE: 790572
PROF. AMARA BHUMIRATANA

Algae project.
Kugler, F.

Algae project.
Payer, H.D.

Algae.
Bhumiratana, A.

Baby food project.
Buchanan, R.A.

Baby food.
Bhumiratana, A.

Effect of soaking conditions on the recovery of starch from mung beans.*
Trongpanitch, Kulvadee

Food grain.
Bhumiratana, A.

Food infestation.
Bhumiratana, A.

Food packaging.
Bhumiratana, A.

Mobile training unit project.
Davies, F.R.F.

Protein food promotion project.
Bhumiratana, A.

Protein food promotion.
Bhumiratana, A.

Protein.
Bhumiratana, A.

Quality control.
Bhumiratana, A.

Technique for growing yeast in tapioca to increase its protein content.*
Pitakpol, Bulan

Utilization of molasses as a substrate for production of yeast protein.*
Pitakpol, Bulan

0674
DEPARTMENT OF AGRICULTURAL PRODUCTS,
FACULTY OF AGRICULTURE,
KHON KAEN UNIVERSITY,
KHON KAEN, THAILAND.
TELEPHONE: 236199
KHEMKANG SITATHANI

No current research in food science and technology reported.

0676
DEPARTMENT OF NUTRITION, FACULTY OF PUBLIC HEALTH,
MAHIDUL UNIVERSITY,
420/1 RAJVITHI RD., PYATHAI,
BANGKOK 4, THAILAND.
TELEPHONE: 819184
PROF. ANUSITH RAJATASILPIN

Dietary survey of Buddhist priests.
Chandrapanond, A.

Feed values of Thai lunches.
Rajatasilpin, A.

Studies on nutritional status of preschool children.
Chandrapanond, A.

0680
FISHERY TECHNOLOGY LABORATORY,
DEPT. OF FISHERIES, MINISTRY OF AGRICULTURE,
RAJDAMNERN AVENUE,
BANGKOK, THAILAND.
TELEPHONE: 861069
MISS BUNG-ORN KASEMSARN

Fish processing development.
Kasemsarn, B.

Fish quality assessment and control.
Kasemsarn, B.

0685
BIOLOGICAL SCIENCE DIVISION,
DEPARTMENT OF SCIENCE, MINISTRY OF INDUSTRY,
RAMA VI ROAD,
BANGKOK, THAILAND.
TELEPHONE: 815820
DR. PRAPRIT NA NAGARA

Food preservation.
Thisyamondol, V.

Industrial fermentation.
Gonsakdi, S.

0687
DIVISION OF NUTRITION,
DEPARTMENT OF HEALTH,
MINISTRY OF PUBLIC HEALTH PROMOTION,
BANGKOK 2, THAILAND.
TELEPHONE: 815425
DR. CHIT HEMACHUDHA

Fortification of fish-sauce with iron, phosphate and iodine.
Nondasuta, A.

Protein food promotion.
Utthangkorn, A.

Protein food promotion.
Utthangkorn, A. Bhumiratana, A.

Rice fortification with lysine and threonine.
Nondasuta, A.

0690

DIVISION OF FOOD & BEVERAGE ANALYSIS,
DEPT. OF MEDICAL SCIENCES, MINISTRY OF PUBLIC HEALTH,
YOD-SE, BAMRUNGMAUNG RD.,
BANGKOK 1, THAILAND.
TELEPHONE: 811444
MRS. A. MEEVASANA

Aflatoxin determination of foodstuffs.
Karunyavanij, S.

Determination of bacteriological quality of ice and ice-preparing water
in Bangkok.
Kanchanadeb, S.

Determination of microbial quality of food to be served on board at
Bangkok International Airport.
Meevasana, A.

Determination of pesticide residues in foodstuffs, vegetables and fruit.
Halilamira, C.

Determination of proximate composition of Thai food.
Meevasana, A.

Food, beverage, and water analysis for quality control according to
Public Health food law.
Meevasana, A.

Identification of food colour in various kinds of food from markets in
Bangkok.
Boontinand, B.

Quantitative determination of mercury in polluted water and in fish from
polluted area.
Siwaraksa, S.

Research for and effective and practical method of rinsing vegetables
and fruit by using various rinsing agents.
Meevasana, A.

0695

FACULTY OF MEDICINE,
RAMATHIBODI HOSPITAL,
RAMA VI ROAD,
BANGKOK, THAILAND.
TELEPHONE: 810027
PROF. AREE VALYASEVI

Studies of food composition in Thailand.
Chulkaratana, S.

SOUTH VIETNAM

0730
FOOD TECHNOLOGY FACULTY,
UNIVERSITY OF AGRONOMIC SCIENCES (USCA) ,
BP 172, PHNOM-PENH,
SOUTH VIETNAM.
CABLE: USCA PHNOM-PENH
KHUON NOREAY

Brewery project at Phnom-Penh.
Noreay, K.

Pineapple canning at Kampot.*
Noreay, Khuon

Processing rice at Battambang.
Hawkey, R.B.

Sugar production development project at Kompong Kol (Battambang).
Chhiek, K.

LIST OF RESEARCH PROJECTS

(Index by Keywords — Kwoc)

(**Note:** The Directory of Institutions with their research projects and the Kwoc (subject) Index have been prepared using the ISIS system currently in operation at IDRC. The Directory is arranged by country and institute in alphabetical order. Projects at each institute are also listed alphabetically. Institute names and addresses are included along with the name of the person to contact for more information about research activities in progress. Telephone, telex, and cable numbers have been included where available. The user who wants to trace a project from the Kwoc Index to the Directory may do so on the basis of the country name and institute number.)

ABATEMENT

Whey as a culture medium for abatement of water pollution.*
THAILAND

INSTITUTE: 0655

ACCEPTABILITY

Acceptability of candied ginger.

PHILIPPINES

INSTITUTE: 0535

Acceptability of flour varieties of bananas in doughnuts.

PHILIPPINES

INSTITUTE: 0535

Acceptability of four varieties of camote in doughnuts.

PHILIPPINES

INSTITUTE: 0535

Acceptability of guayabano tamarind juice.

PHILIPPINES

INSTITUTE: 0535

Development and improvement of flavour and acceptability of lactone beverages based on vegetable proteins and milk substitutes for coffee and tea.

INDIA

INSTITUTE: 0260

Effect of certain egg qualities on the acceptability of the various ethnic groups and sexes of the consumer in Kuala Lumpur and Petaling Jaya.

MALAYSIA

INSTITUTE: 0480

Food uses, eating quality, and acceptability of sorghum.

PHILIPPINES

INSTITUTE: 0577

Nutritive value, food uses, and acceptability of sorghum.

PHILIPPINES

INSTITUTE: 0577

Studies on the processing of some economically important legumes to improve nutritive value and acceptability.

INDIA

INSTITUTE: 0260

The acceptability of carabao meat in the preparation of corned beef.

PHILIPPINES

INSTITUTE: 0535

The acceptability of diets containing cacao shell powder.

PHILIPPINES

INSTITUTE: 0545

ACCEPTABILITY

<CONT.>

The acceptability of four kinds of fish in making sardines.
PHILIPPINES

INSTITUTE: 0535

The acceptability of Mongo Calamansi-Ade.
PHILIPPINES

INSTITUTE: 0535

The acceptability of papaya tomato candy.
PHILIPPINES

INSTITUTE: 0535

ACETIC

L-Glutamic acid formation from acetic acid by microorganism in the growing culture medium.

KOREA

INSTITUTE: 0450

The incorporation of dehydro-acetic acid as mold inhibitor in the manufacture of ham and bacon.

PHILIPPINES

INSTITUTE: 0530

ACID

Adaption of local conditions of citric acid manufactured by molds.*
PHILIPPINES

INSTITUTE: 0570

Ascorbic acid biogenens in fruit.
INDIA

INSTITUTE: 0290

Ascorbic acid content and vitamin A value of Philippine fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

Changes in free fatty acid content of corn germ during storage at ambient conditions.

PHILIPPINES

INSTITUTE: 0577

Changes of free amino acid composition of frozen Alaska pollack during hot-air dehydration.

KOREA

INSTITUTE: 0411

Citric acid fermentation from molasses.
INDONESIA

INSTITUTE: 0310

Glutamic acid production from the hydrolyzates of sweet potato starch.
KOREA

INSTITUTE: 0420

ACID

<CONT.>

L-Glutamic acid formation from acetic acid by microorganism in the growing culture medium.

KOREA

INSTITUTE: 0450

Microbial production of citric acid and proteolytic enzymes.

INDIA

INSTITUTE: 0290

Mutual and amino acid supplementation of dietary proteins and availability of amino acids added to food.

INDIA

INSTITUTE: 0260

Nutritional evaluation of poultry feed from blood amino acid levels, performance, and meat quality.

INDIA

INSTITUTE: 0260

Selection of *Aspergillus niger* strain for citric acid production.

THAILAND

INSTITUTE: 0670

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

Sorbic acid as antimolds for packaged chicken ham.

PHILIPPINES

INSTITUTE: 0530

Study of regulatory enzymes in the formation and accumulation of lysins and isosinic acid and other nucleotides.

INDIA

INSTITUTE: 0260

The incorporation of dehydro-acetic acid as mold inhibitor in the manufacture of ham and bacon.

PHILIPPINES

INSTITUTE: 0530

The influence of various levels of nitrate and its combination with nitrate and ascorbic acid in quick cured ham and bacon.

PHILIPPINES

INSTITUTE: 0530

ACIDS

Blood amino acids in evaluating the quality of legume proteins as influenced by trypsin and grown inhibitors.

INDIA

INSTITUTE: 0260

Determination of amino acids in edible Thai mushrooms.

THAILAND

INSTITUTE: 0660

ACIDS

<CONT.>

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Hydrocarbon utilizing microorganisms in production of proteins, amino acids, and fats.

INDIA

INSTITUTE: 0290

Metabolism of diaminomonocarboxylic acids of biological importance.

INDIA

INSTITUTE: 0260

Mutual and amino acid supplementation of dietary proteins and availability of amino acids added to food.

INDIA

INSTITUTE: 0260

Studies on the technology of fortification of cereals and their products with essential amino acids, proteins, vitamins, and minerals.

INDIA

INSTITUTE: 0260

ADAPTION

Adaption of local conditions of citric acid manufactured by molds.*

PHILIPPINES

INSTITUTE: 0570

ADDITION

Research on meat processing in the form of corned beef with addition of cereal.

INDONESIA

INSTITUTE: 0310

ADDITIVES

Studies on stability of food additives (preservatives).

INDIA

INSTITUTE: 0250

The use of food additives in Indonesian soft beverages.

INDONESIA

INSTITUTE: 0310

Toxicity of food additives and naturally occurring controls.

INDIA

INSTITUTE: 0255

AERATION

Study of aeration in microbial cultivation.

THAILAND

INSTITUTE: 0665

AFLATOXIN

Aflatoxin determination of foodstuffs.

THAILAND

INSTITUTE: 0690

Aflatoxin studies.

PHILIPPINES

INSTITUTE: 0545

Estimation of aflatoxin in various groundnut varieties.

PAKISTAN

INSTITUTE: 0505

AGAR

A study on the seasonal change of chemical composition in agar-agar raw materials.

KOREA

INSTITUTE: 0411

AGARICUS

The growing of mushrooms (*Agaricus bisporus* (Lang. Singer) in the Philippines.

PHILIPPINES

INSTITUTE: 0560

AGING

Biochemical aspects of aging.

INDIA

INSTITUTE: 0255

Chemistry of rice aging.

PHILIPPINES

INSTITUTE: 0550

Effect of aging on the culinary properties of rice.

PAKISTAN

INSTITUTE: 0505

Mechanism of rice aging.

PHILIPPINES

INSTITUTE: 0550

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer.

PHILIPPINES

INSTITUTE: 0530

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer: microbiological examination.

PHILIPPINES

INSTITUTE: 0530

AGRICULTURAL

Utilization of agricultural by-products.

KOREA

INSTITUTE: 0415

AIR

Changes of free amino acid composition of frozen Alaska pollack during hot-air dehydration.

KOREA

INSTITUTE: 0411

Characteristics of hot air drying of red pepper.

KOREA

INSTITUTE: 0445

The effectivity of germicidal ice (sodium nitrite) on air-blast frozen milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0560

AIRPORT

Determination of microbial quality of food to be served on board at Bangkok International Airport.

THAILAND

INSTITUTE: 0690

ALASKA

Changes of free amino acid composition of frozen Alaska pollack during hot-air dehydration.

KOREA

INSTITUTE: 0411

ALCOHOLIC

Quality control and standardization of alcoholic beverages.

NEPAL

INSTITUTE: 0490

ALGAE

Algae project.

THAILAND

INSTITUTE: 0673

Algae project.

THAILAND

INSTITUTE: 0673

Algae.

THAILAND

INSTITUTE: 0673

Micro-algae production and utilization.

KOREA

INSTITUTE: 0430

Nutritive value of sewage grown algae.

THAILAND

INSTITUTE: 0655

The use of sewage grown algae to replace fishmeal in chicken rations.

THAILAND

INSTITUTE: 0655

ALGAL

Water reclamation and algal protein production through sewage treatment.
THAILAND

INSTITUTE: 0655

ALKALI

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.

THAILAND

INSTITUTE: 0670

ALPHONSO

Studies on soft centre in alphonso mangoes.

INDIA

INSTITUTE: 0260

ALSTONIA

Study of fixed oil from seed of tin ped (Alstonia Scholaris).
THAILAND

INSTITUTE: 0660

ALTERNATIVE

Alternative solar drying method.

PHILIPPINES

INSTITUTE: 0550

AMALA

Changes in vitamin C content in amala juice during processing and storage.
NEPAL

INSTITUTE: 0490

AMBIENT

Changes in free fatty acid content of corn germ during storage at ambient conditions.

PHILIPPINES

INSTITUTE: 0577

AMINO

Blood amino acids in evaluating the quality of legume proteins as influenced by trypsin and growth inhibitors.

INDIA

INSTITUTE: 0260

Changes of free amino acid composition of frozen Alaska pollack during hot-air dehydration.

KOREA

INSTITUTE: 0411

Determination of amino acids in edible Thai mushrooms.

THAILAND

INSTITUTE: 0660

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

AMINO
<CONT.>

Hydrocarbon utilizing microorganisms in production of proteins, amino acids, and fats.

INDIA

INSTITUTE: 0290

Mutual and amino acid supplementation of dietary proteins and availability of amino acids added to food.

INDIA

INSTITUTE: 0260

Nutritional evaluation of poultry feed from blood amino acid levels, performance, and meat quality.

INDIA

INSTITUTE: 0260

Studies on the technology of fortification of cereals and their products with essential amino acids, proteins, vitamins, and minerals.

INDIA

INSTITUTE: 0260

AMPALAYA

The use of four kinds of vegetables (eggplant, ampalaya, green tomatoes, and kangkong) in sweet mixed pickles.

PHILIPPINES

INSTITUTE: 0535

AMYLASE

Industrial utilization of amylase.

THAILAND

INSTITUTE: 0650

Microbial amylase production.

THAILAND

INSTITUTE: 0650

Production of amylase by microorganisms.

KOREA

INSTITUTE: 0420

AMYLOPECTIN

The effect of the various cultural practices on the amylose and amylopectin ratio of the different corn varieties.

PHILIPPINES

INSTITUTE: 0577

AMYLOSE

Amylose, protein, and gelatinization temperature of promising Philippine rice varieties.

PHILIPPINES

INSTITUTE: 0577

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.

THAILAND

INSTITUTE: 0670

AMYLOSE

<CONT.>

The effect of the various cultural practices on the amylose and amylopectin ratio of the different corn varieties.

PHILIPPINES

INSTITUTE: 0577

ANALYSES

Proteins in food: new methods for analyses.

SINGAPORE

INSTITUTE: 0607

ANANAS

Studies on the preparation of nata using coconut water (H₂O), coconut milk (Cocos Nucifera Linn.), pineapple (Ananas comossus Linn. Merr.), Santol (Sandoricum Koetjape Burm.F), guava (Psidium guajava Linn.), Nangka (Artocarpus integrifolia M.)

PHILIPPINES

INSTITUTE: 0525

ANIMAL

Leaf protein concentrates as a substitute for animal protein in ration of broiler chicks.

PAKISTAN

INSTITUTE: 0505

Preparation of kroepack from gelatinous and tendinous animal by-products.

PHILIPPINES

INSTITUTE: 0530

Quality control of animal feed.*

NEPAL

INSTITUTE: 0490

Utilization of seaweed for animal feed.

KOREA

INSTITUTE: 0440

Utilization of unmarketable citrus fruit for animal and human food.

PHILIPPINES

INSTITUTE: 0537

ANIMALS

Preparation of instant soup from gelatinous and tendinous by-products of carcasses of large animals.

PHILIPPINES

INSTITUTE: 0530

ANTIBACTERIAL

Antibacterial agents.

KOREA

INSTITUTE: 0415

Antibacterial agents.

KOREA

INSTITUTE: 0450

ANTIBACTERIAL

<CONT.>

Antibacterial antibiotics.

INDIA

INSTITUTE: 0290

ANTIMOLDS

Sorbic acid as antimolds for packaged chicken ham.

PHILIPPINES

INSTITUTE: 0530

ANTIOXIDANT

Antioxidant activity of extracts obtained from maillard and caramelization type browning reactions.

KOREA

INSTITUTE: 0420

Further studies on the antioxidant activity of the extracts obtained from the browning reaction mixtures.*

KOREA

INSTITUTE: 0420

APPLE

Organoleptic evaluation of apple jam.

PAKISTAN

INSTITUTE: 0505

Preliminary studies on constituents of apple jam.

PAKISTAN

INSTITUTE: 0505

Preservation of apple juice and concentrate and product development.

NEPAL

INSTITUTE: 0490

Quality evaluation of apple jelly prepared from peel and core portion.

PAKISTAN

INSTITUTE: 0505

Utilization of custard apple.

INDIA

INSTITUTE: 0260

AREA

Quantitative determination of mercury in polluted water and in fish from polluted area.

THAILAND

INSTITUTE: 0690

ARTIFICIAL

Preparation of artificial milk and protein food.

BANGLADESH

INSTITUTE: 0055

ARTOCARPUS

Studies on the preparation of nata using coconut water (H₂O), coconut milk (Cocos Nucifera Linn.), pineapple (Ananas comossus Linn. Merr.), Santol (Sandoricum Koetjape Burm.F), guava (Psidium guajava Linn.), Nangka (Artocarpus integrifolia M.)

PHILIPPINES

INSTITUTE: 0525

ASCORBIC

Ascorbic acid biogenens in fruit.

INDIA

INSTITUTE: 0290

Ascorbic acid content and vitamin A value of Philippine fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

The influence of various levels of nitrate and its combination with nitrate and ascorbic acid in quick cured ham and bacon.

PHILIPPINES

INSTITUTE: 0530

ASIA

A food science and technology program for Southeast Asia.*

PHILIPPINES

INSTITUTE: 0570

Production of levoglucosan from water hyacinthe of Asia.*

THAILAND

INSTITUTE: 0655

Studies on fermented foods of Southeast Asia.

PHILIPPINES

INSTITUTE: 0570

ASPERGILLI

A survey on the occurrence of fungal toxins in food grain and foodstuffs elaborated by aspergilli and penicillia and detailed studies on the toxic manifestation of one or two such compounds.

INDIA

INSTITUTE: 0260

ASPERGILLUS

Selection of Aspergillus niger strain for citric acid production.

THAILAND

INSTITUTE: 0670

Study on the production and characteristics of xylanase by Aspergillus niger.

KOREA

INSTITUTE: 0445

ATMOSPHERIC

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

ATTACK

Varietal differences in endosperm susceptibility to fungal attack during stack-burning.

PHILIPPINES

INSTITUTE: 0550

AVOCADO

Extraction of avocado oil from the fruit for cosmetics industry.*

PHILIPPINES

INSTITUTE: 0525

AZOTOBACTER

Free radical formation on azotobacter vinelandii shethna flavoprotein.

KOREA

INSTITUTE: 0445

BABY

A production of standard baby food from local ingredients.

THAILAND

INSTITUTE: 0660

Baby food project.

THAILAND

INSTITUTE: 0673

Baby food.

THAILAND

INSTITUTE: 0673

Biological evaluation of baby food.

INDONESIA

INSTITUTE: 0315

BACILLUS

Studies on the manufacturing of soy-sauce through the use of bacillus subtilis.

KOREA

INSTITUTE: 0445

BACON

The effect of different kinds of table salt on the quality of bacon and fresh native sausage.

PHILIPPINES

INSTITUTE: 0530

The efficacy of sodium propionate and BHT in irradiated bacon and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

BACON

<CONT.>

The incorporation of dehydro-acetic acid as mold inhibitor in the manufacture of ham and bacon.

PHILIPPINES

INSTITUTE: 0530

The influence of various levels of nitrate and its combination with nitrate and ascorbic acid in quick cured ham and bacon.

PHILIPPINES

INSTITUTE: 0530

BACTERIA

Cultivation of nitrogen-fixing bacteria.

INDIA

INSTITUTE: 0290

Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.

THAILAND

INSTITUTE: 0665

BACTERIAL

Radiation-induced bacterial mutants of industrial importance.

INDIA

INSTITUTE: 0255

Studies on bacterial toxins.

INDIA

INSTITUTE: 0255

BACTERIOLOGICAL

Determination of bacteriological quality of ice and ice-preparing water in Bangkok.

THAILAND

INSTITUTE: 0690

BAGOONG

Studies on the effect of papain on the fermentation of "Bagoong" and "patis."

PHILIPPINES

INSTITUTE: 0563

BAGS

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

BAKERY

Development of composite flour and bakery products.

KOREA

INSTITUTE: 0440

BAKING

Baking study on indigenous wheat variety.

NEPAL

INSTITUTE: 0490

BAMBOO

Design and construction of a simple hand juicer (from bamboo and wood).
BANGLADESH

INSTITUTE: 0051

BANANA

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). I. Flavour, sourness, sweetness.

MALAYSIA

INSTITUTE: 0480

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). II. Juiciness & texture.

MALAYSIA

INSTITUTE: 0480

Studies on the preparation and utilization of banana flour from green Saba banana (*Musa Sapientum* Var. *Compressa* Teodoro).

PHILIPPINES

INSTITUTE: 0525

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

Utilization of nendran variety of banana.

INDIA

INSTITUTE: 0260

BANANAS

Acceptability of flour varieties of bananas in doughnuts.

PHILIPPINES

INSTITUTE: 0535

Feasibility studies and extension efforts on radiation preservation of i) potatoes and onions, and ii) bananas and mangoes.

INDIA

INSTITUTE: 0255

Standardization of conditions for long term storage of robusta variety of bananas for export.

INDIA

INSTITUTE: 0260

The use of potassium permanganate for shelf life extension of bananas.

PHILIPPINES

INSTITUTE: 0560

BANGKOK

Determination of bacteriological quality of ice and ice-preparing water in Bangkok.

THAILAND

INSTITUTE: 0690

BANGKOK

<CONT.>

Determination of microbial quality of food to be served on board at Bangkok International Airport.

THAILAND

INSTITUTE: 0690

Identification of food colour in various kinds of food from markets in Bangkok.

THAILAND

INSTITUTE: 0690

BANGLADESH

Studies on the quality attributes of fruit found in Bangladesh and their preservation methods.

BANGLADESH

INSTITUTE: 0051

BANGUS

Studies on the development of rancidity in smoked milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0563

The effectivity of germicidal ice (sodium nitrite) on air-blast frozen milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0560

BARRIO

Establishment of a Food Preservation - Nutrition Center in a Barrio Cooperative.

PHILIPPINES

INSTITUTE: 0577

BATANES

Survey on food preparation and common cooking practices in metropolitan Manila, Ilocos-Mountain province, and Cagayan Valley-Batanes regions.

PHILIPPINES

INSTITUTE: 0545

BATCH

Development of batch type dryer.

PHILIPPINES

INSTITUTE: 0550

BATTAMBANG

Processing rice at Battambang.

SOUTH VIETNAM

INSTITUTE: 0730

Sugar production development project at Kompong Kol (Battambang).

SOUTH VIETNAM

INSTITUTE: 0730

BEAN

Biochemical investigations on toxic factors present in guar bean and other seeds.

INDIA

INSTITUTE: 0260

BEAN

<CONT.>

Mung bean protein preparations.

THAILAND

INSTITUTE: 0650

BEANS

Dehulling of rice beans by water soaking.

PHILIPPINES

INSTITUTE: 0545

Effect of soaking conditions on the recovery of starch from mung beans.*

THAILAND

INSTITUTE: 0673

Trypsin inhibitor activity and protein quality of tapilan beans.

PHILIPPINES

INSTITUTE: 0577

BEATEN

Preservation of beaten rice.

NEPAL

INSTITUTE: 0490

BEEF

A study on the relationship of different beef and pork cuts on the dressed weight.

PHILIPPINES

INSTITUTE: 0530

Preparation and keeping quality of dehydrated beef and pork crunchies.

PHILIPPINES

INSTITUTE: 0530

Preparation of instant soup from gelatinous and tendinous by-products of beef, carabeef and pork carcasses.

PHILIPPINES

INSTITUTE: 0530

Research on meat processing in the form of corned beef with addition of cereal.

INDONESIA

INSTITUTE: 0310

Tenderizing of beef by injection of tenderizers.*

PHILIPPINES

INSTITUTE: 0525

The acceptability of carabao meat in the preparation of corned beef.

PHILIPPINES

INSTITUTE: 0535

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer.

PHILIPPINES

INSTITUTE: 0530

BEEF**<CONT.>**

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer: microbiological examination.

PHILIPPINES**INSTITUTE: 0530****BENEFICIATION**

Process development studies on the beneficiation and detoxification of commercial guar meal and on dehulling of guar seed.

INDIA**INSTITUTE: 0260****BENZOATE**

The effect of blanching and sodium benzoate on the quality of "Manisan Pala."

INDONESIA**INSTITUTE: 0305**

The effect of smoking and sodium benzoate on the quality of smoked fish.

INDONESIA**INSTITUTE: 0305****BER**

Determination of best stage of ripeness in ber for candying.

PAKISTAN**INSTITUTE: 0505**

Effect of the stage of ripeness on various constituents of ber (Umrans-9 variety).

PAKISTAN**INSTITUTE: 0505****BEVERAGE**

Food, beverage, and water analysis for quality control according to Public Health food law.

THAILAND**INSTITUTE: 0690****BEVERAGES**

Development and improvement of flavour and acceptability of lac-tone beverages based on vegetable proteins and milk substitutes for coffee and tea.

INDIA**INSTITUTE: 0260**

Quality control and standardization of alcoholic beverages.

NEPAL**INSTITUTE: 0490**

The use of food additives in Indonesian soft beverages.

INDONESIA**INSTITUTE: 0310****BHT**

The efficacy of sodium propionate and BHT in irradiated bacon and Canton sausage.

PHILIPPINES**INSTITUTE: 0530**

BICARBONATE

The effect of different levels of NaHCO_3 (sodium bicarbonate) on the puffing quality of chicharon.

PHILIPPINES

INSTITUTE: 0530

BINDING

The effects of different binding materials on the quality and cost of production of fresh native and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

BIOCHEMICAL

Biochemical aspects of aging.

INDIA

INSTITUTE: 0255

Biochemical changes induced by morbormide and chlorophacinone in rats.

INDIA

INSTITUTE: 0260

Biochemical investigations on toxic factors present in guar bean and other seeds.

INDIA

INSTITUTE: 0260

Studies on the biochemical changes in the developing fruit of the coconut (*Cocos nucifera* L).

PHILIPPINES

INSTITUTE: 0577

BIOCHEMISTRY

Biochemistry of radiation-induced dormancy in bulbs and tubers.

INDIA

INSTITUTE: 0255

Biochemistry of seed germination.

INDIA

INSTITUTE: 0290

Post-irradiation changes in biochemistry and physiology of fruit during ripening and storage.

INDIA

INSTITUTE: 0255

BIOGENENS

Ascorbic acid biogenens in fruit.

INDIA

INSTITUTE: 0290

BIOLOGICAL

Biological evaluation of baby food.

INDONESIA

INSTITUTE: 0315

Biological treatment of tapioca starch.

THAILAND

INSTITUTE: 0655

BIOLOGICAL

<CONT.>

Biological value.

INDONESIA

INSTITUTE: 0320

Development and evaluation of indigenous high-protein supplements, concentrates and isolates for human feeding. Phase II. Biological and toxicity tests.

PHILIPPINES

INSTITUTE: 0545

Metabolism of diaminomonocarboxylic acids of biological importance.

INDIA

INSTITUTE: 0260

BIOMEMBRANES

Role of vitamin A and E on membrane permeability and lipid composition of biomembranes.

INDIA

INSTITUTE: 0255

BIOSYNTHESIS

Biosynthesis of natural pigments.

INDIA

INSTITUTE: 0255

Studies on kanamycin biosynthesis.

INDIA

INSTITUTE: 0280

BISCUIT

Survey of machinery and equipment requirement of; (i) fruit and vegetable preservation industry, (ii) biscuit and confectionery industry.

INDIA

INSTITUTE: 0260

BLANCHING

The effect of blanching and sodium benzoate on the quality of "Manisan Pala."

INDONESIA

INSTITUTE: 0305

BLOOD

Blood amino acids in evaluating the quality of legume proteins as influenced by trypsin and growth inhibitors.

INDIA

INSTITUTE: 0260

Nutritional evaluation of poultry feed from blood amino acid levels, performance, and meat quality.

INDIA

INSTITUTE: 0260

BOILED

On the prevention of oxidative rancidification of dried boiled sand lance.

KOREA

INSTITUTE: 0411

BONE
 Relative proportions of lean, skin, fat, and bone from the three regions
 of the pork loin.
 INSTITUTE: 0577
 PHILIPPINES

BORNE
 Dormancy of food-borne spores.
 INSTITUTE: 0255
 INDIA

Radiation sensitivity and radiation resistance in food-borne
 microorganisms.
 INSTITUTE: 0255
 INDIA

BOTTLED
 Turbidity of liquid in canned and bottled mushrooms.
 INSTITUTE: 0400
 KOREA

BRAN
 A study on extraction of protein in rice bran.
 INSTITUTE: 0435
 KOREA

Development of practical methods of stabilization of rice bran in Indian
 rice mills and study of problems arising therefrom.
 INSTITUTE: 0260
 INDIA

Lipase production in rice bran.
 INSTITUTE: 0550
 PHILIPPINES

Rice bran protein preparation.
 INSTITUTE: 0650
 THAILAND

Survey on possibilities of rice bran oil processing.
 INSTITUTE: 0310
 INDONESIA

BRASSICA
 Estimation of toxic substances in the brassica seed and meals.
 INSTITUTE: 0505
 PAKISTAN

Studies on the quality of brassica oils and by-products.
 INSTITUTE: 0505
 PAKISTAN

BREAD
 Technology of bread.
 INSTITUTE: 0290
 INDIA

BREAD**<CONT.>**

The study of using composite flour in bread making.

THAILAND

INSTITUTE: 0670

The use of five kinds of starches and flour from native crops in bread rolls.

PHILIPPINES

INSTITUTE: 0535

The use of sunflower seed flour in the preparation of bread rolls.

PHILIPPINES

INSTITUTE: 0535

Varied proportions of coconut flour in bread rolls.

PHILIPPINES

INSTITUTE: 0535

Varied proportions of squash flour in bread rolls.

PHILIPPINES

INSTITUTE: 0535

BREADMAKING

Use of non-wheat flour in breadmaking.

PHILIPPINES

INSTITUTE: 0577

BREWERY

Brewery project at Phnom-Penh.

SOUTH VIETNAM

INSTITUTE: 0730

BROILER

Leaf protein concentrates as a substitute for animal protein in ration of broiler chicks.

PAKISTAN

INSTITUTE: 0505

BROMELIN

Extraction and standardization of bromelin for meat tenderizing purposes.

PHILIPPINES

INSTITUTE: 0530

Standardization of pineapple juice (bromelin) for meat tenderizing purposes.

PHILIPPINES

INSTITUTE: 0530

BROWNING

Antioxidant activity of extracts obtained from maillard and caramelization type browning reactions.

KOREA

INSTITUTE: 0420

Further studies on the antioxidant activity of the extracts obtained from the browning reaction mixtures.*

KOREA

INSTITUTE: 0420

BUD
Quantitative measurement of leaf bud deterioration during tea processing.
INDONESIA
INSTITUTE: 0320

BUDDHIST
Dietary survey of Buddhist priests.
THAILAND
INSTITUTE: 0676

BUFFER
Carabao milk. VII. Its casein, calcium, magnesium, and phosphorus contents, buffer value, and pH.
PHILIPPINES
INSTITUTE: 0577

BULBS
Biochemistry of radiation-induced dormancy in bulbs and tubers.
INDIA
INSTITUTE: 0255

BULGUR
Development of methodology for the production of Bulgur wheat.
INDIA
INSTITUTE: 0280

BULK
Problems in bulk storage of rice.*
SINGAPORE
INSTITUTE: 0607

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.
INDIA
INSTITUTE: 0260

BURNING
Varietal differences in endosperm susceptibility to fungal attack during stack-burning.
PHILIPPINES
INSTITUTE: 0550

BUTTER
Production of peanut butter.
BANGLADESH
INSTITUTE: 0055

CACAO
The acceptability of diets containing cacao shell powder.
PHILIPPINES
INSTITUTE: 0545

CAGAYAN
Survey on food preparation and common cooking practices in metropolitan Manila, Ilocos-Mountain province, and Cagayan Valley-Batanes regions.
PHILIPPINES
INSTITUTE: 0545

CAKE

Camote flour in griddle cake.

PHILIPPINES

INSTITUTE: 0535

Standardization of recipes for products developed from fish/fish meal/press cake of oil-sardine and trash fish of limited commercial importance.

INDIA

INSTITUTE: 0260

Studies on linseed and its cake for getting edible protein concentrate.

INDIA

INSTITUTE: 0260

Use of duck eggs in sponge cake.

PHILIPPINES

INSTITUTE: 0535

CAKES

The determination of water activity of salted fish cakes.

INDONESIA

INSTITUTE: 0305

CALAMANSI

The acceptability of Mongo Calamansi-Ade.

PHILIPPINES

INSTITUTE: 0535

CALCIUM

Carabao milk. VII. Its casein, calcium, magnesium, and phosphorus contents, buffer value, and pH.

PHILIPPINES

INSTITUTE: 0577

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

The effect of water, extraction, filtering, and calcium sulphate (CaSO_4) on rendement of protein soybean curd ("Tahu").

INDONESIA

INSTITUTE: 0305

CALORIE

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

INDIA

INSTITUTE: 0260

CAMOTE

Acceptability of four varieties of camote in doughnuts.

PHILIPPINES

INSTITUTE: 0535

CAMOTE
<CONT.>

Camote flour in griddle cake.

PHILIPPINES

INSTITUTE: 0535

CANCER

Occurrence of fungal toxins in common dietary items of the population in and around Man-alore and incidence of liver diseases like cirrhosis and hepatic cancer in the community.

INDIA

INSTITUTE: 0260

CANDIED

Acceptability of candied ginger.

PHILIPPINES

INSTITUTE: 0535

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

CANDY

Formulation of candy from lapsi fruit and storage study.

NEPAL

INSTITUTE: 0490

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

The acceptability of papaya tomato candy.

PHILIPPINES

INSTITUTE: 0535

CANDYING

Determination of best stage of ripeness in ber for candying.

PAKISTAN

INSTITUTE: 0505

CANNED

Drained weight control in canned mushrooms processing.

KOREA

INSTITUTE: 0400

Head space gas analysis of canned process foods by gas chromatography.

PHILIPPINES

INSTITUTE: 0575

Product research: canned food.

SINGAPORE

INSTITUTE: 0600

CANNED
<CONT.>

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

Standardization of heat processing for; (i) jamun and similar products, (ii) canned and cured meat products.

INDIA

INSTITUTE: 0260

Turbidity of liquid in canned and bottled mushrooms.

KOREA

INSTITUTE: 0400

CANNING

Canning and dehydration of litchies.

INDIA

INSTITUTE: 0260

Canning of citrus and mango products.

PHILIPPINES

INSTITUTE: 0575

Canning preservation of fish.

BANGLADESH

INSTITUTE: 0055

Canning preservation of fruit and vegetables.

BANGLADESH

INSTITUTE: 0055

Canning trial on lapsi fruit.

NEPAL

INSTITUTE: 0490

Determination of optimum maturity in peas for canning for Indian preparations.

INDIA

INSTITUTE: 0260

How to control drain weight of canning products.

KOREA

INSTITUTE: 0400

Pineapple canning at Kampot.*

SOUTH VIETNAM

INSTITUTE: 0730

Standardization of canning processes for the manufacture of food products from local fish and shell-fish.

PHILIPPINES

INSTITUTE: 0545

Varietal canning trial on some varieties of peaches.

NEPAL

INSTITUTE: 0490

CANTON

The effect of fresh pineapple juice on the tenderness and flavour of ham and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The effects of different binding materials on the quality and cost of production of fresh native and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The efficacy of sodium propionate and BHT in irradiated bacon and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

CAPSICUM

Studies on drying procedures of some varieties of pepper (*Capsicum* sp.).

INDONESIA

INSTITUTE: 0320

CARABAO

Carabao milk. VII. Its casein, calcium, magnesium, and phosphorus contents, buffer value, and pH.

PHILIPPINES

INSTITUTE: 0577

Carabao milk. XIII. Its formol factors for total protein and casein determination.

PHILIPPINES

INSTITUTE: 0577

Chicharon (Crackling) from carabao hide.

PHILIPPINES

INSTITUTE: 0530

Preparation of kroepeck from gelatinous and tendinous by-products of carabao carcass.

PHILIPPINES

INSTITUTE: 0530

The acceptability of carabao meat in the preparation of corned beef.

PHILIPPINES

INSTITUTE: 0535

The efficiency of ionizing radiation on the disinfection of fresh mangoes (carabao variety).

PHILIPPINES

INSTITUTE: 0560

The use of carabao and goat meat in the manufacture of sausage type products.

PHILIPPINES

INSTITUTE: 0577

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer.

PHILIPPINES

INSTITUTE: 0530

CARABAO

<CONT.>

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer: microbiological examination.

PHILIPPINES

INSTITUTE: 0530

CARABEEF

A study on the utilization of fresh carabeef as a substitute for cattlebeef in some typical Filipino recipes.

PHILIPPINES

INSTITUTE: 0560

Preparation of instant soup from gelatinous and tendinous by-products of beef, carabeef and pork carcasses.

PHILIPPINES

INSTITUTE: 0530

The effects of moisture content on the stability and quality of carabeef sausage.

PHILIPPINES

INSTITUTE: 0530

Utilization of carabeef in Chinese-style and salami sausage.

PHILIPPINES

INSTITUTE: 0577

CARAMELIZATION

Antioxidant activity of extracts obtained from maillard and caramelization type browning reactions.

KOREA

INSTITUTE: 0420

CARBOHYDRATE

Single-cell protein from carbohydrate sources.

THAILAND

INSTITUTE: 0665

CARBOHYDRATES

Identification and utilization of carbohydrates in legumes and oil seeds.

INDIA

INSTITUTE: 0260

Protein from carbohydrates by fermentation.

THAILAND

INSTITUTE: 0650

Proteins from carbohydrates by fermentation.

THAILAND

INSTITUTE: 0650

CARBON

A study on the production of yeast utilising ethanol as sole source of carbon.

KOREA

INSTITUTE: 0445

CARBON

<CONT.>

Yeast production from the hydrolyzates of sweet potato starch as a carbon source.*

KOREA

INSTITUTE: 0420

CARCASS

Preparation of kroespeck from gelatinous and tendinous by-products of carabao carcass.

PHILIPPINES

INSTITUTE: 0530

CARCASSES

Preparation of instant soup from gelatinous and tendinous by-products of beef, carabeef and pork carcasses.

PHILIPPINES

INSTITUTE: 0530

Preparation of instant soup from gelatinous and tendinous by-products of carcasses of large animals.

PHILIPPINES

INSTITUTE: 0530

CARDAMOM

Development of improved drying method for ginger and cardamom processing.

NEPAL

INSTITUTE: 0490

Quality study on processed ginger and cardamom.

NEPAL

INSTITUTE: 0490

CARP

Icing, freezing, and packaging of carp.

PHILIPPINES

INSTITUTE: 0563

Preliminary study on the drying of carp.

PHILIPPINES

INSTITUTE: 0563

Studies on the effect of environmental and seasonal changes in the chemical and microbiological composition of carp.

PHILIPPINES

INSTITUTE: 0563

Studies on the keeping quality of dried carp.

PHILIPPINES

INSTITUTE: 0563

Temperature assessment of carp at all stages in the distribution chain.

PHILIPPINES

INSTITUTE: 0563

CASEIN

Carabao milk. VII. Its casein, calcium, magnesium, and phosphorus contents, buffer value, and pH.

PHILIPPINES

INSTITUTE: 0577

Carabao milk. XIII. Its formol factors for total protein and casein determination.

PHILIPPINES

INSTITUTE: 0577

CASHEW

Microbiological quality control of cashew, spices, and curry powder.

INDIA

INSTITUTE: 0260

CASINGS

A method of processing sausage casings in a semi-dry condition.

INDIA

INSTITUTE: 0260

CASSAVA

Cassava flour in the preparation of waffles.

PHILIPPINES

INSTITUTE: 0535

Fermentative processing of cassava root.

PHILIPPINES

INSTITUTE: 0577

Industrial processing of various varieties of sweet potatoes and cassava.

INDONESIA

INSTITUTE: 0310

Medicinal substance in SPP cassava.

INDONESIA

INSTITUTE: 0310

Yield and quality of cassava starch produced from different kinds and preparation techniques.

INDONESIA

INSTITUTE: 0305

CATSUP

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

CATTLEBEEF

A study on the utilization of fresh carabeef as a substitute for cattlebeef in some typical Filipino recipes.

PHILIPPINES

INSTITUTE: 0560

CELL
 Single cell protein.
 INSTITUTE: 0415
 Single-cell protein from carbohydrate sources.
 INSTITUTE: 0665
 The culture and enzymatic extraction of single-cell protein.
 INSTITUTE: 0577

CELLS
 Differential responses to physico-chemical treatments of spores and vegetable cells.
 INSTITUTE: 0255

CELLULASE
 Microbial cellulase.
 INSTITUTE: 0290
 Use of cellulase to extract oil and proteins from coconut and to convert cellulosic Dy-products into dextrose.
 INSTITUTE: 0577

CELLULOSE
 Modified cellulose and starches.
 INSTITUTE: 0290
 Studies on fungal cellulose.*
 INSTITUTE: 0420

CELLULOSIC
 Use of cellulase to extract oil and proteins from coconut and to convert cellulosic Dy-products into dextrose.
 INSTITUTE: 0577

CENTRE
 Studies on soft centre in alphonso mangoes.
 INSTITUTE: 0260

CENTRIFUGAL
 Development of centrifugal huller.
 INSTITUTE: 0550

CENTURY
 The nutritive value of century egg (Pi-tan).
 INSTITUTE: 0530

CEREAL

Cereal technology and storage.

KOREA

INSTITUTE: 0430

Influence of panel characteristics to sensory assessment of cereal grains.
I. Milled cooked rice.

PHILIPPINES

INSTITUTE: 0577

Research on meat processing in the form of corned beef with addition of cereal.

INDONESIA

INSTITUTE: 0310

CEREALS

Compositional and quality changes in radiation processed cereals and legumes.

INDIA

INSTITUTE: 0255

Studies on the technology of fortification of cereals and their products with essential amino acids, proteins, vitamins, and minerals.

INDIA

INSTITUTE: 0260

CHEESE

Development of mango cheese.

PAKISTAN

INSTITUTE: 0505

Studies on processed cheese.

KOREA

INSTITUTE: 0423

Studies on the preparation of cottage cheese from powdered whole milk and evaporated milk using fermented Irish potato (*Solanum tuberosum*) as starter.

PHILIPPINES

INSTITUTE: 0525

Study of the microbial contamination in cheese making.

PHILIPPINES

INSTITUTE: 0577

Study on the microflora of soft cheese.

PHILIPPINES

INSTITUTE: 0577

To standardize the preparation of guava cheese.

PAKISTAN

INSTITUTE: 0505

CHEMICALS

Copra preservation using chemicals.

INDONESIA

INSTITUTE: 0310

CHERRIES

Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.

THAILAND

INSTITUTE: 0665

CHICHARON

Chicharon (Crackling) from carabao hide.

PHILIPPINES

INSTITUTE: 0530

The effect of different levels of NaHCO_3 (sodium bicarbonate) on the puffing quality of chicharon.

PHILIPPINES

INSTITUTE: 0530

CHICKEN

A comparative study of the various methods of preserving chicken eggs.

PHILIPPINES

INSTITUTE: 0577

Egg studies (chicken & duck).

PHILIPPINES

INSTITUTE: 0545

Sorbic acid as antimolds for packaged chicken ham.

PHILIPPINES

INSTITUTE: 0530

The relation of freezing to the tenderness of chicken.

PHILIPPINES

INSTITUTE: 0530

The use of sewage grown algae to replace fishmeal in chicken rations.

THAILAND

INSTITUTE: 0655

CHICKS

Leaf protein concentrates as a substitute for animal protein in ration of broiler chicks.

PAKISTAN

INSTITUTE: 0505

CHILDREN

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Evaluation of processed protein food and infant food in infants and malnourished children.

INDIA

INSTITUTE: 0260

Formulation of low-cost high-protein food for infants and young children from indigenous materials.

PHILIPPINES

INSTITUTE: 0577

CHILDREN

<CONT.>

Formulation of low-cost high-protein food NRCP for infants and young children from indigenous materials.

PHILIPPINES

INSTITUTE: 0577

Improvement of nutritional status of pre-school children.

INDONESIA

INSTITUTE: 0320

Studies on nutritional status of preschool children.

THAILAND

INSTITUTE: 0676

CHILLED

Characteristics of pre- and post-chilled processed porcine muscles.

PHILIPPINES

INSTITUTE: 0577

CHINESE

Utilization of carabeef in Chinese-style and salami sausage.

PHILIPPINES

INSTITUTE: 0577

CHLOROPHACINONE

Biochemical changes induced by morboxide and chlorophacinone in rats.

INDIA

INSTITUTE: 0260

CHROMATOGRAPHIC

Chromatographic study of pigment from black glutinous rice.

THAILAND

INSTITUTE: 0660

CHROMATOGRAPHY

Head space gas analysis of canned process foods by gas chromatography.

PHILIPPINES

INSTITUTE: 0575

CHRONIC

Possibility of acute or chronic toxicity associated with the feeding of sal (shorea robusta) fat.

INDIA

INSTITUTE: 0260

CIDER

Selective fermentation of dates for cider.

PAKISTAN

INSTITUTE: 0505

CIRRHOSIS

Occurrence of fungal toxins in common dietary items of the population in and around Man-alore and incidence of liver diseases like cirrhosis and hepatic cancer in the community.

INDIA

INSTITUTE: 0260

CITRIC

Adaption of local conditions of citric acid manufactured by molds.*
PHILIPPINES

INSTITUTE: 0570

Citric acid fermentation from molasses.

INDONESIA

INSTITUTE: 0310

Microbial production of citric acid and proteolytic enzymes.

INDIA

INSTITUTE: 0290

Selection of *Aspergillus niger* strain for citric acid production.

THAILAND

INSTITUTE: 0670

CITRUS

Canning of citrus and mango products.

PHILIPPINES

INSTITUTE: 0575

Utilization of citrus fruit and by-products.

NEPAL

INSTITUTE: 0490

Utilization of unmarketable citrus fruit for animal and human food.

PHILIPPINES

INSTITUTE: 0537

CLARIFICATION

A study on the clarification of some fruit juices using pectinase.
INDONESIA

INSTITUTE: 0305

CLEANER

Development of the rotary grain cleaner.

PHILIPPINES

INSTITUTE: 0550

CLINICAL

Clinical survey.*

NEPAL

INSTITUTE: 0490

CLOTTING

Milk clotting enzyme from microorganisms.

KOREA

INSTITUTE: 0450

COATING

Comparative study on the use of oil coating, paraffin coating and packaging for the preservation of table eggs.

PHILIPPINES

INSTITUTE: 0530

COATING
<CONT.>

The effects of oil coating and storage temperature on the quality of table eggs.

PHILIPPINES

INSTITUTE: 0530

COBS

Furfural from corn cobs.

INDONESIA

INSTITUTE: 0310

COCO

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

COCONUT

Chemical modification of coconut oil as a means to expand its utilization.

PHILIPPINES

INSTITUTE: 0577

Coconut processing by wet process.

INDONESIA

INSTITUTE: 0310

Concentrated coconut milk.

THAILAND

INSTITUTE: 0650

Development of food ingredients from the coconut. I. Milk substitute.

PHILIPPINES

INSTITUTE: 0577

Emulsion stability of some soy-milk-coconut cream mixtures.

INDONESIA

INSTITUTE: 0320

Estabilized coconut milk.

THAILAND

INSTITUTE: 0650

Industrial utilization of coconut.

THAILAND

INSTITUTE: 0650

Interesterification of coconut oil as a means to expand its utilization.

PHILIPPINES

INSTITUTE: 0577

Other food products from coconut.

PHILIPPINES

INSTITUTE: 0545

Preparation of stabilized coconut milk.

THAILAND

INSTITUTE: 0650

COCONUT
<CONT.>

Studies on the biochemical changes in the developing fruit of the coconut
(Cocos nucifera L).

PHILIPPINES

INSTITUTE: 0577

Studies on the phases separation of coconut milk.

INDONESIA

INSTITUTE: 0320

Studies on the preparation of nata using coconut water (H₂O), coconut milk
(Cocos Nucifera Linn.), pineapple (Ananas comossus Linn. Merr.), Santol
(Sandoricum Koetjape Burm.F), guava (Psidium guajava Linn.), Nangka
(Artocarpus integrifolia M.)

PHILIPPINES

INSTITUTE: 0525

Studies on the processing and food utilization of oil-seeds. I. Coconut.

PHILIPPINES

INSTITUTE: 0577

Studies on wet processing of coconut.

PHILIPPINES

INSTITUTE: 0577

Tenderizing of coconut meat to simulate macapuno texture.*

PHILIPPINES

INSTITUTE: 0525

Use of cellulase to extract oil and proteins from coconut and to convert
cellulcsic Dy-products into dextrose.

PHILIPPINES

INSTITUTE: 0577

Utilization of residues from coconut milk production.

THAILAND

INSTITUTE: 0650

Utilization of stabilized coconut milk in soft drinks.

THAILAND

INSTITUTE: 0650

Varied proportions of coconut flour in bread rolls.

PHILIPPINES

INSTITUTE: 0535

Wet processing of coconut.

PHILIPPINES

INSTITUTE: 0570

COCOS

Studies on the biochemical changes in the developing fruit of the coconut
(Cocos nucifera L).

PHILIPPINES

INSTITUTE: 0577

COCOS

<CONT.>

Studies on the preparation of nata using coconut water (H₂O), coconut milk (*Cocos Nucifera* Linn.), pineapple (*Ananas comossus* Linn. Merr.), Santol (*Sandoricum Koetjape* Burm.F), guava (*Psidium guajava* Linn.), Nangka (*Artocarpus integrifolia* M.)

PHILIPPINES

INSTITUTE: 0525

COFFEE

Development and improvement of flavour and acceptability of lac-tone beverages based on vegetable proteins and milk substitutes for coffee and tea.

INDIA

INSTITUTE: 0260

Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.

THAILAND

INSTITUTE: 0665

COLD

The quality of potatoes after cold storage and re-storage at room temperature.

INDONESIA

INSTITUTE: 0305

The study of the effect of cold storage on the quality of ginger.

INDONESIA

INSTITUTE: 0305

COLLECTOR

Development of solar heat collector for grain drying.

PHILIPPINES

INSTITUTE: 0577

COLOUR

Identification of food colour in various kinds of food from markets in Bangkok.

THAILAND

INSTITUTE: 0690

Studies on changes in walnuts during processing and storage to regard the deteriorative changes viz, colour, loss of flavour, and onset of rancidity.

INDIA

INSTITUTE: 0260

COMBINATION

The influence of various levels of nitrate and its combination with nitrate and ascorbic acid in quick cured ham and bacon.

PHILIPPINES

INSTITUTE: 0530

COMPOSITE

Development of composite flour and bakery products.

KOREA

INSTITUTE: 0440

COMPOSITE

<CONT.>

The study of using composite flour in bread making.

THAILAND

INSTITUTE: 0670

COMPOSITIONAL

Compositional and quality changes in radiation processed cereals and legumes.

INDIA

INSTITUTE: 0255

CONCENTRATE

Evaluation of protein quality of the extracted protein concentrate from various leaf wastes.

PAKISTAN

INSTITUTE: 0505

Preparation of fish protein concentrate.

PHILIPPINES

INSTITUTE: 0545

Preparation of fish protein concentrate.

BANGLADESH

INSTITUTE: 0055

Preservation of apple juice and concentrate and product development.

NEPAL

INSTITUTE: 0490

Studies on linseed and its cake for getting edible protein concentrate.

INDIA

INSTITUTE: 0260

Utilization of by-products from protein concentrate production.

THAILAND

INSTITUTE: 0650

CONCENTRATES

Development and evaluation of indigenous high-protein supplements, concentrates and isolates for human feeding. Phase II. Biological and toxicity tests.

PHILIPPINES

INSTITUTE: 0545

Leaf protein concentrates as a substitute for animal protein in ration of broiler chicks.

PAKISTAN

INSTITUTE: 0505

Protein concentrates.

THAILAND

INSTITUTE: 0650

Studies on the potentials of leaf proteins for the preparation of concentrates from various leaf wastes in West Pakistan.

PAKISTAN

INSTITUTE: 0505

CONCENTRATION

Freeze concentration of fruit juices.

SRI LANKA

INSTITUTE: 0630

CONFECTIONERY

Survey of machinery and equipment requirement of; (i) fruit and vegetable preservation industry, (ii) biscuit and confectionery industry.

INDIA

INSTITUTE: 0260

CONSERVATION

Comparative aspects of processing for conservation of fruit and vegetables and ready-to-serve food.

INDIA

INSTITUTE: 0255

CONSULTANCY

Research consultancy.

NEPAL

INSTITUTE: 0490

CONSUMER

Consumer preference for rice variety and cookery. I. Iloilo.

PHILIPPINES

INSTITUTE: 0577

Effect of certain egg qualities on the acceptability of the various ethnic groups and sexes of the consumer in Kuala Lumpur and Petaling Jaya.

MALAYSIA

INSTITUTE: 0480

Some Philippine fruit and their potential for wine making with special emphasis on consumer preference.

PHILIPPINES

INSTITUTE: 0525

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

Survey of losses and costs in consumer reprocessing of rationed rice in Sri Lanka.

SRI LANKA

INSTITUTE: 0640

CONSUMPTION

Food consumption survey.

NEPAL

INSTITUTE: 0490

Legume consumption and utilization as related to diet improvement in selected areas in the Philippines.

PHILIPPINES

INSTITUTE: 0577

CONTAINERS

Evaluation of tin containers and alternate containers for packing fruit and vegetable products.

INDIA

INSTITUTE: 0260

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

CONTAMINANTS

Microbial contaminants in processed food.

INDIA

INSTITUTE: 0290

Studies on detection of pesticides and other contaminants in food.

INDIA

INSTITUTE: 0250

CONTAMINATION

A study on the radioactive contamination of marine products.

KOREA

INSTITUTE: 0411

Study of the microbial contamination in cheese making.

PHILIPPINES

INSTITUTE: 0577

COOKERY

Consumer preference for rice variety and cookery. I. Iloilo.

PHILIPPINES

INSTITUTE: 0577

COOKIES

Soy cookies.

THAILAND

INSTITUTE: 0650

COOKING

Cooking and processing behaviour of Indian rice varieties.

INDIA

INSTITUTE: 0260

Nature of grain elongation during cooking.

PHILIPPINES

INSTITUTE: 0550

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.

THAILAND

INSTITUTE: 0670

Survey on food preparation and common cooking practices in different regions of the Philippines.

PHILIPPINES

INSTITUTE: 0545

COOKING

<CONT.>

Survey on food preparation and common cooking practices in metropolitan Manila, Ilocos-Mountain province, and Cagayan Valley-Batanes regions.

PHILIPPINES

INSTITUTE: 0545

COOPERATIVE

Establishment of a Food Preservation - Nutrition Center in a Barrio Cooperative.

PHILIPPINES

INSTITUTE: 0577

Milled and cooked rice and sensory qualities of promising new selections in the National Cooperative Rice performance tests.

PHILIPPINES

INSTITUTE: 0577

COPRA

Copra preservation using chemicals.

INDONESIA

INSTITUTE: 0310

Production of food grade copra. I. Development of drier.

PHILIPPINES

INSTITUTE: 0577

CORN

Changes in free fatty acid content of corn germ during storage at ambient conditions.

PHILIPPINES

INSTITUTE: 0577

Furfural from corn cobs.

INDONESIA

INSTITUTE: 0310

Lysine and tryptophan enrichment of corn grit.

PHILIPPINES

INSTITUTE: 0577

Preserved young corn.

THAILAND

INSTITUTE: 0650

The effect of the various cultural practices on the amylose and amylopectin ratio of the different corn varieties.

PHILIPPINES

INSTITUTE: 0577

CORNE

Research on meat processing in the form of corned beef with addition of cereal.

INDONESIA

INSTITUTE: 0310

The acceptability of carabao meat in the preparation of corned beef.

PHILIPPINES

INSTITUTE: 0535

COSMETICS

Extraction of avocado oil from the fruit for cosmetics industry.*
PHILIPPINES

INSTITUTE: 0525

COST

Development of low cost moisture meter.

PHILIPPINES

INSTITUTE: 0550

Development of low-cost high-nutrition food.

PHILIPPINES

INSTITUTE: 0560

Formulation of low-cost high-protein food for infants and young children from indigenous materials.

PHILIPPINES

INSTITUTE: 0577

Formulation of low-cost high-protein food NRCP for infants and young children from indigenous materials.

PHILIPPINES

INSTITUTE: 0577

High-nutrition low-cost foods.

KOREA

INSTITUTE: 0415

Preparation of soybean protein for the manufacture of low-cost meat like products.

PHILIPPINES

INSTITUTE: 0577

The effects of different binding materials on the quality and cost of production of fresh native and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

COSTS

Survey of losses and costs in consumer reprocessing of rationed rice in Sri Lanka.

SRI LANKA

INSTITUTE: 0640

COW

Study of blending of vegetable milk and cow milk to test the likeness.

THAILAND

INSTITUTE: 0670

CRACKLING

Chicharon (Crackling) from carabao hide.

PHILIPPINES

INSTITUTE: 0530

CREAM

Emulsion stability of some soy-milk-coconut cream mixtures.

INDONESIA

INSTITUTE: 0320

CROPS

The use of five kinds of starches and flour from native crops in bread rolls.

PHILIPPINES

INSTITUTE: 0535

CRUNCHIES

Preparation and keeping quality of dehydrated beef and pork crunchies.

PHILIPPINES

INSTITUTE: 0530

CULINARY

Culinary properties of rice varieties grown in Pakistan.

PAKISTAN

INSTITUTE: 0505

Effect of aging on the culinary properties of rice.

PAKISTAN

INSTITUTE: 0505

Wholesale cut yield of mutton and some of its culinary uses.

PHILIPPINES

INSTITUTE: 0530

CULL

Utilization of cull sweet potato in syrup production.

PAKISTAN

INSTITUTE: 0505

CULTIVATION

Cultivation of nitrogen-fixing bacteria.

INDIA

INSTITUTE: 0290

Mushroom cultivation and flavour.

INDIA

INSTITUTE: 0290

Study of aeration in microbial cultivation.

THAILAND

INSTITUTE: 0665

CULTURAL

The effect of the various cultural practices on the amylose and amylopectin ratio of the different corn varieties.

PHILIPPINES

INSTITUTE: 0577

CULTURE

Development of pure culture fermentation process for soy-sauce production.

THAILAND

INSTITUTE: 0650

L-Glutamic acid formation from acetic acid by microorganism in the growing culture medium.

KOREA

INSTITUTE: 0450

CULTURE
<CONT.>

Preparation of culture media from local materials (Gelidium Sp. and Gracilaria Sp.) (NIST-PFC joint project).

PHILIPPINES

INSTITUTE: 0563

Production and processing of high protein tropical mushroom pellets by submerged culture.

PHILIPPINES

INSTITUTE: 0577

Production of mushroom mycelium as flavour source grown in submerged culture.*

KOREA

INSTITUTE: 0420

Starter culture for milk products.

INDIA

INSTITUTE: 0290

The culture and enzymatic extraction of single-cell protein.

PHILIPPINES

INSTITUTE: 0577

Whey as a culture medium for abatement of water pollution.*

THAILAND

INSTITUTE: 0655

CURD

Investigations of chemical and physico-chemical factors affecting the quality of dehydrated curd.

INDIA

INSTITUTE: 0280

The effect of water, extraction, filtering, and calcium sulphate (CaSO₄) on rendement of protein soybean curd ("Tahu").

INDONESIA

INSTITUTE: 0305

CURED

Standardization of heat processing for; (i) jamun and similar products, (ii) canned and cured meat products.

INDIA

INSTITUTE: 0260

The effects of fasting hogs on some chemical properties of cured smoked ham.

PHILIPPINES

INSTITUTE: 0577

The influence of various levels of nitrate and its combination with nitrate and ascorbic acid in quick cured ham and bacon.

PHILIPPINES

INSTITUTE: 0530

CURRY
Microbiological quality control of cashew, spices, and curry powder.
INDIA
INSTITUTE: 0260

CUSTARD
Utilization of custard apple.
INDIA
INSTITUTE: 0260

DAIRY
Milk souring organism of dairy equipment.
PHILIPPINES
INSTITUTE: 0577

DALANGHITA
Dalanghita-pineapple marmalade.
PHILIPPINES
INSTITUTE: 0535

DATES
Selective fermentation of dates for cider.
PAKISTAN
INSTITUTE: 0505

DECOMPOSITION
Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.
THAILAND
INSTITUTE: 0665

DEFICIENCY
Studies on early nutritional deficiency; lipids of central nervous system.
INDIA
INSTITUTE: 0260

DEHULLING
Dehulling of rice beans by water soaking.
PHILIPPINES
INSTITUTE: 0545

Process development studies on the beneficiation and detoxification of commercial guar meal and on dehulling of guar seed.
INDIA
INSTITUTE: 0260

DEHYDRATED
Dehydrated onions.
PHILIPPINES
INSTITUTE: 0535

Investigations of chemical and physico-chemical factors affecting the quality of dehydrated curd.
INDIA
INSTITUTE: 0280

Preparation and keeping quality of dehydrated beef and pork crunchies.
PHILIPPINES
INSTITUTE: 0530

DEHYDRATED

<CONT.>

Quality factors of sun dried and dehydrated papaya.

PHILIPPINES

INSTITUTE: 0577

DEHYDRATION

Application of new dehydration techniques to food.

INDIA

INSTITUTE: 0290

Canning and dehydration of litchies.

INDIA

INSTITUTE: 0260

Changes of free amino acid composition of frozen Alaska pollack during hot-air dehydration.

KOREA

INSTITUTE: 0411

Dehydration of local fruit and vegetables.

PHILIPPINES

INSTITUTE: 0545

Dehydration of vegetables in season.*

PHILIPPINES

INSTITUTE: 0525

Studies on the dehydration of native ginger (*Zingiber officinale* Roscoe).

PHILIPPINES

INSTITUTE: 0525

DEHYDRO

The incorporation of dehydro-acetic acid as mold inhibitor in the manufacture of ham and bacon.

PHILIPPINES

INSTITUTE: 0530

DETECTION

Studies on detection of pesticides and other contaminants in food.

INDIA

INSTITUTE: 0250

DETERIORATION

Quantitative measurement of leaf bud deterioration during tea processing.

INDONESIA

INSTITUTE: 0320

Study on indicators of rice deterioration during storage.

INDONESIA

INSTITUTE: 0320

Types of deterioration of storage rice in Korea and identification of the causative microorganisms (II).

KOREA

INSTITUTE: 0445

DETERIORATION

<CONT.>

Types of deterioration of storage rice in Korea and identification of the causative microorganisms.

KOREA

INSTITUTE: 0445

DETERIORATIVE

Studies on changes in walnuts during processing and storage to regard the deteriorative changes viz, colour, loss of flavour, and onset of rancidity.

INDIA

INSTITUTE: 0260

DETOXIFICATION

Detoxification mechanisms.

INDIA

INSTITUTE: 0255

Process development studies on the beneficiation and detoxification of commercial guar meal and on dehulling of guar seed.

INDIA

INSTITUTE: 0260

DEXTROSE

Use of cellulase to extract oil and proteins from coconut and to convert cellulosic Dy-products into dextrose.

PHILIPPINES

INSTITUTE: 0577

DIAMINOMONOCARBONYLIC

Metabolism of diaminomonocarboxylic acids of biological importance.

INDIA

INSTITUTE: 0260

DIET

Legume consumption and utilization as related to diet improvement in selected areas in the Philippines.

PHILIPPINES

INSTITUTE: 0577

DIETARY

Dietary survey of Buddhist priests.

THAILAND

INSTITUTE: 0676

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

INDIA

INSTITUTE: 0260

Mutual and amino acid supplementation of dietary proteins and availability of amino acids added to food.

INDIA

INSTITUTE: 0260

DIETARY
<CONT.>

Occurrence of fungal toxins in common dietary items of the population in and around Man-alore and incidence of liver diseases like cirrhosis and hepatic cancer in the community.

INDIA

INSTITUTE: 0260

DIETS

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

The acceptability of diets containing cacao shell powder.

PHILIPPINES

INSTITUTE: 0545

DIFFERENCES

Varietal differences in dry-matter loss during soaking step of parboiling.

PHILIPPINES

INSTITUTE: 0550

Varietal differences in endosperm susceptibility to fungal attack during stack-burning.

PHILIPPINES

INSTITUTE: 0550

DIFFERENTIAL

Differential responses to physico-chemical treatments of spores and vegetable cells.

INDIA

INSTITUTE: 0255

DISEASES

Control of post-harvest diseases caused by molds.

INDIA

INSTITUTE: 0255

Occurrence of fungal toxins in common dietary items of the population in and around Man-alore and incidence of liver diseases like cirrhosis and hepatic cancer in the community.

INDIA

INSTITUTE: 0260

DISINFESTATION

The efficiency of ionizing radiation on the disinfestation of fresh mangoes (carabao variety).

PHILIPPINES

INSTITUTE: 0560

DOMESTIC

Unicellular protein production using domestic wastewater.

THAILAND

INSTITUTE: 0655

DORMANCY

Biochemistry of radiation-induced dormancy in bulbs and tubers.

INDIA

INSTITUTE: 0255

Dormancy of food-borne spores.

INDIA

INSTITUTE: 0255

DOSIMETRY

Dosimetry in food irradiation procedures.

INDIA

INSTITUTE: 0255

DOUGH

Studies on dough rheology, preservation, and mechanization in papad manufacture.

INDIA

INSTITUTE: 0260

DRAIN

How to control drain weight of canning products.

KOREA

INSTITUTE: 0400

DRAINED

Drained weight control in canned mushrooms processing.

KOREA

INSTITUTE: 0400

DRIED

On the prevention of oxidative rancidification of dried boiled sand lance.

KOREA

INSTITUTE: 0411

Quality factors of sun dried and dehydrated papaya.

PHILIPPINES

INSTITUTE: 0577

Studies on the keeping quality of dried carp.

PHILIPPINES

INSTITUTE: 0563

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

Study of moisture sorption characteristics of some important dried Indian food and development of unit packages for these foodstuffs for grocery shops and supermarkets.

INDIA

INSTITUTE: 0260

The effect of kinds of meat, drying and packaging material on the quality of dried meat.

INDONESIA

INSTITUTE: 0305

DRIER

Production of food grade copra. I. Development of drier.
PHILIPPINES
INSTITUTE: 0577

DRINKS

Modernization of traditional drinks in Korea.
KOREA
INSTITUTE: 0415

Utilization of stabilized coconut milk in soft drinks.
THAILAND
INSTITUTE: 0650

DRY

A method of processing sausage casings in a semi-dry condition.
INDIA
INSTITUTE: 0260

Milled, cooked, and sensory qualities of promising wet and dry season
selections in the national rice varietal performance tests.
PHILIPPINES

INSTITUTE: 0577

Varietal differences in dry-matter loss during soaking step of parboiling.
PHILIPPINES
INSTITUTE: 0550

DRYER

Development of batch type dryer.
PHILIPPINES
INSTITUTE: 0550

Development of continuous vertical soaker steamer and dryer for parboiling
of paddy.
INDIA

INSTITUTE: 0280

Development of experimental fish dryer.
PHILIPPINES
INSTITUTE: 0577

DRYING

Alternative solar drying method.
PHILIPPINES
INSTITUTE: 0550

Characteristics of hot air drying of red pepper.
KOREA
INSTITUTE: 0445

Development of improved drying method for ginger and cardamom processing.
NEPAL
INSTITUTE: 0490

Development of solar heat collector for grain drying.
PHILIPPINES
INSTITUTE: 0577

DRYING
<CONT.>

Preliminary study on the drying of carp.

PHILIPPINES

INSTITUTE: 0563

Studies on drying procedures of some varieties of pepper (*Capsicum* sp.).

INDONESIA

INSTITUTE: 0320

Study on drying of green tea in relation to quality.

INDONESIA

INSTITUTE: 0320

The effect of kinds of meat, drying and packaging material on the quality of dried meat.

INDONESIA

INSTITUTE: 0305

Vacuum freeze drying of mushrooms.

KOREA

INSTITUTE: 0400

DUCK

Egg studies (chicken & duck).

PHILIPPINES

INSTITUTE: 0545

Use of duck eggs in sponge cake.

PHILIPPINES

INSTITUTE: 0535

DUROC

A preliminary study of the comparative eating qualities of pork from Duroc and Philippine native pigs.

PHILIPPINES

INSTITUTE: 0577

EFFORTS

Feasibility and extension efforts for sea-food.

INDIA

INSTITUTE: 0255

Feasibility studies and extension efforts on radiation preservation of i) potatoes and onions, and ii) bananas and mangoes.

INDIA

INSTITUTE: 0255

Some efforts for fresh tofu preservation under market conditions.

INDONESIA

INSTITUTE: 0320

EGG

Effect of certain egg qualities on the acceptability of the various ethnic groups and sexes of the consumer in Kuala Lumpur and Petaling Jaya.

MALAYSIA

INSTITUTE: 0480

EGG

<CONT.>

Effect of various storage methods in certain quality aspects of the egg.
MALAYSIA

INSTITUTE: 0480

Egg studies (chicken & duck).

PHILIPPINES

INSTITUTE: 0545

The nutritive value of century egg (Pi-tan).

PHILIPPINES

INSTITUTE: 0530

EGGPLANT

The use of four kinds of vegetables (eggplant, ampalaya, green tomatoes, and kangkong) in sweet mixed pickles.

PHILIPPINES

INSTITUTE: 0535

EGGS

A comparative study of the various methods of preserving chicken eggs.

PHILIPPINES

INSTITUTE: 0577

A study on the preservation of whole eggs with vegetable tannin solution.

INDONESIA

INSTITUTE: 0305

Comparative study on the use of oil coating, paraffin coating and packaging for the preservation of table eggs.

PHILIPPINES

INSTITUTE: 0530

Preliminary study on the quality of salted eggs stored at room temperature.

PHILIPPINES

INSTITUTE: 0530

Studies on the quality of eggs during storage and transport.

INDIA

INSTITUTE: 0260

The effects of oil coating and storage temperature on the quality of table eggs.

PHILIPPINES

INSTITUTE: 0530

Use of duck eggs in sponge cake.

PHILIPPINES

INSTITUTE: 0535

ELEMENTS

Trace elements of some Philippine food.

PHILIPPINES

INSTITUTE: 0545

ELONGATION

Nature of grain elongation during cooking.

PHILIPPINES

INSTITUTE: 0550

EMPHASIS

Some Philippine fruit and their potential for wine making with special emphasis on consumer preference.

PHILIPPINES

INSTITUTE: 0525

EMULSION

Emulsion stability of some soy-milk-coconut cream mixtures.

INDONESIA

INSTITUTE: 0320

ENDOGENOUS

Utilization of endogenous starchy materials for food. I. Utilization in pasta products.

PHILIPPINES

INSTITUTE: 0577

Utilization of endogenous starchy materials. II. As meat substitute or fillers in meat preparation.

PHILIPPINES

INSTITUTE: 0577

ENDOSPERM

Varietal differences in endosperm susceptibility to fungal attack during stack-burning.

PHILIPPINES

INSTITUTE: 0550

ENGLEBERG

Improvement of Engleberg rice milling.

PHILIPPINES

INSTITUTE: 0550

ENRICHMENT

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Lysine and tryptophan enrichment of corn grit.

PHILIPPINES

INSTITUTE: 0577

Lysine enrichment of rice.

PHILIPPINES

INSTITUTE: 0577

Rice enrichment. II. Iodine.

PHILIPPINES

INSTITUTE: 0577

ENZYMATIC

The culture and enzymatic extraction of single-cell protein.
PHILIPPINES

INSTITUTE: 0577

ENZYME

Milk clotting enzyme from microorganisms.

KOREA

INSTITUTE: 0450

Studies of enzyme activity in Kinow and Futral Early.

PAKISTAN

INSTITUTE: 0505

ENZYMES

Developmental work relating to the production of fungal enzymes used in food industries.

INDIA

INSTITUTE: 0260

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

INDIA

INSTITUTE: 0260

Enzymes - industrially and potentially useful.

INDIA

INSTITUTE: 0260

Enzymes in food.

SINGAPORE

INSTITUTE: 0607

Microbial production of citric acid and proteolytic enzymes.

INDIA

INSTITUTE: 0290

Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.

THAILAND

INSTITUTE: 0665

Preparation of fish sauce with Pronaze enzymes.

PHILIPPINES

INSTITUTE: 0525

Structure-function of hydrolytic enzymes.

INDIA

INSTITUTE: 0255

Study of regulatory enzymes in the formation and accumulation of lysins and isosinic acid and other nucleotides.

INDIA

INSTITUTE: 0260

ENZYMES

<CONT.>

Utilization of microbes or enzymes therefrom for the fermentative production of fish flour.

INDIA

INSTITUTE: 0280

EQUIPMENT

Development of parboiling equipment using heated sand.

PHILIPPINES

INSTITUTE: 0550

Milk souring organism of dairy equipment.

PHILIPPINES

INSTITUTE: 0577

Survey of machinery and equipment requirement of; (i) fruit and vegetable preservation industry, (ii) biscuit and confectionery industry.

INDIA

INSTITUTE: 0260

EROSION

Erosion studies on passion fruit.

SRI LANKA

INSTITUTE: 0630

ETHANOL

A study on the production of yeast utilising ethanol as sole source of carbon.

KOREA

INSTITUTE: 0445

ETHYLENE

Effect of ethylene and/or hot water treatment on the ripening behaviour of slightly less mature mango fruit.

INDIA

INSTITUTE: 0260

EVAPORATED

Studies on the preparation of cottage cheese from powdered whole milk and evaporated milk using fermented Irish potato (*Solanum tuberosum*) as starter.

PHILIPPINES

INSTITUTE: 0525

EVAPORATION

Inclined-film vacuum evaporation of fruit juices.

THAILAND

INSTITUTE: 0665

EXPORT

Standardization of conditions for long term storage of robusta variety of bananas for export.

INDIA

INSTITUTE: 0260

EXTRACT

Use of cellulase to extract oil and proteins from coconut and to convert cellulosic Dy-products into dextrose.

PHILIPPINES

INSTITUTE: 0577

EXTRACTS

Antioxidant activity of extracts obtained from maillard and caramelization type browning reactions.

KOREA

INSTITUTE: 0420

Further studies on the antioxidant activity of the extracts obtained from the browning reaction mixtures.*

KOREA

INSTITUTE: 0420

FABRICATION

Fabrication and maintenance of food plant machinery.

INDIA

INSTITUTE: 0255

FARM

Radiation preservation of farm and marine products

KOREA

INSTITUTE: 0413

Toxicants in farm and marine food products

KOREA

INSTITUTE: 0413

FASTING

The effects of fasting hogs on some chemical properties of cured smoked ham.

PHILIPPINES

INSTITUTE: 0577

FAT

Microbial production of fat.

INDIA

INSTITUTE: 0290

Possibility of acute or chronic toxicity associated with the feeding of sal (shorea robusta) fat.

INDIA

INSTITUTE: 0260

Production of fat from microorganisms.*

KOREA

INSTITUTE: 0420

Relative proportions of lean, skin, fat, and bone from the three regions of the pork loin.

PHILIPPINES

INSTITUTE: 0577

FAT

<CONT.>

The effect of the different fat levels on the palatability qualities of hamburger mixture.

PHILIPPINES

INSTITUTE: 0577

FATS

Hydrocarbon utilizing microorganisms in production of proteins, amino acids, and fats.

INDIA

INSTITUTE: 0290

Metabolic effects of processed fats.

INDIA

INSTITUTE: 0290

Product research: margarine and solid fats.

SINGAPORE

INSTITUTE: 0600

Quality control and standardization of fats and oils.

NEPAL

INSTITUTE: 0490

FATTY

Changes in free fatty acid content of corn germ during storage at ambient conditions.

PHILIPPINES

INSTITUTE: 0577

FEASIBILITY

Feasibility and extension efforts for sea-food.

INDIA

INSTITUTE: 0255

Feasibility studies and extension efforts on radiation preservation of i) potatoes and onions, and ii) bananas and mangoes.

INDIA

INSTITUTE: 0255

FEED

Feed from wastes and by-products.

KOREA

INSTITUTE: 0415

Feed values of Thai lunches.

THAILAND

INSTITUTE: 0676

Nutritional evaluation of poultry feed from blood amino acid levels, performance, and meat quality.

INDIA

INSTITUTE: 0260

Preparation of poultry feed.

BANGLADESH

INSTITUTE: 0055

FEED

<CONT.>

Quality control of animal feed.*

NEPAL

INSTITUTE: 0490

Radiation preservation of grain and feed.

KOREA

INSTITUTE: 0440

The effect of papain when incorporated in feed, on tenderness of meat.

PHILIPPINES

INSTITUTE: 0530

Utilization of feather meal for poultry feed.

PHILIPPINES

INSTITUTE: 0560

Utilization of seaweed for animal feed.

KOREA

INSTITUTE: 0440

FEEDING

Development and evaluation of indigenous high-protein supplements, concentrates and isolates for human feeding. Phase II. Biological and toxicity tests.

PHILIPPINES

INSTITUTE: 0545

Possibility of acute or chronic toxicity associated with the feeding of sal (shorea robusta) fat.

INDIA

INSTITUTE: 0260

FERMENTATION

Citric acid fermentation from molasses.

INDONESIA

INSTITUTE: 0310

Development of pure culture fermentation process for soy-sauce production.

THAILAND

INSTITUTE: 0650

Development of speciality food fermentation.

INDIA

INSTITUTE: 0290

Fermentation of fruit and vegetables. I. Ginger (Zingiber officinale Linn).

PHILIPPINES

INSTITUTE: 0577

Industrial fermentation.

THAILAND

INSTITUTE: 0685

Industrial fermentation.

BURMA

INSTITUTE: 0125

FERMENTATION

<CONT.>

Industrial fermentation.

INDIA

INSTITUTE: 0260

Lysine production by fermentation.

KOREA

INSTITUTE: 0415

Nucleotide production by fermentation.

KOREA

INSTITUTE: 0415

Protein from carbohydrates by fermentation.

THAILAND

INSTITUTE: 0650

Proteins from carbohydrates by fermentation.

THAILAND

INSTITUTE: 0650

Rice fermentation.

SINGAPORE

INSTITUTE: 0607

Selective fermentation of dates for cider.

PAKISTAN

INSTITUTE: 0505

Soy-sauce fermentation.*

SINGAPORE

INSTITUTE: 0607

Studies on the effect of papain on the fermentation of "Bagoong" and "Patis."

PHILIPPINES

INSTITUTE: 0563

The effect of molds and fermentation time on "Tauco" processing.

INDONESIA

INSTITUTE: 0305

Waste juice utilization by fermentation.

SRI LANKA

INSTITUTE: 0630

FERMENTATIVE

Fermentative preservation of vegetables.

INDIA

INSTITUTE: 0290

Fermentative processing of cassava root.

PHILIPPINES

INSTITUTE: 0577

FERMENTATIVE

<CONT.>

Utilization of microbes or enzymes therefrom for the fermentative production of fish flour.

INDIA

INSTITUTE: 0280

FERMENTED

Development of fermented food.

INDONESIA

INSTITUTE: 0315

Studies on fermented foods of Southeast Asia.

PHILIPPINES

INSTITUTE: 0570

Studies on the preparation of cottage cheese from powdered whole milk and evaporated milk using fermented Irish potato (*Solanum tuberosum*) as starter.

PHILIPPINES

INSTITUTE: 0525

Studies on traditional fermented food products.

THAILAND

INSTITUTE: 0650

FERNI

Utilization of sweet potato in (Ferni) preparation.

PAKISTAN

INSTITUTE: 0505

FERTILIZERS

Effect of fertilizers on the composition and characteristics of some potato varieties.

PAKISTAN

INSTITUTE: 0505

FIELD

Study of the effect of time of harvest on field yield, milling yield, and rice quality of different varieties.

SRI LANKA

INSTITUTE: 0640

FILIPINO

A study on the utilization of fresh carabeef as a substitute for cattlebeef in some typical Filipino recipes.

PHILIPPINES

INSTITUTE: 0560

FILLERS

Utilization of endogenous starchy materials. II. As meat substitute or fillers in meat preparation.

PHILIPPINES

INSTITUTE: 0577

FILM

Inclined-film vacuum evaporation of fruit juices.

THAILAND

INSTITUTE: 0665

FILM

<CONT.>

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

FILTERING

The effect of water, extraction, filtering, and calcium sulphate (CaSO_4) on rendement of protein soybean curd ("Tahu").

INDONESIA

INSTITUTE: 0305

FISH

A study on the raw material of fish paste using shark meat.

KOREA

INSTITUTE: 0411

All India coordinated project on transportation of fresh fish.

INDIA

INSTITUTE: 0280

Canning preservation of fish.

BANGLADESH

INSTITUTE: 0055

Determination of mercury in Thai marine fish.

THAILAND

INSTITUTE: 0660

Development of experimental fish dryer.

PHILIPPINES

INSTITUTE: 0577

Effect of the growth rate of certain fresh water fish on the nutritive value of the fish.

MALAYSIA

INSTITUTE: 0480

Fish preservation.

THAILAND

INSTITUTE: 0650

Fish processing development.

THAILAND

INSTITUTE: 0680

Fish quality assessment and control.

THAILAND

INSTITUTE: 0680

Fortification of fish-sauce with iron, phosphate and iodine.

THAILAND

INSTITUTE: 0687

Freezing preservation of fish.

BANGLADESH

INSTITUTE: 0055

FISH
<CONT.>

Improvement in the production of fish sauce.	THAILAND
INSTITUTE: 0650	
Irradiation preservation of fish products.	KOREA
INSTITUTE: 0415	
Preparation of fish protein concentrate.	BANGLADESH
INSTITUTE: 0055	
Preparation of fish protein concentrate.	PHILIPPINES
INSTITUTE: 0545	
Preparation of fish sauce with Pronaze enzymes.	PHILIPPINES
INSTITUTE: 0525	
Quantitative determination of mercury in polluted water and in fish from polluted area.	THAILAND
INSTITUTE: 0690	
Standardization of canning processes for the manufacture of food products from local fish and shell-fish.	PHILIPPINES
INSTITUTE: 0545	
Standardization of recipes for products developed from fish/fish meal/press cake of oil-sardine and trash fish of limited commercial importance.	INDIA
INSTITUTE: 0260	
Studies on evaluation of irradiated fish products.	INDIA
INSTITUTE: 0280	
Studies on the development and control of chemical flavouring constituents of fish.	INDIA
INSTITUTE: 0280	
Studies on the variation of the freshness of fish during the storage in ice.	KOREA
INSTITUTE: 0411	
The acceptability of four kinds of fish in making sardines.	PHILIPPINES
INSTITUTE: 0535	
The determination of water activity of salted fish cakes.	INDONESIA
INSTITUTE: 0305	

FISH

<CONT.>

The effect of smoking and sodium benzoate on the quality of smoked fish.
INDONESIA

INSTITUTE: 0305

Utilization of microbes or enzymes therefrom for the fermentative
production of fish flour.

INDIA

INSTITUTE: 0280

FISHMEAL

The use of sewage grown algae to replace fishmeal in chicken rations.
THAILAND

INSTITUTE: 0655

FLAVOPROTEIN

Free radical formation on azotobacter vinelandii shethna flavoprotein.
KOREA

INSTITUTE: 0445

FLAVOUR

Chemical evaluation of food flavour.

INDIA

INSTITUTE: 0255

Comparative evaluation of some quality aspects of banana (Musa acuminata,
Colla). I. Flavour, sourness, sweetness.

MALAYSIA

INSTITUTE: 0480

Compounding of practical flavour and fragrance products from available
materials.

THAILAND

INSTITUTE: 0650

Development and improvement of flavour and acceptability of lac-tone
beverages based on vegetable proteins and milk substitutes for coffee and tea.

INDIA

INSTITUTE: 0260

Development of microanalytical techniques for isolation and identification
of flavour compounds.

INDIA

INSTITUTE: 0255

Mushroom cultivation and flavour.

INDIA

INSTITUTE: 0290

Off flavour prevention in parboiled rice.

NEPAL

INSTITUTE: 0490

Production of mushroom mycelium as flavour source grown in submerged
culture.*

KOREA

INSTITUTE: 0420

FLAVOUR

<CONT.>

Radiation-induced changes in flavour components.

INDIA

INSTITUTE: 0255

Some factors affecting the retention of main flavour components of ginger rhizomes (*Zingiber, officinale*, Roscoe "Var. Hawaiian").

PHILIPPINES

INSTITUTE: 0577

Studies on changes in walnuts during processing and storage to regard the deteriorative changes viz, colour, loss of flavour, and onset of rancidity.

INDIA

INSTITUTE: 0260

The effect of fresh pineapple juice on the tenderness and flavour of ham and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

FLAVOURING

Studies on the development and control of chemical flavouring constituents of fish.

INDIA

INSTITUTE: 0280

FLIES

Control of fruit flies and mango stone weevil.

INDIA

INSTITUTE: 0255

FLOUR

Acceptability of flour varieties of bananas in doughnuts.

PHILIPPINES

INSTITUTE: 0535

Camote flour in griddle cake.

PHILIPPINES

INSTITUTE: 0535

Cassava flour in the preparation of waffles.

PHILIPPINES

INSTITUTE: 0535

Development of composite flour and bakery products.

KOREA

INSTITUTE: 0440

Process development studies on the production of soybean flour and protein products and their utilization.

INDIA

INSTITUTE: 0260

Studies on the preparation and utilization of banana flour from green Saba banana (*Musa Sapientum* Var. *Compressa* Teodoro).

PHILIPPINES

INSTITUTE: 0525

FLOUR

<CONT.>

The study of using composite flour in bread making.

THAILAND

INSTITUTE: 0670

The use of five kinds of starches and flour from native crops in bread rolls.

PHILIPPINES

INSTITUTE: 0535

The use of sunflower seed flour in the preparation of bread rolls.

PHILIPPINES

INSTITUTE: 0535

Use of non-wheat flour in breadmaking.

PHILIPPINES

INSTITUTE: 0577

Utilization of microbes or enzymes therefrom for the fermentative production of fish flour.

INDIA

INSTITUTE: 0280

Varied proportions of coconut flour in bread rolls.

PHILIPPINES

INSTITUTE: 0535

Varied proportions of squash flour in bread rolls.

PHILIPPINES

INSTITUTE: 0535

FLUORESCENT

Effect of sunlight, incandescent, fluorescent, and ultraviolet lights on the oxidation of edible soybean oil.

KOREA

INSTITUTE: 0450

FORM

Research on meat processing in the form of corned beef with addition of cereal.

INDONESIA

INSTITUTE: 0310

FORMING

Studies on the slime-forming yeasts of soy-sauce.

KOREA

INSTITUTE: 0420

FORMOL

Carabao milk. XIII. Its formol factors for total protein and casein determination.

PHILIPPINES

INSTITUTE: 0577

FORTIFICATION

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Fortification of fish-sauce with iron, phosphate and iodine.

THAILAND

INSTITUTE: 0687

Rice fortification with lysine and threonine.

THAILAND

INSTITUTE: 0687

Studies on the technology of fortification of cereals and their products with essential amino acids, proteins, vitamins, and minerals.

INDIA

INSTITUTE: 0260

FPO

Analysis of fruit and vegetable products under FPO.

INDIA

INSTITUTE: 0260

FRACTIONATION

Crude fractionation of tamarind fruit.

THAILAND

INSTITUTE: 0650

Interesterification and fractionation of palm oil.

SINGAPORE

INSTITUTE: 0610

FRAGRANCE

Compounding of practical flavour and fragrance products from available materials.

THAILAND

INSTITUTE: 0650

FREEZE

Freeze concentration of fruit juices.

SRI LANKA

INSTITUTE: 0630

Vacuum freeze drying of mushrooms.

KOREA

INSTITUTE: 0400

FREEZING

Freezing preservation of fish.

BANGLADESH

INSTITUTE: 0055

Fundamental studies on freezing preservation of fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

FREEZING

<CONT.>

Icing, freezing, and packaging of carp.

PHILIPPINES

INSTITUTE: 0563

The relation of freezing to the tenderness of chicken.

PHILIPPINES

INSTITUTE: 0530

FRESH

A study on the utilization of fresh carabeef as a substitute for cattlebeef in some typical Filipino recipes.

PHILIPPINES

INSTITUTE: 0560

All India coordinated project on transportation of fresh fish.

INDIA

INSTITUTE: 0280

Effect of the growth rate of certain fresh water fish on the nutritive value of the fish.

MALAYSIA

INSTITUTE: 0480

Some efforts for fresh tofu preservation under market conditions.

INDONESIA

INSTITUTE: 0320

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

The effect of different kinds of table salt on the quality of bacon and fresh native sausage.

PHILIPPINES

INSTITUTE: 0530

The effect of fresh pineapple juice on the tenderness and flavour of ham and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The effects of different binding materials on the quality and cost of production of fresh native and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The efficiency of ionizing radiation on the disinfestation of fresh mangoes (carabao variety).

PHILIPPINES

INSTITUTE: 0560

FROZEN

Changes of free amino acid composition of frozen Alaska pollack during hot-air dehydration.

KOREA

INSTITUTE: 0411

The effectivity of germicidal ice (sodium nitrite) on air-blast frozen milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0560

FRUIT

A study on the clarification of some fruit juices using pectinase.

INDONESIA

INSTITUTE: 0305

Analysis of fruit and vegetable products under FPO.

INDIA

INSTITUTE: 0260

Ascorbic acid biogenens in fruit.

INDIA

INSTITUTE: 0290

Ascorbic acid content and vitamin A value of Philippine fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

Canning preservation of fruit and vegetables.

BANGLADESH

INSTITUTE: 0055

Canning trial on lapsi fruit.

NEPAL

INSTITUTE: 0490

Comparative aspects of processing for conservation of fruit and vegetables and ready-to-serve food.

INDIA

INSTITUTE: 0255

Control of fruit flies and mango stone weevil.

INDIA

INSTITUTE: 0255

Crude fractionation of tamarind fruit.

THAILAND

INSTITUTE: 0650

Dehydration of local fruit and vegetables.

PHILIPPINES

INSTITUTE: 0545

Determination of fruit content in processed fruit products.

INDIA

INSTITUTE: 0290

FRUIT
<CONT.>

Determination of pesticide residues in foodstuffs, vegetables and fruit.
THAILAND

INSTITUTE: 0690

Effect of ethylene and/or hot water treatment on the ripening behaviour of slightly less mature mango fruit.

INDIA

INSTITUTE: 0260

Erosion studies on passion fruit.

SRI LANKA

INSTITUTE: 0630

Evaluation of tin containers and alternate containers for packing fruit and vegetable products.

INDIA

INSTITUTE: 0260

Extraction of avocado oil from the fruit for cosmetics industry.*

PHILIPPINES

INSTITUTE: 0525

Fermentation of fruit and vegetables. I. Ginger (*Zingiber officinale* Linn).

PHILIPPINES

INSTITUTE: 0577

Formulation of candy from lapsi fruit and storage study.

NEPAL

INSTITUTE: 0490

Freeze concentration of fruit juices.

SRI LANKA

INSTITUTE: 0630

Fruit and vegetable processing.

PHILIPPINES

INSTITUTE: 0545

Fruit and vegetables processing and preservation.

KOREA

INSTITUTE: 0430

Fruit marmalade, jelly, and jam.

THAILAND

INSTITUTE: 0650

Fundamental studies on freezing preservation of fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

Inclined-film vacuum evaporation of fruit juices.

THAILAND

INSTITUTE: 0665

Microbial spoilage of fruit (pineapple).

BANGLADESH

INSTITUTE: 0055

FRUIT

<CONT.>

Post-irradiation changes in biochemistry and physiology of fruit during ripening and storage.

INDIA

INSTITUTE: 0255

Preservation of fruit.

BURMA

INSTITUTE: 0125

Preservation of fruit.

KOREA

INSTITUTE: 0440

Preservation of vegetables and fruit.

THAILAND

INSTITUTE: 0650

Processing and utilization of tamarind fruit pulp.

THAILAND

INSTITUTE: 0650

Quality control and standardization of fruit and vegetables.

NEPAL

INSTITUTE: 0490

Research for an effective and practical method of rinsing vegetables and fruit by using various rinsing agents.

THAILAND

INSTITUTE: 0690

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

Some Philippine fruit and their potential for wine making with special emphasis on consumer preference.

PHILIPPINES

INSTITUTE: 0525

Standardization and development of indigenous sweets partially or wholly based on fruit and vegetables of the region.

INDIA

INSTITUTE: 0260

Studies on fruit vine.

INDIA

INSTITUTE: 0260

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

FRUIT

<CONT.>

Studies on the biochemical changes in the developing fruit of the coconut (*Cocos nucifera* L).

PHILIPPINES

INSTITUTE: 0577

Studies on the quality attributes of fruit found in Bangladesh and their preservation methods.

BANGLADESH

INSTITUTE: 0051

Survey of machinery and equipment requirement of; (i) fruit and vegetable preservation industry, (ii) biscuit and confectionery industry.

INDIA

INSTITUTE: 0260

Utilization of citrus fruit and by-products.

NEPAL

INSTITUTE: 0490

Utilization of unmarketable citrus fruit for animal and human food.

PHILIPPINES

INSTITUTE: 0537

FUMIGANTS

Nature and significance of residues of phosphine and methyl iodine used as fumigants on certain foodstuffs.

INDIA

INSTITUTE: 0260

FUNCTION

Structure-function of hydrolytic enzymes.

INDIA

INSTITUTE: 0255

FUNGAL

A survey on the occurrence of fungal toxins in food grain and foodstuffs elaborated by *aspergilli* and *penicillia* and detailed studies on the toxic manifestation of one or two such compounds.

INDIA

INSTITUTE: 0260

Developmental work relating to the production of fungal enzymes used in food industries.

INDIA

INSTITUTE: 0260

Occurrence of fungal toxins in common dietary items of the population in and around Man-alore and incidence of liver diseases like cirrhosis and hepatic cancer in the community.

INDIA

INSTITUTE: 0260

Studies on fungal cellulose.*

KOREA

INSTITUTE: 0420

FUNGAL
<CONT.>

Varietal differences in endosperm susceptibility to fungal attack during stack-burning.

PHILIPPINES

INSTITUTE: 0550

FURFURAL

Furfural from corn cobs.

INDONESIA

INSTITUTE: 0310

FURNACE

Development of rice hull furnace.

PHILIPPINES

INSTITUTE: 0550

FUTRAL

Effect of stage of maturity on chemical constituents of Kinow and Futral Early.

PAKISTAN

INSTITUTE: 0505

Studies of enzyme activity in Kinow and Futral Early.

PAKISTAN

INSTITUTE: 0505

GAMMA

Gamma irradiation of some local food.

PHILIPPINES

INSTITUTE: 0545

Gamma irradiation of some local seafood products.

PHILIPPINES

INSTITUTE: 0560

GAS

Head space gas analysis of canned process foods by gas chromatography.

PHILIPPINES

INSTITUTE: 0575

Protein from natural gas.

BANGLADESH

INSTITUTE: 0055

GEL

Molecular and gel properties of starch and texture of rice products.

PHILIPPINES

INSTITUTE: 0550

GELATINIZATION

Amylose, protein, and gelatinization temperature of promising Philippine rice varieties.

PHILIPPINES

INSTITUTE: 0577

GELATINIZATION

<CONT.>

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.

THAILAND

INSTITUTE: 0670

GELATINOUS

Preparation of instant soup from gelatinous and tendinous by-products of beef, carabeef and pork carcasses.

PHILIPPINES

INSTITUTE: 0530

Preparation of instant soup from gelatinous and tendinous by-products of carcasses of large animals.

PHILIPPINES

INSTITUTE: 0530

Preparation of kroepack from gelatinous and tendinous animal by-products.

PHILIPPINES

INSTITUTE: 0530

Preparation of kroepack from gelatinous and tendinous by-products of carabao carcass.

PHILIPPINES

INSTITUTE: 0530

GELIDIUM

Preparation of culture media from local materials (Gelidium Sp. and Gracilaria Sp.) (NIST-PFC joint project).

PHILIPPINES

INSTITUTE: 0563

GERM

Changes in free fatty acid content of corn germ during storage at ambient conditions.

PHILIPPINES

INSTITUTE: 0577

GERMICIDAL

The effectivity of germicidal ice (sodium nitrite) on air-blast frozen milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0560

GERMINATION

Biochemistry of seed germination.

INDIA

INSTITUTE: 0290

GINGER

Acceptability of candied ginger.

PHILIPPINES

INSTITUTE: 0535

Development of improved drying method for ginger and cardamom processing.

NEPAL

INSTITUTE: 0490

GINGER

<CONT.>

Fermentation of fruit and vegetables. I. Ginger (*Zingiber officinale* Linn).
PHILIPPINES

INSTITUTE: 0577

Quality study on processed ginger and cardamom.

NEPAL

INSTITUTE: 0490

Some factors affecting the retention of main flavour components of ginger rhizomes (*Zingiber, officinale*, Roscoe "Var. Hawaiian").

PHILIPPINES

INSTITUTE: 0577

Studies on the dehydration of native ginger (*Zingiber officinale* Roscoe).

PHILIPPINES

INSTITUTE: 0525

The study of the effect of cold storage on the quality of ginger.

INDONESIA

INSTITUTE: 0305

GLUTAMIC

Glutamic acid production from the hydrolyzates of sweet potato starch.

KOREA

INSTITUTE: 0420

L-Glutamic acid formation from acetic acid by microorganism in the growing culture medium.

KOREA

INSTITUTE: 0450

GLUTENOUS

Chromatographic study of pigment from black glutenous rice.

THAILAND

INSTITUTE: 0660

GOAT

Characteristics of experimental sausage with different levels of goat meat.

PHILIPPINES

INSTITUTE: 0577

The use of carabao and goat meat in the manufacture of sausage type products.

PHILIPPINES

INSTITUTE: 0577

GRACILARIA

Preparation of culture media from local materials (*Gelidium* Sp. and *Gracilaria* Sp.) (NIST-PFC joint project).

PHILIPPINES

INSTITUTE: 0563

GRADE

Production of food grade copra. I. Development of drier.

PHILIPPINES

INSTITUTE: 0577

GRADING

Grading and standardization of paddy varieties.

NEPAL

INSTITUTE: 0490

GRAIN

A survey on the occurrence of fungal toxins in food grain and foodstuffs elaborated by aspergilli and penicillia and detailed studies on the toxic manifestation of one or two such compounds.

INDIA

INSTITUTE: 0260

Development of solar heat collector for grain drying.

PHILIPPINES

INSTITUTE: 0577

Development of the rotary grain cleaner.

PHILIPPINES

INSTITUTE: 0550

Effect of parboiling on thiamine distribution in rice grain.

PHILIPPINES

INSTITUTE: 0550

Food grain.

THAILAND

INSTITUTE: 0673

Grain loss studies.

PHILIPPINES

INSTITUTE: 0550

Nature of grain elongation during cooking.

PHILIPPINES

INSTITUTE: 0550

Radiation preservation of grain and feed.

KOREA

INSTITUTE: 0440

GRAINS

Influence of panel characteristics to sensory assessment of cereal grains.

I. Milled cooked rice.

PHILIPPINES

INSTITUTE: 0577

Starches of tubers and grains.

INDIA

INSTITUTE: 0290

GRIDDLE

Camote flour in griddle cake.

PHILIPPINES

INSTITUTE: 0535

GRIT

Lysine and tryptophan enrichment of corn grit.

PHILIPPINES

INSTITUTE: 0577

GROCERY

Study of moisture sorption characteristics of some important dried Indian food and development of unit packages for these foodstuffs for grocery shops and supermarkets.

INDIA

INSTITUTE: 0260

GROUNDNUT

Estimation of aflatoxin in various groundnut varieties.

PAKISTAN

INSTITUTE: 0505

Groundnut products and high protein food.

BURMA

INSTITUTE: 0125

GROUNDNUTS

Studies on solvent extraction for obtaining toxin free meal and oil from groundnuts.

INDIA

INSTITUTE: 0260

GROWTH

Effect of the growth rate of certain fresh water fish on the nutritive value of the fish.

MALAYSIA

INSTITUTE: 0480

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

INDIA

INSTITUTE: 0260

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Studies on the prevention of the growth of molds during the storage of prepared pork ham.

PHILIPPINES

INSTITUTE: 0525

GUAJAVA

Studies on the preparation of nata using coconut water (H₂O), coconut milk (*Cocos Nucifera* Linn.), pineapple (*Ananas comossus* Linn. Merr.), Santol (*Sandoricum Koetjape* Burm.F), guava (*Psidium guajava* Linn.), Nangka (*Artocarpus integrifolia* M.)

PHILIPPINES

INSTITUTE: 0525

Studies on the preparation of santol (*Sandoricum coet-jape* Burm F.) guava (*Psidium Guajava* Linn) jelly.

PHILIPPINES

INSTITUTE: 0525

GUAR

Biochemical investigations on toxic factors present in guar bean and other seeds.

INDIA

INSTITUTE: 0260

Process development studies on the beneficiation and detoxification of commercial guar meal and on dehulling of guar seed.

INDIA

INSTITUTE: 0260

GUAVA

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

Standardization of guava nectar.

PAKISTAN

INSTITUTE: 0505

Studies on the preparation of nata using coconut water (H₂O), coconut milk (*Cocos Nucifera* Linn.), pineapple (*Ananas comossus* Linn. Merr.), Santol (*Sandoricum Koetjape* Burm.F), guava (*Psidium guajava* Linn.), Nangka (*Artocarpus integrifolia* M.)

PHILIPPINES

INSTITUTE: 0525

Studies on the preparation of santol (*Sandoricum coet-jape* Burm F.) guava (*Psidium Guajava* Linn) jelly.

PHILIPPINES

INSTITUTE: 0525

To standardize the preparation of guava cheese.

PAKISTAN

INSTITUTE: 0505

GUAYABANO

Acceptability of guayabano tamarind juice.

PHILIPPINES

INSTITUTE: 0535

GURHA

Some studies on "Gurha" for jelly and syrup production.

PAKISTAN

INSTITUTE: 0505

HALVES

Shelf life studies on mango halves.

PAKISTAN

INSTITUTE: 0505

HAM

Sorbic acid as antimolds for packaged chicken ham.

PHILIPPINES

INSTITUTE: 0530

HAM

<CONT.>

Studies on the prevention of the growth of molds during the storage of prepared pork ham.

PHILIPPINES

INSTITUTE: 0525

The effect of different kinds of common table salt on the quality of ham.

PHILIPPINES

INSTITUTE: 0530

The effect of fresh pineapple juice on the tenderness and flavour of ham and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The effects of fasting hogs on some chemical properties of cured smoked ham.

PHILIPPINES

INSTITUTE: 0577

The incorporation of dehydro-acetic acid as mold inhibitor in the manufacture of ham and bacon.

PHILIPPINES

INSTITUTE: 0530

The influence of various levels of nitrate and its combination with nitrate and ascorbic acid in quick cured ham and bacon.

PHILIPPINES

INSTITUTE: 0530

The use of two levels of sugar and two levels of salt on the physical and chemical characteristics of ham.

PHILIPPINES

INSTITUTE: 0577

HARVEST

Control of post-harvest diseases caused by molds.

INDIA

INSTITUTE: 0255

Post harvest behaviour of limes.

SRI LANKA

INSTITUTE: 0630

Study of the effect of time of harvest on field yield, milling yield, and rice quality of different varieties.

SRI LANKA

INSTITUTE: 0640

HAWAIIAN

Some factors affecting the retention of main flavour components of ginger rhizomes (*Zingiber officinale*, Roscoe "Var. Hawaiian").

PHILIPPINES

INSTITUTE: 0577

HEALTH

Food, beverage, and water analysis for quality control according to Public Health food law.

THAILAND

INSTITUTE: 0690

HEAT

Development of solar heat collector for grain drying.

PHILIPPINES

INSTITUTE: 0577

Standardization of heat processing for; (i) jamun and similar products, (ii) canned and cured meat products.

INDIA

INSTITUTE: 0260

HEATED

Development of parboiling equipment using heated sand.

PHILIPPINES

INSTITUTE: 0550

HEPATIC

Occurrence of fungal toxins in common dietary items of the population in and around Man-alore and incidence of liver diseases like cirrhosis and hepatic cancer in the community.

INDIA

INSTITUTE: 0260

HIDE

Chicharon (Crackling) from carabao hide.

PHILIPPINES

INSTITUTE: 0530

HOGS

The effects of fasting hogs on some chemical properties of cured smoked ham.

PHILIPPINES

INSTITUTE: 0577

HOME

Nutrient retention in quantity food preparation and home-cooked food.

PHILIPPINES

INSTITUTE: 0545

HONEY

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

HORTICULTURAL

Horticultural by-product utilization.

NEPAL

INSTITUTE: 0490

HOT

Changes of free amino acid composition of frozen Alaska pollack during hot-air dehydration.

KOREA

INSTITUTE: 0411

Characteristics of hot air drying of red pepper.

KOREA

INSTITUTE: 0445

Effect of ethylene and/or hot water treatment on the ripening behaviour of slightly less mature mango fruit.

INDIA

INSTITUTE: 0260

Studies on the conditions of saccharification in the hot soybean paste.

KOREA

INSTITUTE: 0445

HULL

Development of rice hull furnace.

PHILIPPINES

INSTITUTE: 0550

HULLER

Development of centrifugal huller.

PHILIPPINES

INSTITUTE: 0550

HYACINTHE

Production of levoglucosan from water hyacinthe of Asia.*

THAILAND

INSTITUTE: 0655

HYDROCARBON

Hydrocarbon utilizing microorganisms in production of proteins, amino acids, and fats.

INDIA

INSTITUTE: 0290

HYDROLYSIS

The quality of starch syrup produced from hydrolysis of sweet potatoes after storage at room temperature.

INDONESIA

INSTITUTE: 0305

HYDROLYTIC

Structure-function of hydrolytic enzymes.

INDIA

INSTITUTE: 0255

HYDROLYZATE

Rice wine through Neurospora hydrolyzate.

PHILIPPINES

INSTITUTE: 0525

HYDROLYZATES

Glutamic acid production from the hydrolyzates of sweet potato starch.
KOREA

INSTITUTE: 0420

Yeast production from the hydrolyzates of sweet potato starch as a carbon source.*

KOREA

INSTITUTE: 0420

ICE

Determination of bacteriological quality of ice and ice-preparing water in Bangkok.

THAILAND

INSTITUTE: 0690

Studies on the variation of the freshness of fish during the storage in ice.

KOREA

INSTITUTE: 0411

The effectivity of germicidal ice (sodium nitrite) on air-blast frozen milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0560

ICING

Icing, freezing, and packaging of carp.

PHILIPPINES

INSTITUTE: 0563

ILOCOS

Survey on food preparation and common cooking practices in metropolitan Manila, Ilocos-Mountain province, and Cagayan Valley-Batanes regions.

PHILIPPINES

INSTITUTE: 0545

ILOILO

Consumer preference for rice variety and cookery. I. Iloilo.

PHILIPPINES

INSTITUTE: 0577

INCANDESCENT

Effect of sunlight, incandescent, fluorescent, and ultraviolet lights on the oxidation of edible soybean oil.

KOREA

INSTITUTE: 0450

INCLINED

Inclined-film vacuum evaporation of fruit juices.

THAILAND

INSTITUTE: 0665

INDIA

All India coordinated project on transportation of fresh fish.

INDIA

INSTITUTE: 0280

INDIAN

Cooking and processing behaviour of Indian rice varieties.

INDIA

INSTITUTE: 0260

Determination of optimum maturity in peas for canning for Indian preparations.

INDIA

INSTITUTE: 0260

Development of practical methods of stabilization of rice bran in Indian rice mills and study of problems arising therefrom.

INDIA

INSTITUTE: 0260

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Study of moisture sorption characteristics of some important dried Indian food and development of unit packages for these foodstuffs for grocery shops and supermarkets.

INDIA

INSTITUTE: 0260

Testing of packaging materials and packages for the industry, Indian Standards Institution, and other institutions and to improve the testing facilities in the laboratory.

INDIA

INSTITUTE: 0260

INDICATORS

Study on indicators of rice deterioration during storage.

INDONESIA

INSTITUTE: 0320

INDONESIAN

The use of food additives in Indonesian soft beverages.

INDONESIA

INSTITUTE: 0310

INFANT

Evaluation of processed protein food and infant food in infants and malnourished children.

INDIA

INSTITUTE: 0260

INFANTS

Formulation of low-cost high-protein food for infants and young children from indigenous materials.

PHILIPPINES

INSTITUTE: 0577

Formulation of low-cost high-protein food NRCP for infants and young children from indigenous materials.

PHILIPPINES

INSTITUTE: 0577

INFANTS

<CONT.>

Preparation of food mixtures for infants in Korea.
KOREA

INSTITUTE: 0423

INFESTATION

Food infestation.

THAILAND

INSTITUTE: 0673

INGREDIENTS

A production of standard baby food from local ingredients.

THAILAND

INSTITUTE: 0660

Development of food ingredients from the coconut. I. Milk substitute.

PHILIPPINES

INSTITUTE: 0577

INHIBITORS

Blood amino acids in evaluating the quality of legume proteins as influenced by trypsin and grown inhibitors.

INDIA

INSTITUTE: 0260

INJECTION

Tenderizing of beef by injection of tenderizers.*

PHILIPPINES

INSTITUTE: 0525

INSTITUTIONS

Testing of packaging materials and packages for the industry, Indian standards Institution, and other institutions and to improve the testing facilities in the laboratory.

INDIA

INSTITUTE: 0260

INTERESTERIFICATION

Interesterification and fractionation of palm oil.

SINGAPORE

INSTITUTE: 0610

Interesterification of coconut oil as a means to expand its utilization.

PHILIPPINES

INSTITUTE: 0577

INTERNATIONAL

Determination of microbial quality of food to be served on board at Bangkok International Airport.

THAILAND

INSTITUTE: 0690

INTESTINES

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

INDIA

INSTITUTE: 0260

IODINE

Fortification of fish-sauce with iron, phosphate and iodine.
THAILAND

INSTITUTE: 0687

Nature and significance of residues of phosphine and methyl iodine used as fumigants on certain foodstuffs.

INDIA

INSTITUTE: 0260

Rice enrichment. II. Iodine.

PHILIPPINES

INSTITUTE: 0577

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.

THAILAND

INSTITUTE: 0670

IONIZING

The efficiency of ionizing radiation on the disinfestation of fresh mangoes (carabao variety).

PHILIPPINES

INSTITUTE: 0560

IRISH

Studies on the preparation of cottage cheese from powdered whole milk and evaporated milk using fermented Irish potato (Solanum tuberosum) as starter.

PHILIPPINES

INSTITUTE: 0525

IRON

Fortification of fish-sauce with iron, phosphate and iodine.
THAILAND

INSTITUTE: 0687

IRRADIATED

Nutritional and metabolic studies in the X-irradiated rat and Tetrahymena pyriformis W.

INDIA

INSTITUTE: 0255

Nutritional evaluation of irradiated food.

INDIA

INSTITUTE: 0255

Studies on evaluation of irradiated fish products.

INDIA

INSTITUTE: 0280

The efficacy of sodium propionate and BHT in irradiated bacon and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

IRRADIATION

Dosimetry in food irradiation procedures.

INDIA

INSTITUTE: 0255

Gamma irradiation of some local food.

PHILIPPINES

INSTITUTE: 0545

Gamma irradiation of some local seafood products.

PHILIPPINES

INSTITUTE: 0560

Irradiation of food.

PHILIPPINES

INSTITUTE: 0545

Irradiation preservation of fish products.

KOREA

INSTITUTE: 0415

Post-irradiation changes in biochemistry and physiology of fruit during ripening and storage.

INDIA

INSTITUTE: 0255

IRRADIATORS

Maintenance and operation of irradiators.

INDIA

INSTITUTE: 0255

ISOLATES

Development and evaluation of indigenous high-protein supplements, concentrates and isolates for human feeding. Phase II. Biological and toxicity tests.

PHILIPPINES

INSTITUTE: 0545

ISOLATION

Development of microanalytical techniques for isolation and identification of flavour compounds.

INDIA

INSTITUTE: 0255

Extraction, isolation, and characterization of proteins from Mungo (*Phaseolus aureus* Roxb).

PHILIPPINES

INSTITUTE: 0577

Extraction, isolation, and characterization of proteins from mungo.

PHILIPPINES

INSTITUTE: 0577

ISOSINIC

Study of regulatory enzymes in the formation and accumulation of lysins and isosinic acid and other nucleotides.

INDIA

INSTITUTE: 0260

JAM

Fruit marmalade, jelly, and jam.

THAILAND

INSTITUTE: 0650

Organoleptic evaluation of apple jam.

PAKISTAN

INSTITUTE: 0505

Preliminary studies on constituents of apple jam.

PAKISTAN

INSTITUTE: 0505

JAMUN

Standardization of heat processing for; (i) jamun and similar products,
(ii) canned and cured meat products.

INDIA

INSTITUTE: 0260

JELLY

Fruit marmalade, jelly, and jam.

THAILAND

INSTITUTE: 0650

Quality evaluation of apple jelly prepared from peel and core portion.

PAKISTAN

INSTITUTE: 0505

Some studies on "Gurha" for jelly and syrup production.

PAKISTAN

INSTITUTE: 0505

Studies on the preparation of santol (*Sandoricum coet-jape* Burm F.) guava
(*Psidium Guajava* Linn) jelly.

PHILIPPINES

INSTITUTE: 0525

JUICE

Acceptability of guayabano tamarind juice.

PHILIPPINES

INSTITUTE: 0535

Changes in vitamin C content in amala juice during processing and storage.

NEPAL

INSTITUTE: 0490

Preservation of apple juice and concentrate and product development.

NEPAL

INSTITUTE: 0490

Standardization of pineapple juice (bromelin) for meat tenderizing
purposes.

PHILIPPINES

INSTITUTE: 0530

Suitability of different varieties of tomatoes for juice production.

PAKISTAN

INSTITUTE: 0505

JUICE

<CONT.>

The effect of fresh pineapple juice on the tenderness and flavour of ham and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

Waste juice utilization by fermentation.

SRI LANKA

INSTITUTE: 0630

JUICER

Design and construction of a simple hand juicer (from bamboo and wood).

BANGLADESH

INSTITUTE: 0051

JUICES

A study on the clarification of some fruit juices using pectinase.

INDONESIA

INSTITUTE: 0305

Freeze concentration of fruit juices.

SRI LANKA

INSTITUTE: 0630

Inclined-film vacuum evaporation of fruit juices.

THAILAND

INSTITUTE: 0665

JUICINESS

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). II. Juiciness & texture.

MALAYSIA

INSTITUTE: 0480

KAMPOT

Pineapple canning at Kampot.*

SOUTH VIETNAM

INSTITUTE: 0730

KANAMYCIN

Studies on kanamycin biosynthesis.

INDIA

INSTITUTE: 0280

KANGKONG

The use of four kinds of vegetables (eggplant, ampalaya, green tomatoes, and kangkong) in sweet mixed pickles.

PHILIPPINES

INSTITUTE: 0535

KERNEL

Extraction and evaluation of mango kernel oil.

PAKISTAN

INSTITUTE: 0505

Tamarind kernel powder.

THAILAND

INSTITUTE: 0650

KINOW

Effect of stage of maturity on chemical constituents of Kinow and Futral Early.

PAKISTAN

INSTITUTE: 0505

Studies of enzyme activity in Kinow and Futral Early.

PAKISTAN

INSTITUTE: 0505

KOL

Sugar production development project at Kompong Kol (Battambang).

SOUTH VIETNAM

INSTITUTE: 0730

KOREA

Modernization of traditional drinks in Korea.

KOREA

INSTITUTE: 0415

Preparation of food mixtures for infants in Korea.

KOREA

INSTITUTE: 0423

Types of deterioration of storage rice in Korea and identification of the causative microorganisms (II).

KOREA

INSTITUTE: 0445

Types of deterioration of storage rice in Korea and identification of the causative microorganisms.

KOREA

INSTITUTE: 0445

KOREAN

A study on peptides in Korean meju (molded soybean).

KOREA

INSTITUTE: 0435

KROEPECK

Preparation of kroepack from gelatinous and tendinous animal by-products.

PHILIPPINES

INSTITUTE: 0530

Preparation of kroepack from gelatinous and tendinous by-products of carabao carcass.

PHILIPPINES

INSTITUTE: 0530

KUALA

Effect of certain egg qualities on the acceptability of the various ethnic groups and sexes of the consumer in Kuala Lumpur and Petaling Jaya.

MALAYSIA

INSTITUTE: 0480

LABORATORY

Testing of packaging materials and packages for the industry, Indian Standards Institution, and other institutions and to improve the testing facilities in the laboratory.

INDIA

INSTITUTE: 0260

LANCE

On the prevention of oxidative rancidification of dried boiled sand lance.

KOREA

INSTITUTE: 0411

LANKA

Survey of losses and costs in consumer reprocessing of rationed rice in Sri Lanka.

SRI LANKA

INSTITUTE: 0640

LAPSI

Canning trial on lapsi fruit.

NEPAL

INSTITUTE: 0490

Formulation of candy from lapsi fruit and storage study.

NEPAL

INSTITUTE: 0490

LARD

Improving the keeping quality of lard at room temperature.

PHILIPPINES

INSTITUTE: 0530

LAW

Food, beverage, and water analysis for quality control according to Public Health food law.

THAILAND

INSTITUTE: 0690

LAYER

Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.

THAILAND

INSTITUTE: 0665

LEAF

Evaluation of protein quality of the extracted protein concentrate from various leaf wastes.

PAKISTAN

INSTITUTE: 0505

Extraction and purification of leaf protein.

BANGLADESH

INSTITUTE: 0055

Leaf protein concentrates as a substitute for animal protein in ration of broiler chicks.

PAKISTAN

INSTITUTE: 0505

LEAF

<CONT.>

Quantitative measurement of leaf bud deterioration during tea processing.
INDONESIA

INSTITUTE: 0320

Studies on the potentials of leaf proteins for the preparation of concentrates from various leaf wastes in West Pakistan.

PAKISTAN

INSTITUTE: 0505

LEAN

Relative proportions of lean, skin, fat, and bone from the three regions of the pork loin.

PHILIPPINES

INSTITUTE: 0577

LEAVES

Unconventional food sources: plant leaves as sources of protein.
PHILIPPINES

INSTITUTE: 0577

LEGUME

Blood amino acids in evaluating the quality of legume proteins as influenced by trypsin and growth inhibitors.

INDIA

INSTITUTE: 0260

Legume consumption and utilization as related to diet improvement in selected areas in the Philippines.

PHILIPPINES

INSTITUTE: 0577

Nutritional evaluation of legume protein.

INDIA

INSTITUTE: 0290

LEGUMES

Compositional and quality changes in radiation processed cereals and legumes.

INDIA

INSTITUTE: 0255

Identification and utilization of carbohydrates in legumes and oil seeds.
INDIA

INSTITUTE: 0260

Studies on the processing of some economically important legumes to improve nutritive value and acceptability.

INDIA

INSTITUTE: 0260

LEVOGLUCOSAN

Production of levoglucosan from water hyacinth of Asia.*

THAILAND

INSTITUTE: 0655

LIGHTS

Effect of sunlight, incandescent, fluorescent, and ultraviolet lights on the oxidation of edible soybean oil.

KOREA

INSTITUTE: 0450

LIMES

Post harvest behaviour of limes.

SRI LANKA

INSTITUTE: 0630

Preservation of limes by physical and chemical treatments.

THAILAND

INSTITUTE: 0665

LINSEED

Studies on linseed and its cake for getting edible protein concentrate.

INDIA

INSTITUTE: 0260

LIPASE

Lipase production in rice bran.

PHILIPPINES

INSTITUTE: 0550

Microbial production of lipase.

INDIA

INSTITUTE: 0280

LIPID

Chemical changes of lipid components of rough rice, polished rice, parboiled rough rice, and parboiled polished rice during storage.

KOREA

INSTITUTE: 0420

Role of vitamin A and E on membrane permeability and lipid composition of biomembranes.

INDIA

INSTITUTE: 0255

LIPIDS

Lipids oxidation of food products.

KOREA

INSTITUTE: 0415

Studies on early nutritional deficiency; lipids of central nervous system.

INDIA

INSTITUTE: 0260

LIQUID

Turbidity of liquid in canned and bottled mushrooms.

KOREA

INSTITUTE: 0400

LITCHIES

Canning and dehydration of litchies.

INDIA

INSTITUTE: 0260

LIVER

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

INDIA

INSTITUTE: 0260

Occurrence of fungal toxins in common dietary items of the population in and around Man-alore and incidence of liver diseases like cirrhosis and hepatic cancer in the community.

INDIA

INSTITUTE: 0260

LOIN

Relative proportions of lean, skin, fat, and bone from the three regions of the pork loin.

PHILIPPINES

INSTITUTE: 0577

LOSSES

Survey of losses and costs in consumer reprocessing of rationed rice in Sri Lanka.

SRI LANKA

INSTITUTE: 0640

LUNCH

Testing and development of nutritious snacks and lunch items from indigenous raw materials.

PHILIPPINES

INSTITUTE: 0575

LUNCHES

Feed values of Thai lunches.

THAILAND

INSTITUTE: 0676

LYCOPERSICUM

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

LYSINE

Lysine and tryptophan enrichment of corn grit.

PHILIPPINES

INSTITUTE: 0577

Lysine enrichment of rice.

PHILIPPINES

INSTITUTE: 0577

Lysine production by fermentation.

KOREA

INSTITUTE: 0415

Rice fortification with lysine and threonine.

THAILAND

INSTITUTE: 0687

LYSINS

Study of regulatory enzymes in the formation and accumulation of lysins and isosinic acid and other nucleotides.

INDIA

INSTITUTE: 0260

MACAPUNO

Tenderizing of coconut meat to simulate macapuno texture.*

PHILIPPINES

INSTITUTE: 0525

MACHINERY

Development of methods and machinery for the economic milling of common pulses.

INDIA

INSTITUTE: 0260

Fabrication and maintenance of food plant machinery.

INDIA

INSTITUTE: 0255

Survey of machinery and equipment requirement of; (i) fruit and vegetable preservation industry, (ii) biscuit and confectionery industry.

INDIA

INSTITUTE: 0260

MAGNESIUM

Carabao milk. VII. Its casein, calcium, magnesium, and phosphorus contents, buffer value, and pH.

PHILIPPINES

INSTITUTE: 0577

MAILLARD

Antioxidant activity of extracts obtained from maillard and caramelization type browning reactions.

KOREA

INSTITUTE: 0420

MAINTENANCE

Fabrication and maintenance of food plant machinery.

INDIA

INSTITUTE: 0255

Maintenance and operation of irradiators.

INDIA

INSTITUTE: 0255

MALNOURISHED

Evaluation of processed protein food and infant food in infants and malnourished children.

INDIA

INSTITUTE: 0260

MANGO

Canning of citrus and mango products.

PHILIPPINES

INSTITUTE: 0575

MANGO
<CONT.>

Control of fruit flies and mango stone weevil.

INDIA

INSTITUTE: 0255

Development of mango cheese.

PAKISTAN

INSTITUTE: 0505

Effect of ethylene and/or hot water treatment on the ripening behaviour of slightly less mature mango fruit.

INDIA

INSTITUTE: 0260

Extraction and evaluation of mango kernel oil.

PAKISTAN

INSTITUTE: 0505

Mango and its products.

PAKISTAN

INSTITUTE: 0505

Processing of different varieties of mango.

INDONESIA

INSTITUTE: 0310

Shelf life studies on mango halves.

PAKISTAN

INSTITUTE: 0505

Utilization of mango.

THAILAND

INSTITUTE: 0650

MANGOES

Feasibility studies and extension efforts on radiation preservation of i) potatoes and onions, and ii) bananas and mangoes.

INDIA

INSTITUTE: 0255

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

Studies on soft centre in alphonso mangoes.

INDIA

INSTITUTE: 0260

The efficiency of ionizing radiation on the disinfestation of fresh mangoes (carabao variety).

PHILIPPINES

INSTITUTE: 0560

MANIFESTATION

A survey on the occurrence of fungal toxins in food grain and foodstuffs elaborated by aspergilli and penicillia and detailed studies on the toxic manifestation of one or two such compounds.

INDIA

INSTITUTE: 0260

MANILA

Survey on food preparation and common cooking practices in metropolitan Manila, Ilocos-Mountain province, and Cagayan Valley-Batanes regions.

PHILIPPINES

INSTITUTE: 0545

MANISAN

The effect of blanching and sodium benzoate on the quality of "Manisan Pala."

INDONESIA

INSTITUTE: 0305

MANUFACTURED

Adaption of local conditions of citric acid manufactured by molds.*

PHILIPPINES

INSTITUTE: 0570

MARGARINE

Product research: margarine and solid fats.

SINGAPORE

INSTITUTE: 0600

MARINE

A study on the radioactive contamination of marine products.

KOREA

INSTITUTE: 0411

Determination of mercury in Thai marine fish.

THAILAND

INSTITUTE: 0660

Radiation preservation of farm and marine products

KOREA

INSTITUTE: 0413

Toxicants in farm and marine food products

KOREA

INSTITUTE: 0413

MARKET

Some efforts for fresh tofu preservation under market conditions.

INDONESIA

INSTITUTE: 0320

MARKETS

Identification of food colour in various kinds of food from markets in Bangkok.

THAILAND

INSTITUTE: 0690

MARMALADE

Dalanghita-pineapple marmalade.

PHILIPPINES

INSTITUTE: 0535

Fruit marmalade, jelly, and jam.

THAILAND

INSTITUTE: 0650

MATTER

Varietal differences in dry-matter loss during soaking step of parboiling.

PHILIPPINES

INSTITUTE: 0550

MATURE

Effect of ethylene and/or hot water treatment on the ripening behaviour of slightly less mature mango fruit.

INDIA

INSTITUTE: 0260

MATURITY

Determination of optimum maturity in peas for canning for Indian preparations.

INDIA

INSTITUTE: 0260

Effect of stage of maturity on chemical constituents of Kinow and Futral Early.

PAKISTAN

INSTITUTE: 0505

MCM

Evaluation of MCM as a high protein food.

PHILIPPINES

INSTITUTE: 0545

MEAL

Process development studies on the beneficiation and detoxification of commercial guar meal and on dehulling of guar seed.

INDIA

INSTITUTE: 0260

Standardization of recipes for products developed from fish/fish meal/press cake of oil-sardine and trash fish of limited commercial importance.

INDIA

INSTITUTE: 0260

Studies on solvent extraction for obtaining toxin free meal and oil from groundnuts.

INDIA

INSTITUTE: 0260

Utilization of feather meal for poultry feed.

PHILIPPINES

INSTITUTE: 0560

MEALS

Estimation of toxic substances in the brassica seed and meals.
PAKISTAN

INSTITUTE: 0505

MEASUREMENT

Quantitative measurement of leaf bud deterioration during tea processing.
INDONESIA

INSTITUTE: 0320

MEAT

A study on the raw material of fish paste using shark meat.
KOREA

INSTITUTE: 0411

Characteristics of experimental sausage with different levels of goat meat.
PHILIPPINES

INSTITUTE: 0577

Chemistry of meat pigments.

INDIA

INSTITUTE: 0255

Extraction and standardization of bromelin for meat tenderizing purposes.
PHILIPPINES

INSTITUTE: 0530

Meat and poultry processing studies.

PHILIPPINES

INSTITUTE: 0545

Meat processing.

SINGAPORE

INSTITUTE: 0604

Nutritional evaluation of poultry feed from blood amino acid levels, performance, and meat quality.

INDIA

INSTITUTE: 0260

Preparation of soybean protein for the manufacture of low-cost meat like products.

PHILIPPINES

INSTITUTE: 0577

Processing technology of sea-food and meat.

INDIA

INSTITUTE: 0255

Quality control and standardization of meat and meat products.
NEPAL

INSTITUTE: 0490

Radiation preservation of meat and meat products.

KOREA

INSTITUTE: 0440

MEAT

<CONT.>

Research on meat processing in the form of corned beef with addition of cereal.

INDONESIA

INSTITUTE: 0310

Standardization of heat processing for; (i) jamun and similar products, (ii) canned and cured meat products.

INDIA

INSTITUTE: 0260

Standardization of pineapple juice (bromelin) for meat tenderizing purposes.

PHILIPPINES

INSTITUTE: 0530

Studies on meat tenderizers from molds instead of from papaya.

PHILIPPINES

INSTITUTE: 0525

Tenderizing of coconut meat to simulate macapuno texture.*

PHILIPPINES

INSTITUTE: 0525

The acceptability of carabao meat in the preparation of corned beef.

PHILIPPINES

INSTITUTE: 0535

The effect of kinds of meat, drying and packaging material on the quality of dried meat.

INDONESIA

INSTITUTE: 0305

The effect of papain when incorporated in feed, on tenderness of meat.

PHILIPPINES

INSTITUTE: 0530

The effects of different levels of radiation on the keeping qualities of some processed meat products.

PHILIPPINES

INSTITUTE: 0530

The use of carabao and goat meat in the manufacture of sausage type products.

PHILIPPINES

INSTITUTE: 0577

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer.

PHILIPPINES

INSTITUTE: 0530

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer: microbiological examination.

PHILIPPINES

INSTITUTE: 0530

MEAT

<CONT.>

Utilization of endogenous starchy materials. II. As meat substitute or fillers in meat preparation.

PHILIPPINES

INSTITUTE: 0577

MECHANISM

Mechanism of rice aging.

PHILIPPINES

INSTITUTE: 0550

MECHANISMS

Detoxification mechanisms.

INDIA

INSTITUTE: 0255

MECHANIZATION

Studies on dough rheology, preservation, and mechanization in papad manufacture.

INDIA

INSTITUTE: 0260

MEDICINAL

Medicinal substance in SPP cassava.

INDONESIA

INSTITUTE: 0310

MEJU

A study on peptides in Korean meju (molded soybean).

KOREA

INSTITUTE: 0435

MEMBRANE

Role of vitamin A and E on membrane permeability and lipid composition of biomembranes.

INDIA

INSTITUTE: 0255

MERCURY

Determination of mercury in Thai marine fish.

THAILAND

INSTITUTE: 0660

Quantitative determination of mercury in polluted water and in fish from polluted area.

THAILAND

INSTITUTE: 0690

METABOLIC

Metabolic controls on neomycin production.

INDIA

INSTITUTE: 0280

Metabolic effects of processed fats.

INDIA

INSTITUTE: 0290

METABOLIC

<CONT.>

Nutritional and metabolic studies in the X-irradiated rat and *Tetrahymena pyriformis* W.

INDIA

INSTITUTE: 0255

METABOLISM

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Metabolism of diaminomonocarboxylic acids of biological importance.

INDIA

INSTITUTE: 0260

METER

Development of low cost moisture meter.

PHILIPPINES

INSTITUTE: 0550

METHIONINE

Microbial production of threonine and methionine.

INDIA

INSTITUTE: 0280

METHYL

Nature and significance of residues of phosphine and methyl iodine used as fumigants on certain foodstuffs.

INDIA

INSTITUTE: 0260

MICRO

Micro-algae production and utilization.

KOREA

INSTITUTE: 0430

MICROANALYTICAL

Development of microanalytical techniques for isolation and identification of flavour compounds.

INDIA

INSTITUTE: 0255

MICROBES

Utilization of microbes or enzymes therefrom for the fermentative production of fish flour.

INDIA

INSTITUTE: 0280

MICROBIAL

Determination of microbial quality of food to be served on board at Bangkok International Airport.

THAILAND

INSTITUTE: 0690

MICROBIAL

<CONT.>

Microbial amylase production.	THAILAND
INSTITUTE: 0650	
Microbial cellulase.	INDIA
INSTITUTE: 0290	
Microbial contaminants in processed food.	INDIA
INSTITUTE: 0290	
Microbial production of citric acid and proteolytic enzymes.	INDIA
INSTITUTE: 0290	
Microbial production of fat.	INDIA
INSTITUTE: 0290	
Microbial production of lipase.	INDIA
INSTITUTE: 0280	
Microbial production of threonine and methionine.	INDIA
INSTITUTE: 0280	
Microbial production of valine.	INDIA
INSTITUTE: 0280	
Microbial quality of food.	SINGAPORE
INSTITUTE: 0604	
Microbial spoilage of fruit (pineapple).	BANGLADESH
INSTITUTE: 0055	
Studies on microbial production of threonine.	INDIA
INSTITUTE: 0260	
Study of aeration in microbial cultivation.	THAILAND
INSTITUTE: 0665	
Study of the microbial contamination in cheese making.	PHILIPPINES
INSTITUTE: 0577	
Waste recovery through microbial processes.	THAILAND
INSTITUTE: 0650	

MICROBIOLOGICAL

Microbiological quality control of cashew, spices, and curry powder.
INDIA

INSTITUTE: 0260

Studies on the effect of environmental and seasonal changes in the chemical and microbiological composition of carp.

PHILIPPINES

INSTITUTE: 0563

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer: microbiological examination.

PHILIPPINES

INSTITUTE: 0530

MICROBIOLOGY

Chemical microbiology.

BANGLADESH

INSTITUTE: 0055

Food microbiology.

INDONESIA

INSTITUTE: 0320

MICROFLORA

Study on the microflora of soft cheese.

PHILIPPINES

INSTITUTE: 0577

MICROORGANISM

L-Glutamic acid formation from acetic acid by microorganism in the growing culture medium.

KOREA

INSTITUTE: 0450

MICROORGANISMS

Hydrocarbon utilizing microorganisms in production of proteins, amino acids, and fats.

INDIA

INSTITUTE: 0290

Milk clotting enzyme from microorganisms.

KOREA

INSTITUTE: 0450

Production of amylase by microorganisms.

KOREA

INSTITUTE: 0420

Production of fat from microorganisms.*

KOREA

INSTITUTE: 0420

Radiation sensitivity and radiation resistance in food-borne microorganisms.

INDIA

INSTITUTE: 0255

MICROORGANISMS

<CONT.>

Types of deterioration of storage rice in Korea and identification of the causative microorganisms (II).

KOREA

INSTITUTE: 0445

Types of deterioration of storage rice in Korea and identification of the causative microorganisms.

KOREA

INSTITUTE: 0445

MILK

Carabao milk. VII. Its casein, calcium, magnesium, and phosphorus contents, buffer value, and pH.

PHILIPPINES

INSTITUTE: 0577

Carabao milk. XIII. Its formol factors for total protein and casein determination.

PHILIPPINES

INSTITUTE: 0577

Concentrated coconut milk.

THAILAND

INSTITUTE: 0650

Development and improvement of flavour and acceptability of lac-tone beverages based on vegetable proteins and milk substitutes for coffee and tea.

INDIA

INSTITUTE: 0260

Development of food ingredients from the coconut. I. Milk substitute.

PHILIPPINES

INSTITUTE: 0577

Emulsion stability of some soy-milk-coconut cream mixtures.

INDONESIA

INSTITUTE: 0320

Estabilized coconut milk.

THAILAND

INSTITUTE: 0650

Formulation of soy-milk.

NEPAL

INSTITUTE: 0490

Milk clotting enzyme from microorganisms.

KOREA

INSTITUTE: 0450

Milk souring organism of dairy equipment.

PHILIPPINES

INSTITUTE: 0577

Preparation of artificial milk and protein food.

BANGLADESH

INSTITUTE: 0055

MILK

<CONT.>

Preparation of stabilized coconut milk.

THAILAND

INSTITUTE: 0650

Quality control and standardization of milk and milk products.

NEPAL

INSTITUTE: 0490

Starter culture for milk products.

INDIA

INSTITUTE: 0290

Studies on the phases separation of coconut milk.

INDONESIA

INSTITUTE: 0320

Studies on the preparation of cottage cheese from powdered whole milk and evaporated milk using fermented Irish potato (*Solanum tuberosum*) as starter.

PHILIPPINES

INSTITUTE: 0525

Studies on the preparation of nata using coconut water (H₂O), coconut milk (*Cocos Nucifera* Linn.), pineapple (*Ananas comosus* Linn. Merr.), Santol (*Sandoricum Koetjape* Burm.F), guava (*Psidium guajava* Linn.), Nangka (*Artocarpus integrifolia* M.)

PHILIPPINES

INSTITUTE: 0525

Study of blending of vegetable milk and cow milk to test the likeness.

THAILAND

INSTITUTE: 0670

Utilization of residues from coconut milk production.

THAILAND

INSTITUTE: 0650

Utilization of stabilized coconut milk in soft drinks.

THAILAND

INSTITUTE: 0650

MILKFISH

Studies on the development of rancidity in smoked milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0563

The effectivity of germicidal ice (sodium nitrite) on air-blast frozen milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0560

MILLED

Influence of panel characteristics to sensory assessment of cereal grains.

I. Milled cooked rice.

PHILIPPINES

INSTITUTE: 0577

MILLED

<CONT.>

Milled and cooked rice and sensory qualities of promising new selections in the National Cooperative Rice performance tests.

PHILIPPINES

INSTITUTE: 0577

Milled, cooked, and sensory qualities of promising wet and dry season selections in the national rice varietal performance tests.

PHILIPPINES

INSTITUTE: 0577

MILLING

Comparative study of milling recovery of commercial rice mills.

NEPAL

INSTITUTE: 0490

Development of methods and machinery for the economic milling of common pulses.

INDIA

INSTITUTE: 0260

Improvement of Engleberg rice milling.

PHILIPPINES

INSTITUTE: 0550

Study of the effect of time of harvest on field yield, milling yield, and rice quality of different varieties.

SRI LANKA

INSTITUTE: 0640

The effect of rough rice pre-milling moisture contents on the out-turn and rice quality with special reference to PB 5.

INDONESIA

INSTITUTE: 0305

MILLS

Comparative study of milling recovery of commercial rice mills.

NEPAL

INSTITUTE: 0490

Development of practical methods of stabilization of rice bran in Indian rice mills and study of problems arising therefrom.

INDIA

INSTITUTE: 0260

MINERALS

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Studies on the technology of fortification of cereals and their products with essential amino acids, proteins, vitamins, and minerals.

INDIA

INSTITUTE: 0260

MOBILE

Mobile training unit project.

THAILAND

INSTITUTE: 0673

MODERNIZATION

Modernization of traditional drinks in Korea.

KOREA

INSTITUTE: 0415

MOISTURE

Development of low cost moisture meter.

PHILIPPINES

INSTITUTE: 0550

Study of moisture sorption characteristics of some important dried Indian food and development of unit packages for these foodstuffs for grocery shops and supermarkets.

INDIA

INSTITUTE: 0260

The effect of rough rice pre-milling moisture contents on the out-turn and rice quality with special reference to PB 5.

INDONESIA

INSTITUTE: 0305

The effects of moisture content on the stability and quality of carabeef sausage.

PHILIPPINES

INSTITUTE: 0530

MOLASSES

Citric acid fermentation from molasses.

INDONESIA

INSTITUTE: 0310

Utilization of molasses as a substrate for production of yeast protein.*

THAILAND

INSTITUTE: 0673

MOLD

The incorporation of dehydro-acetic acid as mold inhibitor in the manufacture of ham and bacon.

PHILIPPINES

INSTITUTE: 0530

MOLDED

A study on peptides in Korean meju (molded soybean).

KOREA

INSTITUTE: 0435

MOLDS

Adaption of local conditions of citric acid manufactured by molds.*

PHILIPPINES

INSTITUTE: 0570

Control of post-harvest diseases caused by molds.

INDIA

INSTITUTE: 0255

MOLDS

<CONT.>

Studies on meat tenderizers from molds instead of from papaya.
PHILIPPINES

INSTITUTE: 0525

Studies on the prevention of the growth of molds during the storage of prepared pork ham.

PHILIPPINES

INSTITUTE: 0525

The effect of molds and fermentation time on "Tauco" processing.
INDONESIA

INSTITUTE: 0305

MOLECULAR

Molecular and gel properties of starch and texture of rice products.
PHILIPPINES

INSTITUTE: 0550

MONGO

The acceptability of Mongo Calamansi-Ade.

PHILIPPINES

INSTITUTE: 0535

MORBORMIDE

Biochemical changes induced by morbormide and chlorophacinone in rats.
INDIA

INSTITUTE: 0260

MUCILAGE

Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.

THAILAND

INSTITUTE: 0665

MUCILAGES

Plant mucilages.

INDIA

INSTITUTE: 0290

MUNG

Effect of soaking conditions on the recovery of starch from mung beans.*
THAILAND

INSTITUTE: 0673

Mung bean protein preparations.

THAILAND

INSTITUTE: 0650

MUNGO

Extraction, isolation, and characterization of proteins from Mungo (Phaseolus aureus Roxb).

PHILIPPINES

INSTITUTE: 0577

Extraction, isolation, and characterization of proteins from mungo.
PHILIPPINES

INSTITUTE: 0577

MUSA

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). I. Flavour, sourness, sweetness.

MALAYSIA

INSTITUTE: 0480

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). II. Juiciness & texture.

MALAYSIA

INSTITUTE: 0480

Studies on the preparation and utilization of banana flour from green Saba banana (*Musa Sapientum* Var. *Compressa* Teodoro).

PHILIPPINES

INSTITUTE: 0525

MUSCLES

Characteristics of pre- and post-chilled processed porcine muscles.

PHILIPPINES

INSTITUTE: 0577

Papain tenderization of porcine muscles.

PHILIPPINES

INSTITUTE: 0577

Papain tenderization of porcine muscles.

PHILIPPINES

INSTITUTE: 0537

MUSHROOM

Mushroom cultivation and flavour.

INDIA

INSTITUTE: 0290

Production and processing of high protein tropical mushroom pellets by submerged culture.

PHILIPPINES

INSTITUTE: 0577

Production of mushroom mycelium as flavour source grown in submerged culture.*

KOREA

INSTITUTE: 0420

MUSHROOMS

Determination of amino acids in edible Thai mushrooms.

THAILAND

INSTITUTE: 0660

Drained weight control in canned mushrooms processing.

KOREA

INSTITUTE: 0400

Preservation of raw mushrooms.

KOREA

INSTITUTE: 0400

MUSHROOMS

<CONT.>

Preserved mushrooms.

THAILAND

INSTITUTE: 0650

Textured vegetable protein from mushrooms.*

PHILIPPINES

INSTITUTE: 0525

The growing of mushrooms (*Agaricus bisporus* (Lang. Singer) in the Philippines.

PHILIPPINES

INSTITUTE: 0560

Turbidity of liquid in canned and bottled mushrooms.

KOREA

INSTITUTE: 0400

Vacuum freeze drying of mushrooms.

KOREA

INSTITUTE: 0400

MUTAGENICITY

Mutagenicity testing.

INDIA

INSTITUTE: 0255

MUTANTS

Radiation-induced bacterial mutants of industrial importance.

INDIA

INSTITUTE: 0255

MUTTON

Wholesale cut yield of mutton and some of its culinary uses.

PHILIPPINES

INSTITUTE: 0530

MYCELIUM

Production of mushroom mycelium as flavour source grown in submerged culture.*

KOREA

INSTITUTE: 0420

NANGKA

Studies on the preparation of nata using coconut water (H₂O), coconut milk (*Cocos Nucifera* Linn.), pineapple (*Ananas comosus* Linn. Merr.), Santol (*Sandoricum Koetjape* Burm.F), guava (*Psidium guajava* Linn.), Nangka (*Artocarpus integrifolia* M.)

PHILIPPINES

INSTITUTE: 0525

NATURALLY

Toxicity of food additives and naturally occurring controls.

INDIA

INSTITUTE: 0255

NECTAR
Standardization of guava nectar.
INSTITUTE: 0505
PAKISTAN

NENDRAN
Utilization of nendran variety of banana.
INSTITUTE: 0260
INDIA

NEOMYCIN
Industrial production of neomycin.
INSTITUTE: 0280
INDIA

Metabolic controls on neomycin production.
INSTITUTE: 0280
INDIA

NERVOUS
Studies on early nutritional deficiency; lipids of central nervous system.
INSTITUTE: 0260
INDIA

NEUROSPORA
Rice wine through Neurospora hydrolyzate.
INSTITUTE: 0525
PHILIPPINES

NIGER
Selection of Aspergillus niger strain for citric acid production.
INSTITUTE: 0670
THAILAND

Study on the production and characteristics of xylanase by Aspergillus niger.
INSTITUTE: 0445
KOREA

NITRATE
The influence of various levels of nitrate and its combination with nitrate and ascorbic acid in quick cured ham and bacon.
INSTITUTE: 0530
PHILIPPINES

NITRITE
The effectivity of germicidal ice (sodium nitrite) on air-blast frozen milkfish (Bangus).
INSTITUTE: 0560
PHILIPPINES

NITROGEN
Cultivation of nitrogen-fixing bacteria.
INSTITUTE: 0290
INDIA

NITROGEN

<CONT.>

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

NRCP

Formulation of low-cost high-protein food NRCP for infants and young children from indigenous materials.

PHILIPPINES

INSTITUTE: 0577

NUCLEOTIDE

Nucleotide production by fermentation.

KOREA

INSTITUTE: 0415

NUCLEOTIDES

Study of regulatory enzymes in the formation and accumulation of lysins and isosinic acid and other nucleotides.

INDIA

INSTITUTE: 0260

NUTRIENT

Nutrient retention in quantity food preparation and home-cooked food.

PHILIPPINES

INSTITUTE: 0545

NUTRIENTS

Analysis of nutrients and toxic substances in food.

INDONESIA

INSTITUTE: 0315

Developing economical sources of food nutrients from local food materials.

PHILIPPINES

INSTITUTE: 0577

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

NUTRITION

Development of low-cost high-nutrition food.

PHILIPPINES

INSTITUTE: 0560

Establishment of a Food Preservation - Nutrition Center in a Barrio Cooperative.

PHILIPPINES

INSTITUTE: 0577

High-nutrition low-cost foods.

KOREA

INSTITUTE: 0415

NUTRITIONAL

Improvement of nutritional status of pre-school children.
INDONESIA

INSTITUTE: 0320

Nutritional and metabolic studies in the X-irradiated rat and Tetrahymena pyriformis W.

INDIA

INSTITUTE: 0255

Nutritional evaluation of irradiated food.

INDIA

INSTITUTE: 0255

Nutritional evaluation of legume protein.

INDIA

INSTITUTE: 0290

Nutritional evaluation of poultry feed from blood amino acid levels, performance, and meat quality.

INDIA

INSTITUTE: 0260

Nutritional evaluation of various food.

PHILIPPINES

INSTITUTE: 0545

Studies on early nutritional deficiency; lipids of central nervous system.
INDIA

INSTITUTE: 0260

Studies on nutritional status of preschool children.

THAILAND

INSTITUTE: 0676

NUTRITIOUS

Testing and development of nutritious snacks and lunch items from indigenous raw materials.

PHILIPPINES

INSTITUTE: 0575

NUTRITIVE

Effect of the growth rate of certain fresh water fish on the nutritive value of the fish.

MALAYSIA

INSTITUTE: 0480

Nutritive value of sewage grown algae.

THAILAND

INSTITUTE: 0655

Nutritive value, food uses, and acceptability of sorghum.

PHILIPPINES

INSTITUTE: 0577

Studies on the processing of some economically important legumes to improve nutritive value and acceptability.

INDIA

INSTITUTE: 0260

NUTRITIVE
<CONT.>

The nutritive value of century egg (Pi-tan).

PHILIPPINES

INSTITUTE: 0530

OIL

Chemical modification of coconut oil as a means to expand its utilization.

PHILIPPINES

INSTITUTE: 0577

Comparative study on the use of oil coating, paraffin coating and packaging for the preservation of table eggs.

PHILIPPINES

INSTITUTE: 0530

Effect of sunlight, incandescent, fluorescent, and ultraviolet lights on the oxidation of edible soybean oil.

KOREA

INSTITUTE: 0450

Extraction and evaluation of mango kernel oil.

PAKISTAN

INSTITUTE: 0505

Extraction of avocado oil from the fruit for cosmetics industry.*

PHILIPPINES

INSTITUTE: 0525

General development research on palm oil utilization.

SINGAPORE

INSTITUTE: 0600

Identification and utilization of carbohydrates in legumes and oil seeds.

INDIA

INSTITUTE: 0260

Industrial use of oil.

BANGLADESH

INSTITUTE: 0055

Interesterification and fractionation of palm oil.

SINGAPORE

INSTITUTE: 0610

Interesterification of coconut oil as a means to expand its utilization.

PHILIPPINES

INSTITUTE: 0577

Preparation of protein food from oil seeds.

BANGLADESH

INSTITUTE: 0055

Processing of sardine oil for use in food industry.

INDIA

INSTITUTE: 0260

OIL

<CONT.>

Standardization of recipes for products developed from fish/fish meal/press cake of oil-sardine and trash fish of limited commercial importance.

INDIA

INSTITUTE: 0260

Studies on solvent extraction for obtaining toxin free meal and oil from groundnuts.

INDIA

INSTITUTE: 0260

Studies on the processing and food utilization of oil-seeds. I. Coconut.

PHILIPPINES

INSTITUTE: 0577

Study of fixed oil from seed of tin ped (Alstonia Scholaris).

THAILAND

INSTITUTE: 0660

Survey of oil seeds.

BANGLADESH

INSTITUTE: 0055

Survey on possibilities of rice bran oil processing.

INDONESIA

INSTITUTE: 0310

The effect of steaming temperature of husked sunflower seed on the yield and quality of the oil.

INDONESIA

INSTITUTE: 0305

The effects of oil coating and storage temperature on the quality of table eggs.

PHILIPPINES

INSTITUTE: 0530

Use of cellulase to extract oil and proteins from coconut and to convert cellulosic Dy-products into dextrose.

PHILIPPINES

INSTITUTE: 0577

OILS

Quality control and standardization of fats and oils.

NEPAL

INSTITUTE: 0490

Studies on the quality of brassica oils and by-products.

PAKISTAN

INSTITUTE: 0505

OLEO

Oleo resin from black pepper.

INDONESIA

INSTITUTE: 0310

ONIONS

Dehydrated onions.

PHILIPPINES

INSTITUTE: 0535

Feasibility studies and extension efforts on radiation preservation of i) potatoes and onions, and ii) bananas and mangoes.

INDIA

INSTITUTE: 0255

Radiation preservation of onions and potatoes.

KOREA

INSTITUTE: 0440

The effects of sprout inhibitor on the storage life of onions.

INDONESIA

INSTITUTE: 0320

OPERATION

Maintenance and operation of irradiators.

INDIA

INSTITUTE: 0255

OPERATIONS

Unit operations in food processing.

INDIA

INSTITUTE: 0255

ORANGE

Some studies on orange squash.

PAKISTAN

INSTITUTE: 0505

ORGANISM

Milk souring organism of dairy equipment.

PHILIPPINES

INSTITUTE: 0577

ORGANOLEPTIC

Organoleptic evaluation of apple jam.

PAKISTAN

INSTITUTE: 0505

OXIDATION

Effect of sunlight, incandescent, fluorescent, and ultraviolet lights on the oxidation of edible soybean oil.

KOREA

INSTITUTE: 0450

Lipids oxidation of food products.

KOREA

INSTITUTE: 0415

OXIDATIVE

On the prevention of oxidative rancidification of dried boiled sand lance.

KOREA

INSTITUTE: 0411

PACKAGED

Accelerated simulation of vibration hazards on packaged food.
INDIA

INSTITUTE: 0260

Sorbic acid as antimolds for packaged chicken ham.

INSTITUTE: 0530

PHILIPPINES

PACKAGES

Study of moisture sorption characteristics of some important dried Indian food and development of unit packages for these foodstuffs for grocery shops and supermarkets.

INSTITUTE: 0260

INDIA

Testing of packaging materials and packages for the industry, Indian Standards Institution, and other institutions and to improve the testing facilities in the laboratory.

INSTITUTE: 0260

INDIA

PACKAGING

Comparative study on the use of oil coating, paraffin coating and packaging for the preservation of table eggs.

INSTITUTE: 0530

PHILIPPINES

Food packaging.

INSTITUTE: 0673

THAILAND

Icing, freezing, and packaging of carp.

INSTITUTE: 0563

PHILIPPINES

Suitability of packaging materials.

INSTITUTE: 0255

INDIA

Survey of indigenous packaging materials for their suitability for packaging foodstuffs.

INSTITUTE: 0260

INDIA

Testing of packaging materials and packages for the industry, Indian Standards Institution, and other institutions and to improve the testing facilities in the laboratory.

INSTITUTE: 0260

INDIA

The effect of kinds of meat, drying and packaging material on the quality of dried meat.

INSTITUTE: 0305

INDONESIA

The effect of the type of packaging materials on the quality of black tea.

INSTITUTE: 0305

INDONESIA

PACKING

Evaluation of tin containers and alternate containers for packing fruit and vegetable products.

INDIA

INSTITUTE: 0260

PADDY

Development of continuous vertical soaker steamer and dryer for parboiling of paddy.

INDIA

INSTITUTE: 0280

Grading and standardization of paddy varieties.

NEPAL

INSTITUTE: 0490

Studies on the salvaging effect of parboiling on sunchecked paddy of different varieties.*

SRI LANKA

INSTITUTE: 0640

PAKISTAN

Culinary properties of rice varieties grown in Pakistan.

PAKISTAN

INSTITUTE: 0505

Studies on the potentials of leaf proteins for the preparation of concentrates from various leaf wastes in West Pakistan.

PAKISTAN

INSTITUTE: 0505

PALA

The effect of blanching and sodium benzoate on the quality of "Manisan Pala."

INDONESIA

INSTITUTE: 0305

PALATABILITY

The effect of the different fat levels on the palatability qualities of hamburger mixture.

PHILIPPINES

INSTITUTE: 0577

PALM

General development research on palm oil utilization.

SINGAPORE

INSTITUTE: 0600

Interesterification and fractionation of palm oil.

SINGAPORE

INSTITUTE: 0610

PANCREAS

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

INDIA

INSTITUTE: 0260

PANEL

Influence of panel characteristics to sensory assessment of cereal grains.
I. Milled cooked rice.

PHILIPPINES

INSTITUTE: 0577

PAPAD

Studies on dough rheology, preservation, and mechanization in papad manufacture.

INDIA

INSTITUTE: 0260

PAPAIN

Papain tenderization of porcine muscles.

PHILIPPINES

INSTITUTE: 0577

Papain tenderization of porcine muscles.

PHILIPPINES

INSTITUTE: 0537

Studies on the effect of papain on the fermentation of "Bagoong" and "Patis."

PHILIPPINES

INSTITUTE: 0563

The effect of papain when incorporated in feed, on tenderness of meat.

PHILIPPINES

INSTITUTE: 0530

PAPAYA

Quality factors of sun dried and dehydrated papaya.

PHILIPPINES

INSTITUTE: 0577

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

Studies on meat tenderizers from molds instead of from papaya.

PHILIPPINES

INSTITUTE: 0525

The acceptability of papaya tomato candy.

PHILIPPINES

INSTITUTE: 0535

PARAFFIN

Comparative study on the use of oil coating, paraffin coating and packaging for the preservation of table eggs.

PHILIPPINES

INSTITUTE: 0530

PARBOILED

Chemical changes of lipid components of rough rice, polished rice, parboiled rough rice, and parboiled polished rice during storage.

KOREA

INSTITUTE: 0420

PARBOILED

<CONT.>

Off flavour prevention in parboiled rice.

NEPAL

INSTITUTE: 0490

Studies on soaking temperature, soaking time, and steaming time on quality of parboiled rice of different varieties.

SRI LANKA

INSTITUTE: 0640

PARBOILING

Development of continuous vertical scaker steamer and dryer for parboiling of paddy.

INDIA

INSTITUTE: 0280

Development of parboiling equipment using heated sand.

PHILIPPINES

INSTITUTE: 0550

Effect of parboiling on thiamine distribution in rice grain.

PHILIPPINES

INSTITUTE: 0550

Studies on the salvaging effect of parboiling on sunchecked paddy of different varieties.*

SRI LANKA

INSTITUTE: 0640

Varietal differences in dry-matter loss during soaking step of parboiling.

PHILIPPINES

INSTITUTE: 0550

PASSION

Erosion studies on passion fruit.

SRI LANKA

INSTITUTE: 0630

PASTA

Utilization of endogenous starchy materials for food. I. Utilization in pasta products.

PHILIPPINES

INSTITUTE: 0577

PASTE

A study on the raw material of fish paste using shark meat.

KOREA

INSTITUTE: 0411

Studies on the conditions of saccharification in the hot soybean paste.

KOREA

INSTITUTE: 0445

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

PATIS

Studies on the effect of papain on the fermentation of "Bagoong" and "Patis."

PHILIPPINES

INSTITUTE: 0563

PEACHES

Varietal canning trial on some varieties of peaches.

NEPAL

INSTITUTE: 0490

PEANUT

Design and development of a peanut sheller.

PHILIPPINES

INSTITUTE: 0577

Peanut protein preparations.

THAILAND

INSTITUTE: 0650

Production of peanut butter.

BANGLADESH

INSTITUTE: 0055

PEAS

Determination of optimum maturity in peas for canning for Indian preparations.

INDIA

INSTITUTE: 0260

Effect of different treatments on vitamin-C contents in various varieties of peas.

PAKISTAN

INSTITUTE: 0505

PECTINASE

A study on the clarification of some fruit juices using pectinase.

INDONESIA

INSTITUTE: 0305

PECTINOLYTIC

Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.

THAILAND

INSTITUTE: 0665

PECTINS

Pectins - chemistry and technology.

INDIA

INSTITUTE: 0290

PEEL

Quality evaluation of apple jelly prepared from peel and core portion.

PAKISTAN

INSTITUTE: 0505

PEELING

Application of chemical peeling for potatoes and sweet potatoes.
INDONESIA

INSTITUTE: 0320

PELLETS

Improvement of tapioca pellets produced in Thailand.*
THAILAND

INSTITUTE: 0655

Production and processing of high protein tropical mushroom pellets by submerged culture.

PHILIPPINES

INSTITUTE: 0577

PENICILLIA

A survey on the occurrence of fungal toxins in food grain and foodstuffs elaborated by aspergilli and penicillia and detailed studies on the toxic manifestation of one or two such compounds.

INDIA

INSTITUTE: 0260

PEPPER

Characteristics of hot air drying of red pepper.
KOREA

INSTITUTE: 0445

Oleo resin from black pepper.

INDONESIA

INSTITUTE: 0310

Studies on drying procedures of some varieties of pepper (Capsicum sp.).
INDONESIA

INSTITUTE: 0320

PEPTIDES

A study on peptides in Korean meju (molded soybean).
KOREA

INSTITUTE: 0435

PERMANGANATE

The use of potassium permanganate for shelf life extension of bananas.
PHILIPPINES

INSTITUTE: 0560

PERMEABILITY

Role of vitamin A and E on membrane permeability and lipid composition of biomembranes.

INDIA

INSTITUTE: 0255

PESTICIDE

Determination of pesticide residues in foodstuffs, vegetables and fruit.
THAILAND

INSTITUTE: 0690

PESTICIDES

Studies on detection of pesticides and other contaminants in food.
INDIA

INSTITUTE: 0250

PETALING

Effect of certain egg qualities on the acceptability of the various ethnic groups and sexes of the consumer in Kuala Lumpur and Petaling Jaya.
MALAYSIA

INSTITUTE: 0480

PH

Carabao milk. VII. Its casein, calcium, magnesium, and phosphorus contents, buffer value, and pH.

PHILIPPINES

INSTITUTE: 0577

PHASEOLUS

Extraction, isolation, and characterization of proteins from Mungo (Phaseolus aureus Roxb).

PHILIPPINES

INSTITUTE: 0577

PHASES

Studies on the phases separation of coconut milk.

INDONESIA

INSTITUTE: 0320

PHILIPPINE

A preliminary study of the comparative eating qualities of pork from Duroc and Philippine native pigs.

PHILIPPINES

INSTITUTE: 0577

Amylose, protein, and gelatinization temperature of promising Philippine rice varieties.

PHILIPPINES

INSTITUTE: 0577

Ascorbic acid content and vitamin A value of Philippine fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

Some Philippine fruit and their potential for wine making with special emphasis on consumer preference.

PHILIPPINES

INSTITUTE: 0525

Technological and economic characteristics of the Philippine rice processing industry.

PHILIPPINES

INSTITUTE: 0550

Trace elements of some Philippine food.

PHILIPPINES

INSTITUTE: 0545

PHILIPPINES

Legume consumption and utilization as related to diet improvement in selected areas in the Philippines.

PHILIPPINES

INSTITUTE: 0577

Survey of research needs and opportunities in the food processing industry in the Philippines.

PHILIPPINES

INSTITUTE: 0545

Survey on food preparation and common cooking practices in different regions of the Philippines.

PHILIPPINES

INSTITUTE: 0545

The growing of mushrooms (*Agaricus bisporus* (Lang. Singer) in the Philippines.

PHILIPPINES

INSTITUTE: 0560

PHNOM

Brewery project at Phnom-Penh.

SOUTH VIETNAM

INSTITUTE: 0730

PHOSPHATE

Fortification of fish-sauce with iron, phosphate and iodine.

THAILAND

INSTITUTE: 0687

PHOSPHINE

Nature and significance of residues of phosphine and methyl iodine used as fumigants on certain foodstuffs.

INDIA

INSTITUTE: 0260

PHOSPHORUS

Carabao milk. VII. Its casein, calcium, magnesium, and phosphorus contents, buffer value, and pH.

PHILIPPINES

INSTITUTE: 0577

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

PHYSIOLOGY

Post-irradiation changes in biochemistry and physiology of fruit during ripening and storage.

INDIA

INSTITUTE: 0255

PI

The nutritive value of century egg (Pi-tan).

PHILIPPINES

INSTITUTE: 0530

PICKLE

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

PICKLES

The use of four kinds of vegetables (eggplant, ampalaya, green tomatoes, and kangkong) in sweet mixed pickles.

PHILIPPINES

INSTITUTE: 0535

PIGMENT

Chromatographic study of pigment from black glutenous rice.

THAILAND

INSTITUTE: 0660

PIGMENTS

Biosynthesis of natural pigments.

INDIA

INSTITUTE: 0255

Chemistry of meat pigments.

INDIA

INSTITUTE: 0255

Natural pigments.

KOREA

INSTITUTE: 0450

PIGS

A preliminary study of the comparative eating qualities of pork from Duroc and Philippine native pigs.

PHILIPPINES

INSTITUTE: 0577

PINEAPPLE

Dalanghita-pineapple marmalade.

PHILIPPINES

INSTITUTE: 0535

Microbial spoilage of fruit (pineapple).

BANGLADESH

INSTITUTE: 0055

Pineapple canning at Kampot.*

SOUTH VIETNAM

INSTITUTE: 0730

Standardization of pineapple juice (bromelin) for meat tenderizing purposes.

PHILIPPINES

INSTITUTE: 0530

PINEAPPLE

<CONT.>

Studies on the preparation of nata using coconut water (H₂O), coconut milk (Cocos Nucifera Linn.), pineapple (Ananas comossus Linn. Merr.), Santol (Sandoricum Koetjape Burm.F), guava (Psidium guajava Linn.), Nangka (Artocarpus integrifolia M.)

PHILIPPINES

INSTITUTE: 0525

The effect of fresh pineapple juice on the tenderness and flavour of ham and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

PLASTIC

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

POLISHED

Chemical changes of lipid components of rough rice, polished rice, parboiled rough rice, and parboiled polished rice during storage.

KOREA

INSTITUTE: 0420

POLLACK

Changes of free amino acid composition of frozen Alaska pollack during hot-air dehydration.

KOREA

INSTITUTE: 0411

POLLUTED

Quantitative determination of mercury in polluted water and in fish from polluted area.

THAILAND

INSTITUTE: 0690

POLLUTION

Whey as a culture medium for abatement of water pollution.*

THAILAND

INSTITUTE: 0655

PORCINE

Characteristics of pre- and post-chilled processed porcine muscles.

PHILIPPINES

INSTITUTE: 0577

Papain tenderization of porcine muscles.

PHILIPPINES

INSTITUTE: 0577

Papain tenderization of porcine muscles.

PHILIPPINES

INSTITUTE: 0537

PORK

A preliminary study of the comparative eating qualities of pork from Duroc and Philippine native pigs.

PHILIPPINES

INSTITUTE: 0577

A study on the relationship of different beef and pork cuts on the dressed weight.

PHILIPPINES

INSTITUTE: 0530

Preparation and keeping quality of dehydrated beef and pork crunchies.

PHILIPPINES

INSTITUTE: 0530

Preparation of instant soup from gelatinous and tendinous by-products of beef, carabeef and pork carcasses.

PHILIPPINES

INSTITUTE: 0530

Relative proportions of lean, skin, fat, and bone from the three regions of the pork loin.

PHILIPPINES

INSTITUTE: 0577

Studies on the prevention of the growth of molds during the storage of prepared pork ham.

PHILIPPINES

INSTITUTE: 0525

POSSIBILITIES

Survey on possibilities of rice bran oil processing.

INDONESIA

INSTITUTE: 0310

POTASSIUM

The use of potassium permanganate for shelf life extension of bananas.

PHILIPPINES

INSTITUTE: 0560

POTATO

Effect of fertilizers on the composition and characteristics of some potato varieties.

PAKISTAN

INSTITUTE: 0505

Effect of location on the quality of important potato varieties.

PAKISTAN

INSTITUTE: 0505

Glutamic acid production from the hydrolyzates of sweet potato starch.

KOREA

INSTITUTE: 0420

Processing of sweet potato.

KOREA

INSTITUTE: 0400

POTATO
<CONT.>

Quality evaluation of new potato varieties.

PAKISTAN

INSTITUTE: 0505

Studies on the keeping quality of potato chips from important potato varieties.

PAKISTAN

INSTITUTE: 0505

Studies on the preparation of cottage cheese from powdered whole milk and evaporated milk using fermented Irish potato (*Solanum tuberosum*) as starter.

PHILIPPINES

INSTITUTE: 0525

Utilization of cull sweet potato in syrup production.

PAKISTAN

INSTITUTE: 0505

Utilization of sweet potato in (Feni) preparation.

PAKISTAN

INSTITUTE: 0505

Yeast production from the hydrolyzates of sweet potato starch as a carbon source.*

KOREA

INSTITUTE: 0420

POTATOES

Application of chemical peeling for potatoes and sweet potatoes.

INDONESIA

INSTITUTE: 0320

Feasibility studies and extension efforts on radiation preservation of i) potatoes and onions, and ii) bananas and mangoes.

INDIA

INSTITUTE: 0255

Industrial processing of various varieties of sweet potatoes and cassava.

INDONESIA

INSTITUTE: 0310

Radiation preservation of onions and potatoes.

KOREA

INSTITUTE: 0440

Suitability of the newly introduced high-yielding varieties of potatoes for different types of processing.

INDIA

INSTITUTE: 0260

The quality of potatoes after cold storage and re-storage at room temperature.

INDONESIA

INSTITUTE: 0305

POTATOES

<CONT.>

The quality of starch syrup produced from hydrolysis of sweet potatoes after storage at room temperature.

INDONESIA

INSTITUTE: 0305

POTENTIAL

Some Philippine fruit and their potential for wine making with special emphasis on consumer preference.

PHILIPPINES

INSTITUTE: 0525

POULTRY

Meat and poultry processing studies.

PHILIPPINES

INSTITUTE: 0545

Nutritional evaluation of poultry feed from blood amino acid levels, performance, and meat quality.

INDIA

INSTITUTE: 0260

Preparation of poultry feed.

BANGLADESH

INSTITUTE: 0055

Utilization of feather meal for poultry feed.

PHILIPPINES

INSTITUTE: 0560

POWDER

Microbiological quality control of cashew, spices, and curry powder.

INDIA

INSTITUTE: 0260

Tamarind kernel powder.

THAILAND

INSTITUTE: 0650

The acceptability of diets containing cacao shell powder.

PHILIPPINES

INSTITUTE: 0545

POWDERED

Studies on the preparation of cottage cheese from powdered whole milk and evaporated milk using fermented Irish potato (*Solanum tuberosum*) as starter.

PHILIPPINES

INSTITUTE: 0525

PREFERENCE

Consumer preference for rice variety and cookery. I. Iloilo.

PHILIPPINES

INSTITUTE: 0577

Some Philippine fruit and their potential for wine making with special emphasis on consumer preference.

PHILIPPINES

INSTITUTE: 0525

PREPACKAGE

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.
INDIA

INSTITUTE: 0260

PREPARING

Determination of bacteriological quality of ice and ice-preparing water in Bangkok.

THAILAND

INSTITUTE: 0690

PRESCHOOL

Studies on nutritional status of preschool children.

THAILAND

INSTITUTE: 0676

PRESERVATION

A study on the preservation of whole eggs with vegetable tannin solution.
INDONESIA

INSTITUTE: 0305

Canning preservation of fish.

BANGLADESH

INSTITUTE: 0055

Canning preservation of fruit and vegetables.

BANGLADESH

INSTITUTE: 0055

Comparative study on the use of oil coating, paraffin coating and packaging for the preservation of table eggs.

PHILIPPINES

INSTITUTE: 0530

Copra preservation using chemicals.

INDONESIA

INSTITUTE: 0310

Establishment of a Food Preservation - Nutrition Center in a Barrio Cooperative.

PHILIPPINES

INSTITUTE: 0577

Feasibility studies and extension efforts on radiation preservation of i) potatoes and onions, and ii) bananas and mangoes.

INDIA

INSTITUTE: 0255

Fermentative preservation of vegetables.

INDIA

INSTITUTE: 0290

Fish preservation.

THAILAND

INSTITUTE: 0650

PRESERVATION
<CONT.>

Food preservation.

THAILAND

INSTITUTE: 0685

Freezing preservation of fish.

BANGLADESH

INSTITUTE: 0055

Fruit and vegetables processing and preservation.

KOREA

INSTITUTE: 0430

Fundamental studies on freezing preservation of fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

Irradiation preservation of fish products.

KOREA

INSTITUTE: 0415

Preservation of apple juice and concentrate and product development.

NEPAL

INSTITUTE: 0490

Preservation of beaten rice.

NEPAL

INSTITUTE: 0490

Preservation of fruit.

BURMA

INSTITUTE: 0125

Preservation of fruit.

KOREA

INSTITUTE: 0440

Preservation of limes by physical and chemical treatments.

THAILAND

INSTITUTE: 0665

Preservation of raw mushrooms.

KOREA

INSTITUTE: 0400

Preservation of vegetables and fruit.

THAILAND

INSTITUTE: 0650

Radiation preservation of farm and marine products

KOREA

INSTITUTE: 0413

Radiation preservation of grain and feed.

KOREA

INSTITUTE: 0440

PRESERVATION

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Radiation preservation of meat and meat products.

KOREA

INSTITUTE: 0440

Radiation preservation of onions and potatoes.

KOREA

INSTITUTE: 0440

Some efforts for fresh tofu preservation under market conditions.

INDONESIA

INSTITUTE: 0320

Studies on dough rheology, preservation, and mechanization in papad manufacture.

INDIA

INSTITUTE: 0260

Studies on the quality attributes of fruit found in Bangladesh and their preservation methods.

BANGLADESH

INSTITUTE: 0051

Survey of machinery and equipment requirement of; (i) fruit and vegetable preservation industry, (ii) biscuit and confectionery industry.

INDIA

INSTITUTE: 0260

Training in food preservation.

NEPAL

INSTITUTE: 0490

PRESERVATIVES

Studies on stability of food additives (preservatives).

INDIA

INSTITUTE: 0250

PRESERVED

Preserved food.

THAILAND

INSTITUTE: 0650

Preserved mushrooms.

THAILAND

INSTITUTE: 0650

Preserved young corn.

THAILAND

INSTITUTE: 0650

PRESERVING

A comparative study of the various methods of preserving chicken eggs.

PHILIPPINES

INSTITUTE: 0577

PRESS

Standardization of recipes for products developed from fish/fish meal/press cake of oil-sardine and trash fish of limited commercial importance.

INDIA

INSTITUTE: 0260

PROCEDURES

Dosimetry in food irradiation procedures.

INDIA

INSTITUTE: 0255

Studies on drying procedures of some varieties of pepper (*Capsicum* sp.).

INDONESIA

INSTITUTE: 0320

PROGRAM

A food science and technology program for Southeast Asia.*

PHILIPPINES

INSTITUTE: 0570

PRONAZE

Preparation of fish sauce with Pronaze enzymes.

PHILIPPINES

INSTITUTE: 0525

PROOXIDANT

Relative prooxidant activity of various types of salts.*

KOREA

INSTITUTE: 0420

PROPIONATE

The efficacy of sodium propionate and BHT in irradiated bacon and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

PROTEIN

A study on extraction of protein in rice bran.

KOREA

INSTITUTE: 0435

Amylose, protein, and gelatinization temperature of promising Philippine rice varieties.

PHILIPPINES

INSTITUTE: 0577

Carabao milk. XIII. Its formol factors for total protein and casein determination.

PHILIPPINES

INSTITUTE: 0577

Development and evaluation of indigenous high-protein supplements, concentrates and isolates for human feeding. Phase II. Biological and toxicity tests.

PHILIPPINES

INSTITUTE: 0545

PROTEIN
<CONT.>

Development of high-protein food mixtures.	PHILIPPINES
INSTITUTE: 0545	
Development of new high-protein food from soybean.	PHILIPPINES
INSTITUTE: 0577	
Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.	INDIA
INSTITUTE: 0260	
Evaluation of MCM as a high protein food.	PHILIPPINES
INSTITUTE: 0545	
Evaluation of processed protein food and infant food in infants and malnourished children.	INDIA
INSTITUTE: 0260	
Evaluation of protein quality of the extracted protein concentrate from various leaf wastes.	PAKISTAN
INSTITUTE: 0505	
Exploitable vegetable protein source.	THAILAND
INSTITUTE: 0650	
Extraction and purification of leaf protein.	BANGLADESH
INSTITUTE: 0055	
Formulation of high-protein food.	PHILIPPINES
INSTITUTE: 0545	
Formulation of low-cost high-protein food for infants and young children from indigenous materials.	PHILIPPINES
INSTITUTE: 0577	
Formulation of low-cost high-protein food NRCP for infants and young children from indigenous materials.	PHILIPPINES
INSTITUTE: 0577	
Formulation of protein food.	THAILAND
INSTITUTE: 0650	
Groundnut products and high protein food.	BURMA
INSTITUTE: 0125	

PROTEIN

<CONT.>

Leaf protein concentrates as a substitute for animal protein in ration of broiler chicks.

PAKISTAN

INSTITUTE: 0505

Mung bean protein preparations.

THAILAND

INSTITUTE: 0650

Nutritional evaluation of legume protein.

INDIA

INSTITUTE: 0290

Peanut protein preparations.

THAILAND

INSTITUTE: 0650

Preparation and utilization of high protein multi-purpose food.

PHILIPPINES

INSTITUTE: 0525

Preparation of artificial milk and protein food.

BANGLADESH

INSTITUTE: 0055

Preparation of fish protein concentrate.

BANGLADESH

INSTITUTE: 0055

Preparation of fish protein concentrate.

PHILIPPINES

INSTITUTE: 0545

Preparation of protein food from oil seeds.

BANGLADESH

INSTITUTE: 0055

Preparation of soybean protein for the manufacture of low-cost meat like products.

PHILIPPINES

INSTITUTE: 0577

Process development studies on the production of soybean flour and protein products and their utilization.

INDIA

INSTITUTE: 0260

Production and processing of high protein tropical mushroom pellets by submerged culture.

PHILIPPINES

INSTITUTE: 0577

Protein concentrates.

THAILAND

INSTITUTE: 0650

PROTEIN

<CONT.>

Protein food promotion project.	THAILAND
INSTITUTE: 0673	
Protein food promotion.	THAILAND
INSTITUTE: 0687	
Protein food promotion.	THAILAND
INSTITUTE: 0673	
Protein food promotion.	THAILAND
INSTITUTE: 0687	
Protein from carbohydrates by fermentation.	THAILAND
INSTITUTE: 0650	
Protein from natural gas.	BANGLADESH
INSTITUTE: 0055	
Protein.	THAILAND
INSTITUTE: 0673	
Recipes using high protein food supplements.	PHILIPPINES
INSTITUTE: 0545	
Rice bran protein preparation.	THAILAND
INSTITUTE: 0650	
Single cell protein.	KOREA
INSTITUTE: 0415	
Single-cell protein from carbohydrate sources.	THAILAND
INSTITUTE: 0665	
Soybean protein preparations.	THAILAND
INSTITUTE: 0650	
Studies on linseed and its cake for getting edible protein concentrate.	INDIA
INSTITUTE: 0260	
Technique for growing yeast in tapioca to increase its protein content.*	THAILAND
INSTITUTE: 0673	

PROTEIN
<CONT.>

Textured vegetable protein from mushrooms.*

PHILIPPINES

INSTITUTE: 0525

The culture and enzymatic extraction of single-cell protein.

PHILIPPINES

INSTITUTE: 0577

The effect of water, extraction, filtering, and calcium sulphate (CaSO_4) on rendement of protein soybean curd ("Tahu").

INDONESIA

INSTITUTE: 0305

Trypsin inhibitor activity and protein quality of tapilan beans.

PHILIPPINES

INSTITUTE: 0577

Unconventional food sources: plant leaves as sources of protein.

PHILIPPINES

INSTITUTE: 0577

Unicellular protein production using domestic wastewater.

THAILAND

INSTITUTE: 0655

Utilization of by-products from protein concentrate production.

THAILAND

INSTITUTE: 0650

Utilization of molasses as a substrate for production of yeast protein.*

THAILAND

INSTITUTE: 0673

Utilization of yeast protein for human food.

THAILAND

INSTITUTE: 0665

Water and protein reclamation from sewage.

THAILAND

INSTITUTE: 0655

Water reclamation and algal protein production through sewage treatment.

THAILAND

INSTITUTE: 0655

PROTEINS

Blood amino acids in evaluating the quality of legume proteins as influenced by trypsin and growth inhibitors.

INDIA

INSTITUTE: 0260

Chemical and physico-chemical studies on seed proteins.

INDIA

INSTITUTE: 0260

PROTEINS

<CONT.>

Chemistry and technology of seed proteins.

INDIA

INSTITUTE: 0290

Development and improvement of flavour and acceptability of lactone beverages based on vegetable proteins and milk substitutes for coffee and tea.

INDIA

INSTITUTE: 0260

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

INDIA

INSTITUTE: 0260

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Extraction, isolation, and characterization of proteins from Mungo (Phaseolus aureus Roxb).

PHILIPPINES

INSTITUTE: 0577

Extraction, isolation, and characterization of proteins from mungo.

PHILIPPINES

INSTITUTE: 0577

Hydrocarbon utilizing microorganisms in production of proteins, amino acids, and fats.

INDIA

INSTITUTE: 0290

Mutual and amino acid supplementation of dietary proteins and availability of amino acids added to food.

INDIA

INSTITUTE: 0260

Proteins from carbohydrates by fermentation.

THAILAND

INSTITUTE: 0650

Proteins in food: new methods for analyses.

SINGAPORE

INSTITUTE: 0607

Rheological studies on proteins.

INDIA

INSTITUTE: 0290

Studies on the potentials of leaf proteins for the preparation of concentrates from various leaf wastes in West Pakistan.

PAKISTAN

INSTITUTE: 0505

PROTEINS

<CONT.>

Studies on the technology of fortification of cereals and their products with essential amino acids, proteins, vitamins, and minerals.

INDIA

INSTITUTE: 0260

Use of cellulase to extract oil and proteins from coconut and to convert cellulosic Dy-products into dextrose.

PHILIPPINES

INSTITUTE: 0577

PROTEOLYTIC

Microbial production of citric acid and proteolytic enzymes.

INDIA

INSTITUTE: 0290

PSIDIUM

Studies on the preparation of nata using coconut water (H₂O), coconut milk (*Cocos Nucifera* Linn.), pineapple (*Ananas comossus* Linn. Merr.), Santol (*Sandoricum Koetjape* Burm.F), guava (*Psidium guajava* Linn.), Nangka (*Artocarpus integrifolia* M.)

PHILIPPINES

INSTITUTE: 0525

Studies on the preparation of santol (*Sandoricum coet-jape* Burm F.) guava (*Psidium Guajava* Linn) jelly.

PHILIPPINES

INSTITUTE: 0525

PUFFING

The effect of different levels of NaHCO₃ (sodium bicarbonate) on the puffing quality of chicharon.

PHILIPPINES

INSTITUTE: 0530

PULP

Processing and utilization of tamarind fruit pulp.

THAILAND

INSTITUTE: 0650

PULSES

Development of methods and machinery for the economic milling of common pulses.

INDIA

INSTITUTE: 0260

PYRIFORMIS

Nutritional and metabolic studies in the X-irradiated rat and *Tetrahymena pyriformis* W.

INDIA

INSTITUTE: 0255

QUALITIES

A preliminary study of the comparative eating qualities of pork from Duroc and Philippine native pigs.

PHILIPPINES

INSTITUTE: 0577

QUALITIES

<CONT.>

Effect of certain egg qualities on the acceptability of the various ethnic groups and sexes of the consumer in Kuala Lumpur and Petaling Jaya.

MALAYSIA

INSTITUTE: 0480

Milled and cooked rice and sensory qualities of promising new selections in the National Cooperative Rice performance tests.

PHILIPPINES

INSTITUTE: 0577

Milled, cooked, and sensory qualities of promising wet and dry season selections in the national rice varietal performance tests.

PHILIPPINES

INSTITUTE: 0577

The effect of the different fat levels on the palatability qualities of hamburger mixture.

PHILIPPINES

INSTITUTE: 0577

The effects of different levels of radiation on the keeping qualities of some processed meat products.

PHILIPPINES

INSTITUTE: 0530

QUALITY

Blood amino acids in evaluating the quality of legume proteins as influenced by trypsin and grown inhibitors.

INDIA

INSTITUTE: 0260

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). I. Flavour, sourness, sweetness.

MALAYSIA

INSTITUTE: 0480

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). II. Juiciness & texture.

MALAYSIA

INSTITUTE: 0480

Compositional and quality changes in radiation processed cereals and legumes.

INDIA

INSTITUTE: 0255

Determination of bacteriological quality of ice and ice-preparing water in Bangkok.

THAILAND

INSTITUTE: 0690

Determination of microbial quality of food to be served on board at Bangkok International Airport.

THAILAND

INSTITUTE: 0690

QUALITY
<CONT.>

Effect of location on the quality of important potato varieties.
PAKISTAN

INSTITUTE: 0505

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.

INDIA

INSTITUTE: 0260

Effect of various storage methods in certain quality aspects of the egg.
MALAYSIA

INSTITUTE: 0480

Evaluation of protein quality of the extracted protein concentrate from various leaf wastes.

PAKISTAN

INSTITUTE: 0505

Factors determining processed rice quality.

PHILIPPINES

INSTITUTE: 0550

Fish quality assessment and control.

THAILAND

INSTITUTE: 0680

Food uses, eating quality, and acceptability of sorghum.

PHILIPPINES

INSTITUTE: 0577

Food, beverage, and water analysis for quality control according to Public Health food law.

THAILAND

INSTITUTE: 0690

Improving the keeping quality of lard at room temperature.

PHILIPPINES

INSTITUTE: 0530

Investigations of chemical and physico-chemical factors affecting the quality of dehydrated curd.

INDIA

INSTITUTE: 0280

Microbial quality of food.

SINGAPORE

INSTITUTE: 0604

Microbiological quality control of cashew, spices, and curry powder.
INDIA

INSTITUTE: 0260

Nutritional evaluation of poultry feed from blood amino acid levels, performance, and meat quality.

INDIA

INSTITUTE: 0260

QUALITY
<CONT.>

Preliminary study on the quality of salted eggs stored at room temperature.
PHILIPPINES

INSTITUTE: 0530

Preparation and keeping quality of dehydrated beef and pork crunchies.
PHILIPPINES

INSTITUTE: 0530

Quality control and standardization of alcoholic beverages.
NEPAL

INSTITUTE: 0490

Quality control and standardization of fats and oils.
NEPAL

INSTITUTE: 0490

Quality control and standardization of fruit and vegetables.
NEPAL

INSTITUTE: 0490

Quality control and standardization of meat and meat products.
NEPAL

INSTITUTE: 0490

Quality control and standardization of milk and milk products.
NEPAL

INSTITUTE: 0490

Quality control of animal feed.*
NEPAL

INSTITUTE: 0490

Quality control.
THAILAND

INSTITUTE: 0673

Quality evaluation of apple jelly prepared from peel and core portion.
PAKISTAN

INSTITUTE: 0505

Quality evaluation of new potato varieties.
PAKISTAN

INSTITUTE: 0505

Quality factors of sun dried and dehydrated papaya.
PHILIPPINES

INSTITUTE: 0577

Quality study on processed ginger and cardamom.
NEPAL

INSTITUTE: 0490

Screening methods for eating quality.
PHILIPPINES

INSTITUTE: 0550

QUALITY
<CONT.>

Sensory quality and ascorbic acid retention of canned and candied fruit: mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

Studies on soaking temperature, soaking time, and steaming time on quality of parboiled rice of different varieties.

SRI LANKA

INSTITUTE: 0640

Studies on the keeping quality of dried carp.

PHILIPPINES

INSTITUTE: 0563

Studies on the keeping quality of potato chips from important potato varieties.

PAKISTAN

INSTITUTE: 0505

Studies on the quality attributes of fruit found in Bangladesh and their preservation methods.

BANGLADESH

INSTITUTE: 0051

Studies on the quality of brassica oils and by-products.

PAKISTAN

INSTITUTE: 0505

Studies on the quality of eggs during storage and transport.

INDIA

INSTITUTE: 0260

Study of the effect of time of harvest on field yield, milling yield, and rice quality of different varieties.

SRI LANKA

INSTITUTE: 0640

Study on drying of green tea in relation to quality.

INDONESIA

INSTITUTE: 0320

The effect of blanching and sodium benzoate on the quality of "Manisan Pala."

INDONESIA

INSTITUTE: 0305

The effect of different kinds of common table salt on the quality of ham.

PHILIPPINES

INSTITUTE: 0530

The effect of different kinds of table salt on the quality of bacon and fresh native sausage.

PHILIPPINES

INSTITUTE: 0530

QUALITY
<CONT.>

The effect of different levels of NaHCO_3 (sodium bicarbonate) on the puffing quality of chicharon.

PHILIPPINES

INSTITUTE: 0530

The effect of kinds of meat, drying and packaging material on the quality of dried meat.

INDONESIA

INSTITUTE: 0305

The effect of rough rice pre-milling moisture contents on the out-turn and rice quality with special reference to PB 5.

INDONESIA

INSTITUTE: 0305

The effect of smoking and sodium benzoate on the quality of smoked fish.

INDONESIA

INSTITUTE: 0305

The effect of steaming temperature of husked sunflower seed on the yield and quality of the oil.

INDONESIA

INSTITUTE: 0305

The effect of the type of packaging materials on the quality of black tea.

INDONESIA

INSTITUTE: 0305

The effects of different binding materials on the quality and cost of production of fresh native and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The effects of moisture content on the stability and quality of carabeef sausage.

PHILIPPINES

INSTITUTE: 0530

The effects of oil coating and storage temperature on the quality of table eggs.

PHILIPPINES

INSTITUTE: 0530

The quality of potatoes after cold storage and re-storage at room temperature.

INDONESIA

INSTITUTE: 0305

The quality of starch syrup produced from hydrolysis of sweet potatoes after storage at room temperature.

INDONESIA

INSTITUTE: 0305

The study of the effect of cold storage on the quality of ginger.

INDONESIA

INSTITUTE: 0305

QUALITY
<CONT.>

Trypsin inhibitor activity and protein quality of tapilan beans.
PHILIPPINES

INSTITUTE: 0577

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer.

PHILIPPINES

INSTITUTE: 0530

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer: microbiological examination.

PHILIPPINES

INSTITUTE: 0530

Yield and quality of cassava starch produced from different kinds and preparation techniques.

INDONESIA

INSTITUTE: 0305

QUANTITATIVE

Quantitative determination of mercury in polluted water and in fish from polluted area.

THAILAND

INSTITUTE: 0690

Quantitative measurement of leaf bud deterioration during tea processing.

INDONESIA

INSTITUTE: 0320

QUICK

The influence of various levels of nitrate and its combination with nitrate and ascorbic acid in quick cured ham and bacon.

PHILIPPINES

INSTITUTE: 0530

RADIATION

Biochemistry of radiation-induced dormancy in bulbs and tubers.

INDIA

INSTITUTE: 0255

Compositional and quality changes in radiation processed cereals and legumes.

INDIA

INSTITUTE: 0255

Feasibility studies and extension efforts on radiation preservation of i) potatoes and onions, and ii) bananas and mangoes.

INDIA

INSTITUTE: 0255

Radiation preservation of farm and marine products

KOREA

INSTITUTE: 0413

Radiation preservation of grain and feed.

KOREA

INSTITUTE: 0440

RADIATION

<CONT.>

Radiation preservation of meat and meat products.

KOREA

INSTITUTE: 0440

Radiation preservation of onions and potatoes.

KOREA

INSTITUTE: 0440

Radiation sensitivity and radiation resistance in food-borne microorganisms.

INDIA

INSTITUTE: 0255

Radiation-induced bacterial mutants of industrial importance.

INDIA

INSTITUTE: 0255

Radiation-induced changes in flavour components.

INDIA

INSTITUTE: 0255

The effects of different levels of radiation on the keeping qualities of some processed meat products.

PHILIPPINES

INSTITUTE: 0530

The efficiency of ionizing radiation on the disinfestation of fresh mangoes (carabao variety).

PHILIPPINES

INSTITUTE: 0560

RADICAL

Free radical formation on azotobacter vinelandii shethna flavoprotein.

KOREA

INSTITUTE: 0445

RADIOACTIVE

A study on the radioactive contamination of marine products.

KOREA

INSTITUTE: 0411

RANCIDIFICATION

On the prevention of oxidative rancidification of dried boiled sand lance.

KOREA

INSTITUTE: 0411

RANCIDITY

Studies on changes in walnuts during processing and storage to regard the deteriorative changes viz, colour, loss of flavour, and onset of rancidity.

INDIA

INSTITUTE: 0260

Studies on the development of rancidity in smoked milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0563

RAT
 Nutritional and metabolic studies in the X-irradiated rat and *Tetrahymena pyriformis* W.
 INSTITUTE: 0255
 INDIA

RATIO
 The effect of the various cultural practices on the amylose and amylopectin ratio of the different corn varieties.
 INSTITUTE: 0577
 PHILIPPINES

RATIONED
 Survey of losses and costs in consumer reprocessing of rationed rice in Sri Lanka.
 INSTITUTE: 0640
 SRI LANKA

RATIONS
 The use of sewage grown algae to replace fishmeal in chicken rations.
 INSTITUTE: 0655
 THAILAND

RATS
 Biochemical changes induced by morbozamide and chlorophacinone in rats.
 INSTITUTE: 0260
 INDIA

Effect of variation in calorie intake and quality and quantity of dietary proteins on the growth, body composition, and certain enzymes of liver, pancreas, and intestines of normal and protein deficient rats.
 INSTITUTE: 0260
 INDIA

REACTION
 Further studies on the antioxidant activity of the extracts obtained from the browning reaction mixtures.*
 INSTITUTE: 0420
 KOREA

REACTIONS
 Antioxidant activity of extracts obtained from maillard and caramelization type browning reactions.
 INSTITUTE: 0420
 KOREA

READY
 Comparative aspects of processing for conservation of fruit and vegetables and ready-to-serve food.
 INSTITUTE: 0255
 INDIA

RECIPES
 A study on the utilization of fresh carabeef as a substitute for cattlebeef in some typical Filipino recipes.
 INSTITUTE: 0560
 PHILIPPINES

RECIPES
<CONT.>

Recipes using high protein food supplements.

PHILIPPINES

INSTITUTE: 0545

Standardization of recipes for products developed from fish/fish meal/press cake of oil-sardine and trash fish of limited commercial importance.

INDIA

INSTITUTE: 0260

RED

Characteristics of hot air drying of red pepper.

KOREA

INSTITUTE: 0445

REGULATORY

Study of regulatory enzymes in the formation and accumulation of lysins and isosinic acid and other nucleotides.

INDIA

INSTITUTE: 0260

REPLACE

The use of sewage grown algae to replace fishmeal in chicken rations.

THAILAND

INSTITUTE: 0655

REPROCESSING

Survey of losses and costs in consumer reprocessing of rationed rice in Sri Lanka.

SRI LANKA

INSTITUTE: 0640

RESEARCH

A research on products from tomato.

THAILAND

INSTITUTE: 0660

General development research on palm oil utilization.

SINGAPORE

INSTITUTE: 0600

No current research in food science and technology reported.

BANGLADESH

INSTITUTE: 0058

No current research in food science and technology reported.

KOREA

INSTITUTE: 0437

No current research in food science and technology reported.

PHILIPPINES

INSTITUTE: 0540

No current research in food science and technology reported.

INDIA

INSTITUTE: 0270

RESEARCH
<CONT.>

No current research in food science and technology reported.
MALAYSIA

INSTITUTE: 0475

No current research in food science and technology reported.
INDIA

INSTITUTE: 0285

No current research in food science and technology reported.
INDIA

INSTITUTE: 0275

No current research in food science and technology reported.
PHILIPPINES

INSTITUTE: 0565

No current research in food science and technology reported.
INDIA

INSTITUTE: 0263

No current research in food science and technology reported.
PHILIPPINES

INSTITUTE: 0580

No current research in food science and technology reported.
PHILIPPINES

INSTITUTE: 0555

No current research in food science and technology reported.
THAILAND

INSTITUTE: 0674

Product research: canned food.

SINGAPORE

INSTITUTE: 0600

Product research: margarine and solid fats.

SINGAPORE

INSTITUTE: 0600

Research consultancy.

NEPAL

INSTITUTE: 0490

Research for and effective and practical method of rinsing vegetables and fruit by using various rinsing agents.

THAILAND

INSTITUTE: 0690

Research on meat processing in the form of corned beef with addition of cereal.

INDONESIA

INSTITUTE: 0310

RESEARCH

<CONT.>

Survey of research needs and opportunities in the food processing industry in the Philippines.

PHILIPPINES

INSTITUTE: 0545

RESIN

Oleo resin from black pepper.

INDONESIA

INSTITUTE: 0310

RESISTANCE

Radiation sensitivity and radiation resistance in food-borne microorganisms.

INDIA

INSTITUTE: 0255

RESPONSES

Differential responses to physico-chemical treatments of spores and vegetable cells.

INDIA

INSTITUTE: 0255

RESPONSIBLE

Pectinolytic enzymes of bacteria responsible for mucilage-layer decomposition in coffee cherries.

THAILAND

INSTITUTE: 0665

RHEOLOGICAL

Rheological studies on proteins.

INDIA

INSTITUTE: 0290

RHEOLOGY

Studies on dough rheology, preservation, and mechanization in papad manufacture.

INDIA

INSTITUTE: 0260

RHIZOMES

Some factors affecting the retention of main flavour components of ginger rhizomes (Zingiber, officinale, Roscoe "Var. Hawaiian").

PHILIPPINES

INSTITUTE: 0577

RICE

A study on extraction of protein in rice bran.

KOREA

INSTITUTE: 0435

Amylose, protein, and gelatinization temperature of promising Philippine rice varieties.

PHILIPPINES

INSTITUTE: 0577

RICE
<CONT.>

Chemical changes of lipid components of rough rice, polished rice, parboiled rough rice, and parboiled polished rice during storage.

KOREA

INSTITUTE: 0420

Chemistry of rice aging.

PHILIPPINES

INSTITUTE: 0550

Chromatographic study of pigment from black glutinous rice.

THAILAND

INSTITUTE: 0660

Comparative study of milling recovery of commercial rice mills.

NEPAL

INSTITUTE: 0490

Consumer preference for rice variety and cookery. I. Iloilo.

PHILIPPINES

INSTITUTE: 0577

Cooking and processing behaviour of Indian rice varieties.

INDIA

INSTITUTE: 0260

Culinary properties of rice varieties grown in Pakistan.

PAKISTAN

INSTITUTE: 0505

Dehulling of rice beans by water soaking.

PHILIPPINES

INSTITUTE: 0545

Development of practical methods of stabilization of rice bran in Indian rice mills and study of problems arising therefrom.

INDIA

INSTITUTE: 0260

Development of rice hull furnace.

PHILIPPINES

INSTITUTE: 0550

Effect of aging on the culinary properties of rice.

PAKISTAN

INSTITUTE: 0505

Effect of parboiling on thiamine distribution in rice grain.

PHILIPPINES

INSTITUTE: 0550

Factors determining processed rice quality.

PHILIPPINES

INSTITUTE: 0550

Improvement of Engleberg rice milling.

PHILIPPINES

INSTITUTE: 0550

RICE

<CONT.>

Influence of panel characteristics to sensory assessment of cereal grains.
I. Milled cooked rice.

INSTITUTE: 0577

PHILIPPINES

Lipase production in rice bran.

INSTITUTE: 0550

PHILIPPINES

Lysine enrichment of rice.

INSTITUTE: 0577

PHILIPPINES

Mechanism of rice aging.

INSTITUTE: 0550

PHILIPPINES

Milled and cooked rice and sensory qualities of promising new selections
in the National Cooperative Rice performance tests.

INSTITUTE: 0577

PHILIPPINES

Milled, cooked, and sensory qualities of promising wet and dry season
selections in the national rice varietal performance tests.

INSTITUTE: 0577

PHILIPPINES

Molecular and gel properties of starch and texture of rice products.

INSTITUTE: 0550

PHILIPPINES

Off flavour prevention in parboiled rice.

INSTITUTE: 0490

NEPAL

Preservation of beaten rice.

INSTITUTE: 0490

NEPAL

Problems in bulk storage of rice.*

INSTITUTE: 0607

SINGAPORE

Processing rice at Battambang.

INSTITUTE: 0730

SOUTH VIETNAM

Rice bran protein preparation.

INSTITUTE: 0650

THAILAND

Rice enrichment. II. Iodine.

INSTITUTE: 0577

PHILIPPINES

RICE
<CONT.>

Rice fermentation.

SINGAPORE

INSTITUTE: 0607

Rice fortification with lysine and threonine.

THAILAND

INSTITUTE: 0687

Rice wine through Neurospora hydrolyzate.

PHILIPPINES

INSTITUTE: 0525

Studies on soaking temperature, soaking time, and steaming time on quality of parboiled rice of different varieties.

SRI LANKA

INSTITUTE: 0640

Study of the effect of time of harvest on field yield, milling yield, and rice quality of different varieties.

SRI LANKA

INSTITUTE: 0640

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.

THAILAND

INSTITUTE: 0670

Study on indicators of rice deterioration during storage.

INDONESIA

INSTITUTE: 0320

Survey of losses and costs in consumer reprocessing of rationed rice in Sri Lanka.

SRI LANKA

INSTITUTE: 0640

Survey on possibilities of rice bran oil processing.

INDONESIA

INSTITUTE: 0310

Technological and economic characteristics of the Philippine rice processing industry.

PHILIPPINES

INSTITUTE: 0550

The effect of rough rice pre-milling moisture contents on the out-turn and rice quality with special reference to PB 5.

INDONESIA

INSTITUTE: 0305

Types of deterioration of storage rice in Korea and identification of the causative microorganisms (II).

KOREA

INSTITUTE: 0445

RICE

<CONT.>

Types of deterioration of storage rice in Korea and identification of the causative microorganisms.

KOREA

INSTITUTE: 0445

RINSING

Research for and effective and practical method of rinsing vegetables and fruit by using various rinsing agents.

THAILAND

INSTITUTE: 0690

RIPENESS

Determination of best stage of ripeness in ber for candying.

PAKISTAN

INSTITUTE: 0505

Effect of the stage of ripeness on various constituents of ber (Umran-9 variety).

PAKISTAN

INSTITUTE: 0505

RIPENING

Effect of ethylene and/or hot water treatment on the ripening behaviour of slightly less mature mango fruit.

INDIA

INSTITUTE: 0260

Post-irradiation changes in biochemistry and physiology of fruit during ripening and storage.

INDIA

INSTITUTE: 0255

ROBUSTA

Possibility of acute or chronic toxicity associated with the feeding of sal (shorea robusta) fat.

INDIA

INSTITUTE: 0260

Standardization of conditions for long term storage of robusta variety of bananas for export.

INDIA

INSTITUTE: 0260

ROLE

Role of vitamin A and E on membrane permeability and lipid composition of biomembranes.

INDIA

INSTITUTE: 0255

ROLLS

The use of five kinds of starches and flour from native crops in bread rolls.

PHILIPPINES

INSTITUTE: 0535

ROLLS

<CONT.>

The use of sunflower seed flour in the preparation of bread rolls.

PHILIPPINES

INSTITUTE: 0535

Varied proportions of coconut flour in bread rolls.

PHILIPPINES

INSTITUTE: 0535

Varied proportions of squash flour in bread rolls.

PHILIPPINES

INSTITUTE: 0535

ROOT

Fermentative processing of cassava root.

PHILIPPINES

INSTITUTE: 0577

ROTARY

Development of the rotary grain cleaner.

PHILIPPINES

INSTITUTE: 0550

SABA

Studies on the preparation and utilization of banana flour from green Saba banana (*Musa Sapientum* Var. *Compressa* Teodoro).

PHILIPPINES

INSTITUTE: 0525

SACCHARIFICATION

Studies on the conditions of saccharification in the hot soybean paste.

KOREA

INSTITUTE: 0445

SAL

Possibility of acute or chronic toxicity associated with the feeding of sal (*shorea robusta*) fat.

INDIA

INSTITUTE: 0260

SALAMI

Utilization of carabeef in Chinese-style and salami sausage.

PHILIPPINES

INSTITUTE: 0577

SALT

The effect of different kinds of common table salt on the quality of ham.

PHILIPPINES

INSTITUTE: 0530

The effect of different kinds of table salt on the quality of bacon and fresh native sausage.

PHILIPPINES

INSTITUTE: 0530

SALT

<CONT.>

The use of two levels of sugar and two levels of salt on the physical and chemical characteristics of ham.

PHILIPPINES

INSTITUTE: 0577

SALTED

Preliminary study on the quality of salted eggs stored at room temperature.

PHILIPPINES

INSTITUTE: 0530

The determination of water activity of salted fish cakes.

INDONESIA

INSTITUTE: 0305

SALTS

Relative prooxidant activity of various types of salts.*

KOREA

INSTITUTE: 0420

SALVAGING

Studies on the salvaging effect of parboiling on sunchecked paddy of different varieties.*

SRI LANKA

INSTITUTE: 0640

SAND

Development of parboiling equipment using heated sand.

PHILIPPINES

INSTITUTE: 0550

On the prevention of oxidative rancidification of dried boiled sand lance.

KOREA

INSTITUTE: 0411

SANDORICUM

Studies on the preparation of nata using coconut water (H₂O), coconut milk (Cocos Nucifera Linn.), pineapple (Ananas comossus Linn. Merr.), Santol (Sandoricum Koetjape Burm.F), guava (Psidium guajava Linn.), Nangka (Artocarpus integrifolia M.)

PHILIPPINES

INSTITUTE: 0525

Studies on the preparation of santol (Sandoricum coet-jape Burm F.) guava (Psidium Guajava Linn) jelly.

PHILIPPINES

INSTITUTE: 0525

SANTOL

Studies on the preparation of nata using coconut water (H₂O), coconut milk (Cocos Nucifera Linn.), pineapple (Ananas comossus Linn. Merr.), Santol (Sandoricum Koetjape Burm.F), guava (Psidium guajava Linn.), Nangka (Artocarpus integrifolia M.)

PHILIPPINES

INSTITUTE: 0525

SANTOL
<CONT.>

Studies on the preparation of santol (*Sandoricum coet-jape* Burm F.) guava (*Psidium Guajava* Linn) jelly.

PHILIPPINES

INSTITUTE: 0525

SARDINE

Processing of sardine oil for use in food industry.

INDIA

INSTITUTE: 0260

Standardization of recipes for products developed from fish/fish meal/press cake of oil-sardine and trash fish of limited commercial importance.

INDIA

INSTITUTE: 0260

SARDINES

The acceptability of four kinds of fish in making sardines.

PHILIPPINES

INSTITUTE: 0535

SAUCE

Development of pure culture fermentation process for soy-sauce production.

THAILAND

INSTITUTE: 0650

Fortification of fish-sauce with iron, phosphate and iodine.

THAILAND

INSTITUTE: 0687

Improvement in the production of fish sauce.

THAILAND

INSTITUTE: 0650

Preparation of fish sauce with Pronaze enzymes.

PHILIPPINES

INSTITUTE: 0525

Soy-sauce fermentation.*

SINGAPORE

INSTITUTE: 0607

Studies on the manufacturing of soy-sauce through the use of *bacillus subtilis*.

KOREA

INSTITUTE: 0445

Studies on the slime-forming yeasts of soy-sauce.

KOREA

INSTITUTE: 0420

SAUSAGE

A method of processing sausage casings in a semi-dry condition.

INDIA

INSTITUTE: 0260

SAUSAGE

<CONT.>

Characteristics of experimental sausage with different levels of goat meat.
PHILIPPINES

INSTITUTE: 0577

The effect of different kinds of table salt on the quality of bacon and fresh native sausage.

PHILIPPINES

INSTITUTE: 0530

The effect of fresh pineapple juice on the tenderness and flavour of ham and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The effects of different binding materials on the quality and cost of production of fresh native and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The effects of moisture content on the stability and quality of carabeef sausage.

PHILIPPINES

INSTITUTE: 0530

The efficacy of sodium propionate and BHT in irradiated bacon and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The use of carabao and goat meat in the manufacture of sausage type products.

PHILIPPINES

INSTITUTE: 0577

Utilization of carabeef in Chinese-style and salami sausage.

PHILIPPINES

INSTITUTE: 0577

SCALING

Technology and scaling up of promising processes.

INDIA

INSTITUTE: 0255

SCHOOL

Improvement of nutritional status of pre-school children.

INDONESIA

INSTITUTE: 0320

SEA

Feasibility and extension efforts for sea-food.

INDIA

INSTITUTE: 0255

Processing technology of sea-food and meat.

INDIA

INSTITUTE: 0255

SEAFOOD

Gamma irradiation of some local seafood products.

PHILIPPINES

INSTITUTE: 0560

SEAWEED

Utilization of seaweed for animal feed.

KOREA

INSTITUTE: 0440

SEED

Biochemistry of seed germination.

INDIA

INSTITUTE: 0290

Chemical and physico-chemical studies on seed proteins.

INDIA

INSTITUTE: 0260

Chemistry and technology of seed proteins.

INDIA

INSTITUTE: 0290

Estimation of toxic substances in the brassica seed and meals.

PAKISTAN

INSTITUTE: 0505

Process development studies on the beneficiation and detoxification of commercial guar meal and on dehulling of guar seed.

INDIA

INSTITUTE: 0260

Study of fixed oil from seed of tin ped (Alstonia Scholaris).

THAILAND

INSTITUTE: 0660

The effect of steaming temperature of husked sunflower seed on the yield and quality of the oil.

INDONESIA

INSTITUTE: 0305

The use of sunflower seed flour in the preparation of bread rolls.

PHILIPPINES

INSTITUTE: 0535

SEEDS

Biochemical investigations on toxic factors present in guar bean and other seeds.

INDIA

INSTITUTE: 0260

Identification and utilization of carbohydrates in legumes and oil seeds.

INDIA

INSTITUTE: 0260

Preparation of protein food from oil seeds.

BANGLADESH

INSTITUTE: 0055

SEEDS

<CONT.>

Studies on the processing and food utilization of oil-seeds. I. Coconut.
PHILIPPINES

INSTITUTE: 0577

Survey of oil seeds.

BANGLADESH

INSTITUTE: 0055

SELECTED

Legume consumption and utilization as related to diet improvement in
selected areas in the Philippines.

PHILIPPINES

INSTITUTE: 0577

SENSITIVITY

Radiation sensitivity and radiation resistance in food-borne
microorganisms.

INDIA

INSTITUTE: 0255

SENSORY

Influence of panel characteristics to sensory assessment of cereal grains.
I. Milled cooked rice.

PHILIPPINES

INSTITUTE: 0577

Milled and cooked rice and sensory qualities of promising new selections
in the National Cooperative Rice performance tests.

PHILIPPINES

INSTITUTE: 0577

Milled, cooked, and sensory qualities of promising wet and dry season
selections in the national rice varietal performance tests.

PHILIPPINES

INSTITUTE: 0577

Sensory quality and ascorbic acid retention of canned and candied fruit:
mangoes, guava, and papaya.

PHILIPPINES

INSTITUTE: 0577

SEPARATION

Studies on the phases separation of coconut milk.

INDONESIA

INSTITUTE: 0320

SERVE

Comparative aspects of processing for conservation of fruit and vegetables
and ready-to-serve food.

INDIA

INSTITUTE: 0255

SERVED

Determination of microbial quality of food to be served on board at
Bangkok International Airport.

THAILAND

INSTITUTE: 0690

SEWAGE

Nutritive value of sewage grown algae.

THAILAND

INSTITUTE: 0655

The use of sewage grown algae to replace fishmeal in chicken rations.

THAILAND

INSTITUTE: 0655

Water and protein reclamation from sewage.

THAILAND

INSTITUTE: 0655

Water reclamation and algal protein production through sewage treatment.

THAILAND

INSTITUTE: 0655

SHARK

A study on the raw material of fish paste using shark meat.

KOREA

INSTITUTE: 0411

SHELF

Shelf life studies on mango halves.

PAKISTAN

INSTITUTE: 0505

The use of potassium permanganate for shelf life extension of bananas.

PHILIPPINES

INSTITUTE: 0560

SHELL

Standardization of canning processes for the manufacture of food products from local fish and shell-fish.

PHILIPPINES

INSTITUTE: 0545

The acceptability of diets containing cacao shell powder.

PHILIPPINES

INSTITUTE: 0545

SHELLER

Design and development of a peanut sheller.

PHILIPPINES

INSTITUTE: 0577

SHETHNA

Free radical formation on azotobacter vinelandii shethna flavoprotein.

KOREA

INSTITUTE: 0445

SHOPS

Study of moisture sorption characteristics of some important dried Indian food and development of unit packages for these foodstuffs for grocery shops and supermarkets.

INDIA

INSTITUTE: 0260

SHOREA

Possibility of acute or chronic toxicity associated with the feeding of sal (shorea robusta) fat.

INDIA

INSTITUTE: 0260

SIMULATE

Tenderizing of coconut meat to simulate macapuno texture.*

PHILIPPINES

INSTITUTE: 0525

SIMULATION

Accelerated simulation of vibration hazards on packaged food.

INDIA

INSTITUTE: 0260

SKIN

Relative proportions of lean, skin, fat, and bone from the three regions of the pork loin.

PHILIPPINES

INSTITUTE: 0577

SLAUGHTER

Utilization of slaughter house wastes.

BANGLADESH

INSTITUTE: 0055

SLIME

Studies on the slime-forming yeasts of soy-sauce.

KOREA

INSTITUTE: 0420

SMOKED

Studies on the development of rancidity in smoked milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0563

The effect of smoking and sodium benzoate on the quality of smoked fish.

INDONESIA

INSTITUTE: 0305

The effects of fasting hogs on some chemical properties of cured smoked ham.

PHILIPPINES

INSTITUTE: 0577

SMOKING

The effect of smoking and sodium benzoate on the quality of smoked fish.

INDONESIA

INSTITUTE: 0305

SNACKS

Testing and development of nutritious snacks and lunch items from indigenous raw materials.

PHILIPPINES

INSTITUTE: 0575

SOAKER

Development of continuous vertical soaker steamer and dryer for parboiling of paddy.

INDIA

INSTITUTE: 0280

SOAKING

Dehulling of rice beans by water soaking.

PHILIPPINES

INSTITUTE: 0545

Effect of soaking conditions on the recovery of starch from mung beans.*

THAILAND

INSTITUTE: 0673

Studies on soaking temperature, soaking time, and steaming time on quality of parboiled rice of different varieties.

SRI LANKA

INSTITUTE: 0640

Varietal differences in dry-matter loss during soaking step of parboiling.

PHILIPPINES

INSTITUTE: 0550

SODIUM

The effect of blanching and sodium benzoate on the quality of "Manisan Pala."

INDONESIA

INSTITUTE: 0305

The effect of different levels of NaHCO_3 (sodium bicarbonate) on the puffing quality of chicharon.

PHILIPPINES

INSTITUTE: 0530

The effect of smoking and sodium benzoate on the quality of smoked fish.

INDONESIA

INSTITUTE: 0305

The effectivity of germicidal ice (sodium nitrite) on air-blast frozen milkfish (Bangus).

PHILIPPINES

INSTITUTE: 0560

The efficacy of sodium propionate and BHT in irradiated bacon and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

SOFT

Studies on soft centre in alphonso mangoes.

INDIA

INSTITUTE: 0260

Study on the microflora of soft cheese.

PHILIPPINES

INSTITUTE: 0577

SOFT

<CONT.>

The use of food additives in Indonesian soft beverages.

INDONESIA

INSTITUTE: 0310

Utilization of stabilized coconut milk in soft drinks.

THAILAND

INSTITUTE: 0650

SOLANUM

Studies on the preparation of cottage cheese from powdered whole milk and evaporated milk using fermented Irish potato (*Solanum tuberosum*) as starter.

PHILIPPINES

INSTITUTE: 0525

SOLAR

Alternative solar drying method.

PHILIPPINES

INSTITUTE: 0550

Development of solar heat collector for grain drying.

PHILIPPINES

INSTITUTE: 0577

SOLID

Product research: margarine and solid fats.

SINGAPORE

INSTITUTE: 0600

SOLVENT

Studies on solvent extraction for obtaining toxin free meal and oil from groundnuts.

INDIA

INSTITUTE: 0260

SORBIC

Sorbic acid as antimolds for packaged chicken ham.

PHILIPPINES

INSTITUTE: 0530

SORGHUM

Design and development of a simple sorghum thresher.

PHILIPPINES

INSTITUTE: 0577

Food uses, eating quality, and acceptability of sorghum.

PHILIPPINES

INSTITUTE: 0577

Nutritive value, food uses, and acceptability of sorghum.

PHILIPPINES

INSTITUTE: 0577

SORPTION

Study of moisture sorption characteristics of some important dried Indian food and development of unit packages for these foodstuffs for grocery shops and supermarkets.

INDIA

INSTITUTE: 0260

SOUP

Preparation of instant soup from gelatinous and tendinous by-products of beef, carabeef and pork carcasses.

PHILIPPINES

INSTITUTE: 0530

Preparation of instant soup from gelatinous and tendinous by-products of carcasses of large animals.

PHILIPPINES

INSTITUTE: 0530

SOURING

Milk souring organism of dairy equipment.

PHILIPPINES

INSTITUTE: 0577

SOURNESS

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). I. Flavour, sourness, sweetness.

MALAYSIA

INSTITUTE: 0480

SOUTHEAST

A food science and technology program for Southeast Asia.*

PHILIPPINES

INSTITUTE: 0570

Studies on fermented foods of Southeast Asia.

PHILIPPINES

INSTITUTE: 0570

SOY

Development of pure culture fermentation process for soy-sauce production.

THAILAND

INSTITUTE: 0650

Emulsion stability of some soy-milk-coconut cream mixtures.

INDONESIA

INSTITUTE: 0320

Formulation of soy-milk.

NEPAL

INSTITUTE: 0490

Soy cookies.

THAILAND

INSTITUTE: 0650

Soy-sauce fermentation.*

SINGAPORE

INSTITUTE: 0607

SOY

<CONT.>

Studies on the manufacturing of soy-sauce through the use of bacillus subtilis.

KOREA

INSTITUTE: 0445

Studies on the slime-forming yeasts of soy-sauce.

KOREA

INSTITUTE: 0420

SOYBEAN

A study on peptides in Korean meju (molded soybean).

KOREA

INSTITUTE: 0435

Design, development, and testing of a soybean thresher.

PHILIPPINES

INSTITUTE: 0577

Development of new high-protein food from soybean.

PHILIPPINES

INSTITUTE: 0577

Effect of sunlight, incandescent, fluorescent, and ultraviolet lights on the oxidation of edible soybean oil.

KOREA

INSTITUTE: 0450

Preparation of soybean protein for the manufacture of low-cost meat like products.

PHILIPPINES

INSTITUTE: 0577

Process development studies on the production of soybean flour and protein products and their utilization.

INDIA

INSTITUTE: 0260

Soybean protein preparations.

THAILAND

INSTITUTE: 0650

Studies on the conditions of saccharification in the hot soybean paste.

KOREA

INSTITUTE: 0445

The effect of water, extraction, filtering, and calcium sulphate (CaSO_4) on rendement of protein soybean curd ("Tahu").

INDONESIA

INSTITUTE: 0305

SPECIALITY

Development of speciality food fermentation.

INDIA

INSTITUTE: 0290

SPICES

Microbiological quality control of cashew, spices, and curry powder.
INDIA

INSTITUTE: 0260

SPOILAGE

Microbial spoilage of fruit (pineapple).

BANGLADESH

INSTITUTE: 0055

SPONGE

Use of duck eggs in sponge cake.

PHILIPPINES

INSTITUTE: 0535

SPORES

Differential responses to physico-chemical treatments of spores and vegetable cells.

INDIA

INSTITUTE: 0255

Dormancy of food-borne spores.

INDIA

INSTITUTE: 0255

SPP

Medicinal substance in SPP cassava.

INDONESIA

INSTITUTE: 0310

SPROUT

The effects of sprout inhibitor on the storage life of onions.

INDONESIA

INSTITUTE: 0320

SQUASH

Some studies on orange squash.

PAKISTAN

INSTITUTE: 0505

Varied proportions of squash flour in bread rolls.

PHILIPPINES

INSTITUTE: 0535

SQUID

Preliminary studies on the processing of squid.

PHILIPPINES

INSTITUTE: 0563

SRI

Survey of losses and costs in consumer reprocessing of rationed rice in Sri Lanka.

SRI LANKA

INSTITUTE: 0640

STABILITY

Emulsion stability of some soy-milk-coconut cream mixtures.

INDONESIA

INSTITUTE: 0320

STABILITY

<CONT.>

Studies on stability of food additives (preservatives).

INDIA

INSTITUTE: 0250

The effects of moisture content on the stability and quality of carabeef sausage.

PHILIPPINES

INSTITUTE: 0530

STABILIZATION

Development of practical methods of stabilization of rice bran in Indian rice mills and study of problems arising therefrom.

INDIA

INSTITUTE: 0260

STABILIZED

Preparation of stabilized coconut milk.

THAILAND

INSTITUTE: 0650

Utilization of stabilized coconut milk in soft drinks.

THAILAND

INSTITUTE: 0650

STACK

Varietal differences in endosperm susceptibility to fungal attack during stack-burning.

PHILIPPINES

INSTITUTE: 0550

STANDARD

A production of standard baby food from local ingredients.

THAILAND

INSTITUTE: 0660

STANDARDIZATION

Extraction and standardization of bromelin for meat tenderizing purposes.

PHILIPPINES

INSTITUTE: 0530

Grading and standardization of paddy varieties.

NEPAL

INSTITUTE: 0490

Process standardization.

NEPAL

INSTITUTE: 0490

Quality control and standardization of alcoholic beverages.

NEPAL

INSTITUTE: 0490

Quality control and standardization of fats and oils.

NEPAL

INSTITUTE: 0490

STANDARDIZATION

<CONT.>

Quality control and standardization of fruit and vegetables.
NEPAL

INSTITUTE: 0490

Quality control and standardization of meat and meat products.
NEPAL

INSTITUTE: 0490

Quality control and standardization of milk and milk products.
NEPAL

INSTITUTE: 0490

Standardization and development of indigenous sweets partially or wholly based on fruit and vegetables of the region.

INDIA

INSTITUTE: 0260

Standardization and evaluation of weaning food.

INDIA

INSTITUTE: 0260

Standardization of canning processes for the manufacture of food products from local fish and shell-fish.

PHILIPPINES

INSTITUTE: 0545

Standardization of conditions for long term storage of robusta variety of bananas for export.

INDIA

INSTITUTE: 0260

Standardization of guava nectar.

PAKISTAN

INSTITUTE: 0505

Standardization of heat processing for; (i) jamun and similar products, (ii) canned and cured meat products.

INDIA

INSTITUTE: 0260

Standardization of pineapple juice (bromelin) for meat tenderizing purposes.

PHILIPPINES

INSTITUTE: 0530

Standardization of recipes for products developed from fish/fish meal/press cake of oil-sardine and trash fish of limited commercial importance.

INDIA

INSTITUTE: 0260

STANDARDIZE

To standardize the preparation of guava cheese.

PAKISTAN

INSTITUTE: 0505

STANDARDS

Testing of packaging materials and packages for the industry, Indian Standards Institution, and other institutions and to improve the testing facilities in the laboratory.

INDIA

INSTITUTE: 0260

STARCH

Biological treatment of tapioca starch.

THAILAND

INSTITUTE: 0655

Effect of soaking conditions on the recovery of starch from mung beans.*

THAILAND

INSTITUTE: 0673

Glutamic acid production from the hydrolyzates of sweet potato starch.

KOREA

INSTITUTE: 0420

Molecular and gel properties of starch and texture of rice products.

PHILIPPINES

INSTITUTE: 0550

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.

THAILAND

INSTITUTE: 0670

The quality of starch syrup produced from hydrolysis of sweet potatoes after storage at room temperature.

INDONESIA

INSTITUTE: 0305

Yeast production from the hydrolyzates of sweet potato starch as a carbon source.*

KOREA

INSTITUTE: 0420

Yield and quality of cassava starch produced from different kinds and preparation techniques.

INDONESIA

INSTITUTE: 0305

STARCHES

Modified cellulose and starches.

INDIA

INSTITUTE: 0290

Starches of tubers and grains.

INDIA

INSTITUTE: 0290

The use of five kinds of starches and flour from native crops in bread rolls.

PHILIPPINES

INSTITUTE: 0535

STARCHY

Utilization of endogenous starchy materials for food. I. Utilization in pasta products.

PHILIPPINES

INSTITUTE: 0577

Utilization of endogenous starchy materials. II. As meat substitute or fillers in meat preparation.

PHILIPPINES

INSTITUTE: 0577

STEAMER

Development of continuous vertical soaker steamer and dryer for parboiling of paddy.

INDIA

INSTITUTE: 0280

STEAMING

Studies on soaking temperature, soaking time, and steaming time on quality of parboiled rice of different varieties.

SRI LANKA

INSTITUTE: 0640

The effect of steaming temperature of husked sunflower seed on the yield and quality of the oil.

INDONESIA

INSTITUTE: 0305

STEP

Varietal differences in dry-matter loss during soaking step of parboiling.

PHILIPPINES

INSTITUTE: 0550

STONE

Control of fruit flies and mango stone weevil.

INDIA

INSTITUTE: 0255

STORAGE

Cereal technology and storage.

KOREA

INSTITUTE: 0430

Changes in free fatty acid content of corn germ during storage at ambient conditions.

PHILIPPINES

INSTITUTE: 0577

Changes in vitamin C content in amala juice during processing and storage.

NEPAL

INSTITUTE: 0490

Chemical changes of lipid components of rough rice, polished rice, parboiled rough rice, and parboiled polished rice during storage.

KOREA

INSTITUTE: 0420

STORAGE
<CONT.>

Effect of various storage methods in certain quality aspects of the egg.
MALAYSIA

INSTITUTE: 0480

Formulation of candy from lapsi fruit and storage study.
NEPAL

INSTITUTE: 0490

Post-irradiation changes in biochemistry and physiology of fruit during ripening and storage.

INDIA

INSTITUTE: 0255

Problems in bulk storage of rice.*

SINGAPORE

INSTITUTE: 0607

Standardization of conditions for long term storage of robusta variety of bananas for export.

INDIA

INSTITUTE: 0260

Studies on changes in walnuts during processing and storage to regard the deteriorative changes viz, colour, loss of flavour, and onset of rancidity.

INDIA

INSTITUTE: 0260

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

Studies on the prevention of the growth of molds during the storage of prepared pork ham.

PHILIPPINES

INSTITUTE: 0525

Studies on the quality of eggs during storage and transport.

INDIA

INSTITUTE: 0260

Studies on the variation of the freshness of fish during the storage in ice.

KOREA

INSTITUTE: 0411

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.

THAILAND

INSTITUTE: 0670

Study on indicators of rice deterioration during storage.

INDONESIA

INSTITUTE: 0320

STORAGE

<CONT.>

The effects of oil coating and storage temperature on the quality of table eggs.

PHILIPPINES

INSTITUTE: 0530

The effects of sprout inhibitor on the storage life of onions.

INDONESIA

INSTITUTE: 0320

The quality of potatoes after cold storage and re-storage at room temperature.

INDONESIA

INSTITUTE: 0305

The quality of starch syrup produced from hydrolysis of sweet potatoes after storage at room temperature.

INDONESIA

INSTITUTE: 0305

The study of the effect of cold storage on the quality of ginger.

INDONESIA

INSTITUTE: 0305

Types of deterioration of storage rice in Korea and identification of the causative microorganisms (II).

KOREA

INSTITUTE: 0445

Types of deterioration of storage rice in Korea and identification of the causative microorganisms.

KOREA

INSTITUTE: 0445

STORED

Preliminary study on the quality of salted eggs stored at room temperature.

PHILIPPINES

INSTITUTE: 0530

STRUCTURE

Structure-function of hydrolytic enzymes.

INDIA

INSTITUTE: 0255

SUBMERGED

Production and processing of high protein tropical mushroom pellets by submerged culture.

PHILIPPINES

INSTITUTE: 0577

Production of mushroom mycelium as flavour source grown in submerged culture.*

KOREA

INSTITUTE: 0420

SUBSTANCE

Medicinal substance in SPP cassava.

INDONESIA

INSTITUTE: 0310

SUBSTITUTES

Development and improvement of flavour and acceptability of lac-tone beverages based on vegetable proteins and milk substitutes for coffee and tea.

INDIA

INSTITUTE: 0260

SUBSTRATE

Utilization of molasses as a substrate for production of yeast protein.*

THAILAND

INSTITUTE: 0673

SUGAR

Sugar production development project at Kompong Kol (Battambang) .

SOUTH VIETNAM

INSTITUTE: 0730

Sugar technology.

SINGAPORE

INSTITUTE: 0610

The use of two levels of sugar and two levels of salt on the physical and chemical characteristics of ham.

PHILIPPINES

INSTITUTE: 0577

SULPHATE

The effect of water, extraction, filtering, and calcium sulphate (CaSO_4) on rendement of protein soybean curd ("Tahu").

INDONESIA

INSTITUTE: 0305

SUN

Quality factors of sun dried and dehydrated papaya.

PHILIPPINES

INSTITUTE: 0577

SUNCHECKED

Studies on the salvaging effect of parboiling on sunchecked paddy of different varieties.*

SRI LANKA

INSTITUTE: 0640

SUNFLOWER

The effect of steaming temperature of husked sunflower seed on the yield and quality of the oil.

INDONESIA

INSTITUTE: 0305

The use of sunflower seed flour in the preparation of bread rolls.

PHILIPPINES

INSTITUTE: 0535

SUNLIGHT

Effect of sunlight, incandescent, fluorescent, and ultraviolet lights on the oxidation of edible soybean oil.

KOREA

INSTITUTE: 0450

SUPERMARKETS

Study of moisture sorption characteristics of some important dried Indian food and development of unit packages for these foodstuffs for grocery shops and supermarkets.

INDIA

INSTITUTE: 0260

SUPPLEMENTARY

Development of supplementary weaning food.

INDONESIA

INSTITUTE: 0315

SUPPLEMENTATION

Mutual and amino acid supplementation of dietary proteins and availability of amino acids added to food.

INDIA

INSTITUTE: 0260

SUPPLEMENTS

Development and evaluation of indigenous high-protein supplements, concentrates and isolates for human feeding. Phase II. Biological and toxicity tests.

PHILIPPINES

INSTITUTE: 0545

Recipes using high protein food supplements.

PHILIPPINES

INSTITUTE: 0545

SUSCEPTIBILITY

Varietal differences in endosperm susceptibility to fungal attack during stack-burning.

PHILIPPINES

INSTITUTE: 0550

SWEET

Application of chemical peeling for potatoes and sweet potatoes.

INDONESIA

INSTITUTE: 0320

Glutamic acid production from the hydrolyzates of sweet potato starch.

KOREA

INSTITUTE: 0420

Industrial processing of various varieties of sweet potatoes and cassava.

INDONESIA

INSTITUTE: 0310

Processing of sweet potato.

KOREA

INSTITUTE: 0400

SWEET
<CONT.>

The quality of starch syrup produced from hydrolysis of sweet potatoes after storage at room temperature.

INDONESIA

INSTITUTE: 0305

The use of four kinds of vegetables (eggplant, ampalaya, green tomatoes, and kangkong) in sweet mixed pickles.

PHILIPPINES

INSTITUTE: 0535

Utilization of cull sweet potato in syrup production.

PAKISTAN

INSTITUTE: 0505

Utilization of sweet potato in (Feni) preparation.

PAKISTAN

INSTITUTE: 0505

Yeast production from the hydrolyzates of sweet potato starch as a carbon source.*

KOREA

INSTITUTE: 0420

SWEETNESS

Comparative evaluation of some quality aspects of banana (*Musa acuminata*, Colla). I. Flavour, sourness, sweetness.

MALAYSIA

INSTITUTE: 0480

SWEETS

Standardization and development of indigenous sweets partially or wholly based on fruit and vegetables of the region.

INDIA

INSTITUTE: 0260

SYRUP

Some studies on "Gurha" for jelly and syrup production.

PAKISTAN

INSTITUTE: 0505

The quality of starch syrup produced from hydrolysis of sweet potatoes after storage at room temperature.

INDONESIA

INSTITUTE: 0305

Utilization of cull sweet potato in syrup production.

PAKISTAN

INSTITUTE: 0505

SYRUPS

Purification of food syrups.

SINGAPORE

INSTITUTE: 0610

TAHU
The effect of water, extraction, filtering, and calcium sulphate (CaSO₄)
on rendement of protein soybean curd ("Tahu").
INSTITUTE: 0305
INDONESIA

TAMARIND
Acceptability of guayabano tamarind juice.
INSTITUTE: 0535
PHILIPPINES
Crude fractionation of tamarind fruit.
INSTITUTE: 0650
THAILAND
Industrial uses of tamarind.
INSTITUTE: 0650
THAILAND
Processing and utilization of tamarind fruit pulp.
INSTITUTE: 0650
THAILAND
Tamarind kernel powder.
INSTITUTE: 0650
THAILAND

TANNIN
A study on the preservation of whole eggs with vegetable tannin solution.
INSTITUTE: 0305
INDONESIA

TAPILAN
Trypsin inhibitor activity and protein quality of tapilan beans.
INSTITUTE: 0577
PHILIPPINES

TAPIOCA
Biological treatment of tapioca starch.
INSTITUTE: 0655
THAILAND
Improvement of tapioca pellets produced in Thailand.*
INSTITUTE: 0655
THAILAND
Technique for growing yeast in tapioca to increase its protein content.*
INSTITUTE: 0673
THAILAND

TASTE
A study of taste testing techniques.
INSTITUTE: 0545
PHILIPPINES

TAUCO
The effect of molds and fermentation time on "Tauco" processing.
INSTITUTE: 0305
INDONESIA

TEA

Development and improvement of flavour and acceptability of lac-tone beverages based on vegetable proteins and milk substitutes for coffee and tea.
INDIA

INSTITUTE: 0260

Quantitative measurement of leaf bud deterioration during tea processing.
INDONESIA

INSTITUTE: 0320

Study on drying of green tea in relation to quality.
INDONESIA

INSTITUTE: 0320

The effect of the type of packaging materials on the quality of black tea.
INDONESIA

INSTITUTE: 0305

TECHNIQUE

Technique for growing yeast in tapioca to increase its protein content.*
THAILAND

INSTITUTE: 0673

TECHNOLOGICAL

Technological and economic characteristics of the Philippine rice processing industry.

PHILIPPINES

INSTITUTE: 0550

TEMPERATURE

Amylose, protein, and gelatinization temperature of promising Philippine rice varieties.

PHILIPPINES

INSTITUTE: 0577

Improving the keeping quality of lard at room temperature.
PHILIPPINES

INSTITUTE: 0530

Preliminary study on the quality of salted eggs stored at room temperature.
PHILIPPINES

INSTITUTE: 0530

Studies on soaking temperature, soaking time, and steaming time on quality of parboiled rice of different varieties.

SRI LANKA

INSTITUTE: 0640

Temperature assessment of carp at all stages in the distribution chain.
PHILIPPINES

INSTITUTE: 0563

The effect of steaming temperature of husked sunflower seed on the yield and quality of the oil.

INDONESIA

INSTITUTE: 0305

TEMPERATURE

<CONT.>

The effects of oil coating and storage temperature on the quality of table eggs.

PHILIPPINES

INSTITUTE: 0530

The quality of potatoes after cold storage and re-storage at room temperature.

INDONESIA

INSTITUTE: 0305

The quality of starch syrup produced from hydrolysis of sweet potatoes after storage at room temperature.

INDONESIA

INSTITUTE: 0305

TENDERIZATION

Papain tenderization of porcine muscles.

PHILIPPINES

INSTITUTE: 0577

Papain tenderization of porcine muscles.

PHILIPPINES

INSTITUTE: 0537

TENDERIZER

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer.

PHILIPPINES

INSTITUTE: 0530

Upgrading the quality of carabao beef cuts by aging and application of meat tenderizer: microbiological examination.

PHILIPPINES

INSTITUTE: 0530

TENDERIZERS

Studies on meat tenderizers from molds instead of from papaya.

PHILIPPINES

INSTITUTE: 0525

Tenderizing of beef by injection of tenderizers.*

PHILIPPINES

INSTITUTE: 0525

TENDERIZING

Extraction and standardization of bromelin for meat tenderizing purposes.

PHILIPPINES

INSTITUTE: 0530

Standardization of pineapple juice (bromelin) for meat tenderizing purposes.

PHILIPPINES

INSTITUTE: 0530

Tenderizing of beef by injection of tenderizers.*

PHILIPPINES

INSTITUTE: 0525

TENDERIZING

<CONT.>

Tenderizing of coconut meat to simulate macapuno texture.*
PHILIPPINES

INSTITUTE: 0525

TENDERNESS

The effect of fresh pineapple juice on the tenderness and flavour of ham and Canton sausage.

PHILIPPINES

INSTITUTE: 0530

The effect of papain when incorporated in feed, on tenderness of meat.
PHILIPPINES

INSTITUTE: 0530

The relation of freezing to the tenderness of chicken.
PHILIPPINES

INSTITUTE: 0530

TENDINOUS

Preparation of instant soup from gelatinous and tendinous by-products of beef, carabeef and pork carcasses.

PHILIPPINES

INSTITUTE: 0530

Preparation of instant soup from gelatinous and tendinous by-products of carcasses of large animals.

PHILIPPINES

INSTITUTE: 0530

Preparation of kroepeck from gelatinous and tendinous animal by-products.
PHILIPPINES

INSTITUTE: 0530

Preparation of kroepeck from gelatinous and tendinous by-products of carabao carcass.

PHILIPPINES

INSTITUTE: 0530

TETRAHYMENA

Nutritional and metabolic studies in the X-irradiated rat and Tetrahymena pyriformis W.

INDIA

INSTITUTE: 0255

TEXTURED

Textured vegetable protein from mushrooms.*
PHILIPPINES

INSTITUTE: 0525

THAI

Determination of amino acids in edible Thai mushrooms.
THAILAND

INSTITUTE: 0660

Determination of mercury in Thai marine fish.
THAILAND

INSTITUTE: 0660

THAI

<CONT.>

Determination of proximate composition of Thai food.

THAILAND

INSTITUTE: 0690

Feed values of Thai lunches.

THAILAND

INSTITUTE: 0676

Study on amylose content and gelatinization of recommended Thai rice varieties by using starch-iodine-blue test and alkali test in various storage time as related to cooking.

THAILAND

INSTITUTE: 0670

THAILAND

Improvement of tapioca pellets produced in Thailand.*

THAILAND

INSTITUTE: 0655

Studies of food composition in Thailand.

THAILAND

INSTITUTE: 0695

THIAMINE

Effect of parboiling on thiamine distribution in rice grain.

PHILIPPINES

INSTITUTE: 0550

THREONINE

Microbial production of threonine and methionine.

INDIA

INSTITUTE: 0280

Rice fortification with lysine and threonine.

THAILAND

INSTITUTE: 0687

Studies on microbial production of threonine.

INDIA

INSTITUTE: 0260

THRESHER

Design and development of a simple sorghum thresher.

PHILIPPINES

INSTITUTE: 0577

Design, development, and testing of a soybean thresher.

PHILIPPINES

INSTITUTE: 0577

TIN

Evaluation of tin containers and alternate containers for packing fruit and vegetable products.

INDIA

INSTITUTE: 0260

TIN

<CONT.>

Study of fixed oil from seed of tin ped (*Alstonia Scholaris*).
THAILAND

INSTITUTE: 0660

TODDY

Processing of toddy.

INDIA

INSTITUTE: 0260

TOFU

Some efforts for fresh tofu preservation under market conditions.

INDONESIA

INSTITUTE: 0320

TOMATO

A research on products from tomato.

THAILAND

INSTITUTE: 0660

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

The acceptability of papaya tomato candy.

PHILIPPINES

INSTITUTE: 0535

TOMATOES

Studies on the utilization of tomatoes (*Lycopersicum Esculentum*) into tomato-coco honey, tomato-paste candy, tomato banana catsup, and dried green tomato pickle.

PHILIPPINES

INSTITUTE: 0525

Suitability of different varieties of tomatoes for juice production.

PAKISTAN

INSTITUTE: 0505

The use of four kinds of vegetables (eggplant, ampalaya, green tomatoes, and kangkong) in sweet mixed pickles.

PHILIPPINES

INSTITUTE: 0535

TOTAL

Carabao milk. XIII. Its formol factors for total protein and casein determination.

PHILIPPINES

INSTITUTE: 0577

TOXIC

A survey on the occurrence of fungal toxins in food grain and foodstuffs elaborated by aspergilli and penicillia and detailed studies on the toxic manifestation of one or two such compounds.

INDIA

INSTITUTE: 0260

TOXIC

<CONT.>

Analysis of nutrients and toxic substances in food.

INDONESIA

INSTITUTE: 0315

Biochemical investigations on toxic factors present in guar bean and other seeds.

INDIA

INSTITUTE: 0260

Estimation of toxic substances in the brassica seed and meals.

PAKISTAN

INSTITUTE: 0505

TOXICANTS

Toxicants in farm and marine food products

KOREA

INSTITUTE: 0413

TOXICITY

Development and evaluation of indigenous high-protein supplements, concentrates and isolates for human feeding. Phase II. Biological and toxicity tests.

PHILIPPINES

INSTITUTE: 0545

Environmental toxicity studies.

INDIA

INSTITUTE: 0255

Possibility of acute or chronic toxicity associated with the feeding of sal (shorea robusta) fat.

INDIA

INSTITUTE: 0260

Toxicity of food additives and naturally occurring controls.

INDIA

INSTITUTE: 0255

TOXICOLOGICAL

Toxicological evaluation of food.

PHILIPPINES

INSTITUTE: 0545

TOXIN

Studies on solvent extraction for obtaining toxin free meal and oil from groundnuts.

INDIA

INSTITUTE: 0260

TOXINS

A survey on the occurrence of fungal toxins in food grain and foodstuffs elaborated by aspergilli and penicillia and detailed studies on the toxic manifestation of one or two such compounds.

INDIA

INSTITUTE: 0260

TOXINS

<CONT.>

Occurrence of fungal toxins in common dietary items of the population in and around Man-alore and incidence of liver diseases like cirrhosis and hepatic cancer in the community.

INSTITUTE: 0260

INDIA

Studies on bacterial toxins.

INSTITUTE: 0255

INDIA

TRACE

Chemistry of trace constituents in vegetables and their significance in processing.

INSTITUTE: 0290

INDIA

Trace elements of some Philippine food.

INSTITUTE: 0545

PHILIPPINES

TRADITIONAL

Modernization of traditional drinks in Korea.

INSTITUTE: 0415

KOREA

Studies on traditional fermented food products.

INSTITUTE: 0650

THAILAND

TRAINING

Mobile training unit project.

INSTITUTE: 0673

THAILAND

Training in food preservation.

INSTITUTE: 0490

NEPAL

TRANSPORT

Studies on the quality of eggs during storage and transport.

INSTITUTE: 0260

INDIA

TRANSPORTATION

All India coordinated project on transportation of fresh fish.

INSTITUTE: 0280

INDIA

TRIAL

Canning trial on lapsi fruit.

INSTITUTE: 0490

NEPAL

Varietal canning trial on some varieties of peaches.

INSTITUTE: 0490

NEPAL

TROPICAL

Production and processing of high protein tropical mushroom pellets by submerged culture.

PHILIPPINES

INSTITUTE: 0577

TRYPSIN

Blood amino acids in evaluating the quality of legume proteins as influenced by trypsin and growth inhibitors.

INDIA

INSTITUTE: 0260

Trypsin inhibitor activity and protein quality of tapilan beans.

PHILIPPINES

INSTITUTE: 0577

TRYPTOPHAN

Lysine and tryptophan enrichment of corn grit.

PHILIPPINES

INSTITUTE: 0577

TUBERS

Starches of tubers and grains.

INDIA

INSTITUTE: 0290

TUBORS

Biochemistry of radiation-induced dormancy in bulbs and tubors.

INDIA

INSTITUTE: 0255

TURBIDITY

Turbidity of liquid in canned and bottled mushrooms.

KOREA

INSTITUTE: 0400

ULTRAVIOLET

Effect of sunlight, incandescent, fluorescent, and ultraviolet lights on the oxidation of edible soybean oil.

KOREA

INSTITUTE: 0450

UMRAN

Effect of the stage of ripeness on various constituents of ber (Umrans-9 variety).

PAKISTAN

INSTITUTE: 0505

UNCONVENTIONAL

Unconventional food sources: plant leaves as sources of protein.

PHILIPPINES

INSTITUTE: 0577

UNICELLULAR

Unicellular protein production using domestic wastewater.

THAILAND

INSTITUTE: 0655

VACUUM

Inclined-film vacuum evaporation of fruit juices.

THAILAND

INSTITUTE: 0665

Vacuum freeze drying of mushrooms.

KOREA

INSTITUTE: 0400

VALINE

Microbial production of valine.

INDIA

INSTITUTE: 0280

VALUES

Feed values of Thai lunches.

THAILAND

INSTITUTE: 0676

VEGETABLE

A study on the preservation of whole eggs with vegetable tannin solution.

INDONESIA

INSTITUTE: 0305

Analysis of fruit and vegetable products under FPO.

INDIA

INSTITUTE: 0260

Development and improvement of flavour and acceptability of lac-tone beverages based on vegetable proteins and milk substitutes for coffee and tea.

INDIA

INSTITUTE: 0260

Differential responses to physico-chemical treatments of spores and vegetable cells.

INDIA

INSTITUTE: 0255

Evaluation of tin containers and alternate containers for packing fruit and vegetable products.

INDIA

INSTITUTE: 0260

Exploitable vegetable protein source.

THAILAND

INSTITUTE: 0650

Fruit and vegetable processing.

PHILIPPINES

INSTITUTE: 0545

Study of blending of vegetable milk and cow milk to test the likeness.

THAILAND

INSTITUTE: 0670

Study of vegetable varieties for food industry.

THAILAND

INSTITUTE: 0670

VEGETABLE

<CONT.>

Survey of machinery and equipment requirement of; (i) fruit and vegetable preservation industry, (ii) biscuit and confectionery industry.

INDIA

INSTITUTE: 0260

Textured vegetable protein from mushrooms.*

PHILIPPINES

INSTITUTE: 0525

VEGETABLES

Ascorbic acid content and vitamin A value of Philippine fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

Canning preservation of fruit and vegetables.

BANGLADESH

INSTITUTE: 0055

Chemistry of trace constituents in vegetables and their significance in processing.

INDIA

INSTITUTE: 0290

Comparative aspects of processing for conservation of fruit and vegetables and ready-to-serve food.

INDIA

INSTITUTE: 0255

Dehydration of local fruit and vegetables.

PHILIPPINES

INSTITUTE: 0545

Dehydration of vegetables in season.*

PHILIPPINES

INSTITUTE: 0525

Determination of pesticide residues in foodstuffs, vegetables and fruit.

THAILAND

INSTITUTE: 0690

Fermentation of fruit and vegetables. I. Ginger (*Zingiber officinale* Linn).

PHILIPPINES

INSTITUTE: 0577

Fermentative preservation of vegetables.

INDIA

INSTITUTE: 0290

Fruit and vegetables processing and preservation.

KOREA

INSTITUTE: 0430

Fundamental studies on freezing preservation of fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

VEGETABLES

<CONT.>

Preservation of vegetables and fruit.

THAILAND

INSTITUTE: 0650

Quality control and standardization of fruit and vegetables.

NEPAL

INSTITUTE: 0490

Research for an effective and practical method of rinsing vegetables and fruit by using various rinsing agents.

THAILAND

INSTITUTE: 0690

Standardization and development of indigenous sweets partially or wholly based on fruit and vegetables of the region.

INDIA

INSTITUTE: 0260

Studies on prepackage and storage of fresh fruit and vegetables in (1) unit plastic containers (bags) (2) bulk containers lined with plastic film, under different atmospheric conditions prevailing in the consumer areas.

INDIA

INSTITUTE: 0260

The use of four kinds of vegetables (eggplant, ampalaya, green tomatoes, and kangkong) in sweet mixed pickles.

PHILIPPINES

INSTITUTE: 0535

VIBRATION

Accelerated simulation of vibration hazards on packaged food.

INDIA

INSTITUTE: 0260

VINE

Studies on fruit vine.

INDIA

INSTITUTE: 0260

VINELANDII

Free radical formation on azotobacter vinelandii shethna flavoprotein.

KOREA

INSTITUTE: 0445

VITAMIN

Ascorbic acid content and vitamin A value of Philippine fruit and vegetables.

PHILIPPINES

INSTITUTE: 0577

Changes in vitamin C content in amala juice during processing and storage.

NEPAL

INSTITUTE: 0490

VITAMIN

<CONT.>

Effect of different treatments on vitamin-C contents in various varieties of peas.

PAKISTAN

INSTITUTE: 0505

Role of vitamin A and E on membrane permeability and lipid composition of biomembranes.

INDIA

INSTITUTE: 0255

VITAMINS

Enrichment and fortification of poor Indian diets in the nutrients (vitamins, minerals) limiting amino acids and proteins on the growth and metabolism of nitrogen, calcium, and phosphorus in children.

INDIA

INSTITUTE: 0260

Studies on the technology of fortification of cereals and their products with essential amino acids, proteins, vitamins, and minerals.

INDIA

INSTITUTE: 0260

WAFFLES

Cassava flour in the preparation of waffles.

PHILIPPINES

INSTITUTE: 0535

WALNUTS

Studies on changes in walnuts during processing and storage to regard the deteriorative changes viz, colour, loss of flavour, and onset of rancidity.

INDIA

INSTITUTE: 0260

WASTE

Waste juice utilization by fermentation.

SRI LANKA

INSTITUTE: 0630

Waste recovery through microbial processes.

THAILAND

INSTITUTE: 0650

WASTES

Evaluation of protein quality of the extracted protein concentrate from various leaf wastes.

PAKISTAN

INSTITUTE: 0505

Feed from wastes and by-products.

KOREA

INSTITUTE: 0415

Studies on the potentials of leaf proteins for the preparation of concentrates from various leaf wastes in West Pakistan.

PAKISTAN

INSTITUTE: 0505

WASTES

<CONT.>

Utilization of slaughter house wastes.

BANGLADESH

INSTITUTE: 0055

WASTEWATER

Unicellular protein production using domestic wastewater.

THAILAND

INSTITUTE: 0655

WATER

Dehulling of rice beans by water soaking.

PHILIPPINES

INSTITUTE: 0545

Determination of bacteriological quality of ice and ice-preparing water in Bangkok.

THAILAND

INSTITUTE: 0690

Effect of ethylene and/or hot water treatment on the ripening behaviour of slightly less mature mango fruit.

INDIA

INSTITUTE: 0260

Effect of the growth rate of certain fresh water fish on the nutritive value of the fish.

MALAYSIA

INSTITUTE: 0480

Food, beverage, and water analysis for quality control according to Public Health food law.

THAILAND

INSTITUTE: 0690

Production of levoglucosan from water hyacinthe of Asia.*

THAILAND

INSTITUTE: 0655

Quantitative determination of mercury in polluted water and in fish from polluted area.

THAILAND

INSTITUTE: 0690

Studies on the preparation of nata using coconut water (H₂O), coconut milk (Cocos Nucifera Linn.), pineapple (Ananas comossus Linn. Merr.), Santol (Sandoricum Koetjape Burm.F), guava (Psidium guajava Linn.), Nangka (Artocarpus integrifolia M.)

PHILIPPINES

INSTITUTE: 0525

The determination of water activity of salted fish cakes.

INDONESIA

INSTITUTE: 0305

WATER**<CONT.>**

The effect of water, extraction, filtering, and calcium sulphate (CaSO_4) on rendement of protein soybean curd ("Tahu").

INDONESIA

INSTITUTE: 0305

Water and protein reclamation from sewage.

THAILAND

INSTITUTE: 0655

Water reclamation and algal protein production through sewage treatment.

THAILAND

INSTITUTE: 0655

Whey as a culture medium for abatement of water pollution.*

THAILAND

INSTITUTE: 0655

WEANING

Development of supplementary weaning food.

INDONESIA

INSTITUTE: 0315

Standardization and evaluation of weaning food.

INDIA

INSTITUTE: 0260

WEEVIL

Control of fruit flies and mango stone weevil.

INDIA

INSTITUTE: 0255

WEIGHT

A study on the relationship of different beef and pork cuts on the dressed weight.

PHILIPPINES

INSTITUTE: 0530

Drained weight control in canned mushrooms processing.

KOREA

INSTITUTE: 0400

How to control drain weight of canning products.

KOREA

INSTITUTE: 0400

WET

Coconut processing by wet process.

INDONESIA

INSTITUTE: 0310

Milled, cooked, and sensory qualities of promising wet and dry season selections in the national rice varietal performance tests.

PHILIPPINES

INSTITUTE: 0577

WET

<CONT.>

Studies on wet processing of coconut.

PHILIPPINES

INSTITUTE: 0577

Wet processing of coconut.

PHILIPPINES

INSTITUTE: 0570

WHEAT

Baking study on indigenous wheat variety.

NEPAL

INSTITUTE: 0490

Development of methodology for the production of Bulgur wheat.

INDIA

INSTITUTE: 0280

Use of non-wheat flour in breadmaking.

PHILIPPINES

INSTITUTE: 0577

WHEY

Whey as a culture medium for abatement of water pollution.*

THAILAND

INSTITUTE: 0655

WHOLESALE

Wholesale cut yield of mutton and some of its culinary uses.

PHILIPPINES

INSTITUTE: 0530

WHOLESOMENESS

Processing of products of wholesomeness studies.

INDIA

INSTITUTE: 0255

WINE

Rice wine through Neurospora hydrolyzate.

PHILIPPINES

INSTITUTE: 0525

Some Philippine fruit and their potential for wine making with special emphasis on consumer preference.

PHILIPPINES

INSTITUTE: 0525

The comparison of wine production from different raw materials.

THAILAND

INSTITUTE: 0670

WOOD

Design and construction of a simple hand juicer (from bamboo and wood).

BANGLADESH

INSTITUTE: 0051

XYLANASE

Study on the production and characteristics of xylanase by *Aspergillus niger*.

KOREA

INSTITUTE: 0445

YEAST

A study on the production of yeast utilising ethanol as sole source of carbon.

KOREA

INSTITUTE: 0445

Technique for growing yeast in tapioca to increase its protein content.*

THAILAND

INSTITUTE: 0673

Utilization of molasses as a substrate for production of yeast protein.*

THAILAND

INSTITUTE: 0673

Utilization of yeast protein for human food.

THAILAND

INSTITUTE: 0665

Yeast production from the hydrolyzates of sweet potato starch as a carbon source.*

KOREA

INSTITUTE: 0420

YEASTS

Studies on the slime-forming yeasts of soy-sauce.

KOREA

INSTITUTE: 0420

ZINGIBER

Fermentation of fruit and vegetables. I. Ginger (*Zingiber officinale* Linn).
PHILIPPINES

INSTITUTE: 0577

Some factors affecting the retention of main flavour components of ginger rhizomes (*Zingiber officinale*, Roscoe "Var. Hawaiian").

PHILIPPINES

INSTITUTE: 0577

Studies on the dehydration of native ginger (*Zingiber officinale* Roscoe).

PHILIPPINES

INSTITUTE: 0525

ANNEX 1

LIST OF JOURNALS

(held by food science and technology research institutes
in Southeast Asia)

<u>Country</u>	<u>UN Country Code</u>
Bangladesh	0050
Burma	0104
India	0356
Indonesia	0360
Korea	0410
Malaysia	0458
Nepal	0524
Pakistan	0586
Philippines	0608
Singapore	0702
Sri Lanka	0734
Thailand	0764
Republic of Vietnam	0868

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
Abstracts of Papers, American Chemical Society	0360	0310		0360	0310
	0410	0437			0320
	0458	0480		0586	0505
	0608	0550		0608	0525
	0702	0610			0550
	0764	0660			0570
Advances in Carbohydrate Chemistry and Biochemistry	0050	0058			0577
	0360	0310		0702	0610
	0608	0550		0764	0650
		0570			0655
		0577	Agricultural Situation in India	0356	0260
	0702	0610		0608	0550
Advances in Food Research	0050	0058			0570
	0360	0310		0764	0655
		0320	Agronomy Journal	0050	0058
	0410	0450		0356	0255
	0524	0490			0270
	0608	0550			0275
		0570			0285
		0577		0360	0320
	0702	0610		0410	0413
Agricultural and Biological Chemistry	0050	0058			0445
	0356	0255		0458	0480
		0260		0586	0505
		0285		0608	0535
	0360	0310			0550
	0410	0415			0555
		0435			0570
		0445			0577
	0608	0550		0764	0580
		0555			0650
		0570			0655
		0577			0674
	0764	0650	American Council on Consumer Interests	0868	0730
Agricultural Engineering	0356	0255	Newsletter	0764	0673
		0260	American Dairy Review	0356	0285
	0360	0310		0360	0320
		0320		0586	0505
	0410	0445		0608	0530
	0608	0550			0555
		0570			0570
		0577			0577
	0764	0674	American Journal of Agricultural Economics	0050	0058
Agricultural Marketing	0608	0550		0356	0285
		0565		0360	0310
		0570			0320
		0577		0410	0420
Agricultural Research (Washington)	0050	0058			0445
	0356	0285		0458	0480

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
	0608	0550			0560
		0570			0570
		0577			0577
	0702	0610		0702	0607
	0764	0655			0610
		0674		0764	0650
					0655
American Journal of Clinical Nutrition	0356	0255			
		0260	Araneta Journal of Agriculture	0356	0260
	0410	0445		0608	0525
	0524	0490			0550
	0608	0560			0570
		0570			0577
		0575			
		0577	Australian Fisheries	0356	0260
	0764	0674	Australian Journal of Agricultural Research	0356	0260
		0676		0360	0320
American Journal of Enology & Viticulture	0356	0260		0410	0420
	0360	0310		0608	0550
American Potato Journal	0356	0275			0570
	0410	0435			0577
		0445		0764	0655
	0586	0505			0660
	0608	0570			0674
		0577			
Antonie van Leeuwenhoek Journal of Microbiology & Serology	0356	0260	Australian Journal of Biological Sciences	0050	0055
	0608	0550		0356	0255
		0570			0260
Applied Microbiology	0050	0055			0270
		0058			0275
	0356	0255		0360	0320
		0260		0410	0420
		0263			0435
		0270			0437
		0280			0450
		0285		0458	0480
	0360	0305		0608	0550
		0310			0565
		0320			0570
	0410	0413			0577
		0415		0764	0650
		0435			0674
		0437	Australian Journal of Dairy Technology	0050	0058
		0450		0356	0260
	0458	0475		0360	0310
		0480			0320
	0524	0490		0608	0555
	0586	0505			0570
	0608	0550			0577
		0555			

<i>Journal Title</i>	<i>Country Institute</i>		<i>Journal Title</i>	<i>Country Institute</i>	
Australian Journal of Marine & Freshwater Research	0356	0260			0480
	0360	0320		0586	0505
	0410	0420		0608	0550
	0608	0570			0555
		0577			0570
Australian Sugar Journal	0608	0555		0702	0577
		0570		0764	0610
		0577			0650
Bacteriological Reviews	0356	0255			0674
		0260			0676
	0410	0420	Biochemistry	0050	0058
	0608	0445		0356	0255
		0570			0260
Bakers' Digest	0702	0577		0360	0310
	0764	0610		0410	0420
Baking Industry	0410	0655		0524	0490
	0586	0435		0608	0550
Biatas	0764	0505			0570
	0356	0650		0702	0577
Biochemical & Biophysical Research Communications		0260		0764	0610
	0410	0420	Biochemistry (USSR)	0356	0673
	0608	0550		0356	0255
		0570			0260
		0577	Biological Reviews	0608	0570
Biochimica et Biophysica Acta	0702	0610		0356	0255
	0356	0255			0280
		0260		0608	0570
	0360	0310		0702	0577
	0410	0320		0764	0610
Biochemical Journal	0608	0413	Biotechnology & Bioengineering	0356	0260
		0550			0280
		0570		0608	0550
		0577			0570
	0702	0610			0577
Borden's Review of Nutrition Research	0050	0055	Brewers Digest	0702	0610
	0356	0255		0764	0655
		0260		0360	0315
		0263		0608	0560
		0285			0570
British Food Journal		0290	British Food Journal		0575
	0360	0310			0577
		0315		0586	0505
		0320		0356	0260
	0410	0413			0285
		0415		0360	0310
		0420			0315
		0445		0410	0415
		0450		0608	0570
	0458	0475			0577
				0764	0650

<i>Journal Title</i>	<i>Country Institute</i>		<i>Journal Title</i>	<i>Country Institute</i>	
British Food Manufacturing Industries Research Association Abstracts from Current Scientific and Technical Literature	0356	0260	Canadian Food Industries	0360	0310
	0360	0310		0586	0505
British Journal of Nutrition	0050	0055	Canadian Food Journal	0410	0450
	0356	0255	Canadian Institute of Food Technology Journal	0356	0255
		0260		0360	0310
		0285		0608	0570
		0290			0577
	0360	0315	Canadian Journal of Animal Science	0764	0655
	0410	0420		0356	0260
	0524	0490		0608	0570
	0608	0560			0577
		0570		0764	0674
		0577	Canadian Journal of Biochemistry	0050	0055
	0702	0610			0058
	0764	0655		0356	0255
		0674			0263
British Poultry Science	0356	0260			0270
	0608	0577			0285
	0702	0604		0410	0435
		0610			0437
British Sugar Beet Review	0356	0260			0450
Bulletin of Grain Technology	0356	0260		0458	0475
		0280			0480
	0608	0555		0586	0505
		0570		0608	0550
		0577			0555
	0734	0640			0570
Bulletin of the Nutrition Foundation of the Philippines	0608	0525			0577
		0550		0702	0610
		0560		0764	0650
		0570	Canadian Journal of Microbiology	0050	0055
Bulletin of the Research Institute for Food Science, Kinki University, Japan	0360	0310		0356	0255
	0608	0550			0260
		0555			0263
					0270
Bulletin of the Research Institute for Food Science, Kyoto University, Japan	0360	0310			0285
	0608	0550		0410	0435
		0555			0437
					0450
Cajanus Newsletter	0356	0260		0458	0475
California Agriculture	0608	0550			0480
		0565		0586	0505
		0570		0608	0550
		0577			0555
	0764	0655			0570
		0674			0577
				0702	0610

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
Canner/Packer	0356	0260	Ceylon Coconut Quarterly	0356	0260
	0608	0560		0608	0570
		0575	Chemical Abstracts	0356	0255
Canning & Packing	0050	0055		0360	0310
		0058		0410	0413
	0356	0260			0420
	0410	0415			0445
	0702	0607		0586	0505
Canning Technology	0410	0415		0608	0550
Cashew Journal	0356	0260			0577
Cereal Chemistry	0050	0055		0702	0610
		0058		0764	0655
	0356	0255	Chemistry & Industry	0356	0255
		0260		0360	0310
		0270		0608	0550
		0280		0702	0607
	0360	0305			0610
		0310	Coconut Bulletin	0356	0260
		0315		0360	0310
		0320	Coffee & Cacao Journal	0608	0565
	0410	0400			0570
		0413			0577
		0415	Commercial Fisheries		
		0420	Abstracts	0608	0575
		0435	Confectionary Production	0356	0260
		0445	Confructa	0356	0260
		0450	Cornell Hotel & Restaurant		
	0458	0480	Administration Quarterly	0608	0560
	0586	0505	CRC Critical Reviews in		
	0608	0550	Food Technology	0356	0260
		0555		0608	0560
		0570	CSIRO Division of Food		
		0575	Preservation Technical Papers	0360	0310
		0577		0608	0555
	0764	0650			0570
Cereal Science Today	0356	0260	CSIRO Food Research		
		0280	Quarterly	0356	0260
	0360	0310			0285
		0320		0360	0310
	0410	0413			0315
		0415		0608	0555
	0608	0535			0570
		0550		0702	0607
		0570	Cultured Dairy Products		
		0575	Journal	0356	0285
		0577		0410	0437
					0450
CERES: FAO Review	0360	0320	Dairy Industries	0050	0055
	0410	0445			0058
	0608	0550		0356	0275
		0570			0285
	0702	0604		0410	0400
	0868	0730			0450

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
	0608	0577			0577
	0764	0674		0764	0674
Dairy Science Abstracts	0050	0055	Fishery Bulletin	0356	0260
	0356	0260		0764	0655
	0360	0320	Fishery Technology	0356	0260
	0410	0445	Fishing News International	0356	0260
	0608	0570	Flavour Industry	0356	0260
		0577			0285
	0764	0674	Flour Milling & Backing Research		
Deutsche Lebensmittel- Rundschau	0356	0260	Association, Abstracts	0356	0260
	0608	0570	Folia Microbiologica	0356	0260
		0577		0608	0550
	0764	0690			0570
Die Fleischwirtschaft	0702	0604			0577
Die Lebensmittelindustrie	0356	0260	Food & Agricultural Legislation	0356	0285
Dietetic Association of the Philippines Bulletin	0608	0575		0360	0310
European Journal of Biochemistry				0764	0650
	0356	0255	Food & Cookery Review	0356	0260
		0260	Food & Cosmetics Toxicology	0356	0260
	0608	0550		0360	0310
		0570		0608	0570
		0577			0577
Experimental Agriculture	0356	0255		0702	0607
		0260			0610
	0608	0550		0764	0650
		0570	Food & Drug Review	0360	0310
		0577		0764	0650
	0764	0655	Food & Nutrition		
Farm and Food Research	0410	0435	Notes & Reviews (Aust.)	0360	0315
		0437		0608	0555
	0608	0555		0764	0687
Farm Journal	0360	0320	Food & Nutrition Research Center Annual Report	0608	0550
	0608	0550	Food, Drug, Cosmetic Law Journal	0360	0310
		0565		0410	0415
		0570		0608	0570
		0577			0577
	0764	0674	Food Engineering	0050	0055
Federation Proceedings — Federation of American Societies for Experimental Biology	0356	0255			0058
		0260		0356	0255
	0410	0420			0260
		0445			0270
	0608	0550			0280
		0577			0285
Feed & Farm Supplies	0586	0505			0290
	0608	0577		0360	0305
Feedstuffs	0360	0320			0310
	0586	0505			0320
	0608	0570		0410	0400
					0415

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
	0410	0435			0555
		0437			0570
		0445			0575
		0450			0577
	0608	0525		0734	0630
		0535		0764	0650
		0537	Food News	0410	0415
		0545	Food Packaging	0360	0310
		0555		0410	0415
		0560	Food Preservation Quarterly	0360	0310
		0570			0315
		0575		0410	0415
		0577			0420
	0702	0607		0608	0570
	0764	0650			0577
Food from Poland	0356	0260	Food Processing	0050	0055
Food in Canada	0356	0260		0356	0260
		0285			0285
	0586	0505		0360	0310
Food Industries Journal	0356	0255			0320
		0260		0410	0400
		0285			0415
	0608	0550			0435
Food Industry (JA)	0410	0413			0437
		0415			0445
Food Industry (KOR)	0410	0413			0450
		0415		0586	0505
Food Irradiation	0356	0255		0608	0555
		0260			0577
	0410	0413		0734	0630
				0764	0650
Food Machinery			Food Processing &		
Information Service	0356	0260	Marketing	0050	0055
Food Management in				0360	0320
Plant & Business	0608	0575	Food Processing &		
Food Manufacture	0356	0255	Packaging	0608	0555
		0260	Food Processing Industry	0356	0255
		0263			0260
		0270			0280
		0280		0360	0310
		0285		0608	0537
		0290			0555
	0360	0315		0702	0607
	0410	0400	Food Product Development	0356	0260
		0415			0285
		0420		0360	0320
		0435		0410	0437
		0437			0450
		0450		0702	0607
	0524	0490	Food Production/Management	0356	0260
	0586	0505		0608	0560
	0608	0525	Food Research	0360	0310
		0545			0315

<i>Journal Title</i>	<i>Country Institute</i>		<i>Journal Title</i>	<i>Country Institute</i>	
	0360	0320		0356	0290
	0608	0537		0360	0305
		0550			0310
		0555			0315
		0560			0320
		0577		0410	0400
Food Research Institute					0411
Studies in Agricultural					0413
Economics, Trade and					0415
Development	0356	0260			0420
	0410	0420			0430
	0764	0650			0437
		0655			0445
Food Research Institute					0450
(Tokyo) Report	0608	0550		0458	0480
Food Research	0360	0310		0524	0490
	0410	0445		0586	0505
	0608	0575		0608	0530
Food Science Abstracts	0050	0055			0535
	0360	0310			0540
	0608	0555			0550
		0570			0555
		0575			0560
		0577			0570
	0764	0650			0575
Food Science & Technology	0356	0260			0577
	0360	0310		0702	0604
		0320		0734	0630
	0524	0490		0764	0650
	0608	0525			0655
		0550			0665
	0764	0687			0673
Food Science &					0687
Technology Abstracts	0356	0260			0690
	0410	0415	Food Technology Abstracts	0608	0550
	0608	0550			0575
		0570	Food Technology in Australia	0356	0260
		0577			0270
	0702	0604		0360	0305
	0764	0650			0310
Food Science (India)	0524	0490			0315
	0608	0570		0410	0420
		0577			0437
Food Science (Mysore)	0524	0490			0450
	0608	0550		0608	0555
		0570			0570
Food Technology	0050	0055			0577
		0058		0734	0630
	0356	0255		0764	0650
		0260			0673
		0263	Food Technology in		
		0280	New Zealand	0356	0260
		0285			

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
	0356	0285	Indian Horticulture	0356	0255
	0764	0673			0260
Food Trade Review	0356	0260		0608	0570
	0608	0525	Indian Journal of Agricultural Sciences	0356	0255
	0702	0607			0260
Foreign Agricultural Trade of the US	0410	0445		0608	0550
	0608	0565			0570
Foreign Agriculture	0356	0260		0702	0610
	0360	0320		0764	0655
	0608	0550			0674
		0565	Indian Journal of Animal Sciences	0356	0260
		0570		0608	0550
		0577			0570
	0764	0655			
		0674	Indian Journal of Biochemistry	0356	0255
Foreign Crops & Markets	0608	0565			0260
Freedom from Hunger	0608	0550		0608	0570
		0570			
		0575	Indian Journal of Dairy Science	0356	0260
Fruits	0356	0260			0285
	0360	0310			0570
	0608	0570	Indian Journal of Fisheries	0356	0260
	0868	0730		0702	0610
Hoard's Dairyman	0360	0320			
	0586	0505	Indian Journal of Horticulture	0356	0255
	0608	0570			0260
		0577		0608	0570
Horticultural Abstracts	0356	0260			
	0410	0420	Indian Journal of Nutrition & Dietetics	0356	0255
	0608	0570			0260
		0577			0270
	0764	0674			0280
Hortscience	0356	0260			0285
	0608	0570			0290
		0577			
	0764	0674		0410	0435
Hospitality Magazine	0608	0575			0437
Husipar	0356	0260		0458	0480
Indian Bee Journal	0356	0260		0608	0550
Indian Coffee	0356	0260			0570
	0608	0570			0577
Indian Dairyman	0356	0260		0764	0687
	0608	0570	Indian Miller	0356	0260
Indian Farming	0356	0255	Indian Oil & Soap Journal	0356	0260
		0260	Indian Perfumer	0356	0260
	0608	0550	Indian Poultry Gazette	0356	0260
		0570		0608	0570
	0702	0610			0577
Indian Food Packer	0356	0255	Indian Seafoods	0356	0260
		0260	Indian Spices	0356	0260
		0285	Indian Sugar	0356	0260
	0764	0673		0608	0555

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
	0608	0570			
		0577			
Industrie Alimentari	0356	0260	Japanese Journal of Microbiology	0356	0255
Industries Alimentaires et Agricoles	0356	0260		0608	0280
Institutions/Volume					0550
Feeding Management	0608	0550			0570
		0560			0577
		0570	Japanese Society of Food & Nutrition Journal	0410	0413
		0575		0608	0550
Intensive Agriculture	0356	0260	Journal of Agricultural & Food Chemistry	0050	0055
	0608	0550			0058
International Biodeterioration Bulletin	0356	0280		0356	0255
	0764	0655			0260
International Bottler & Packer	0356	0260			0263
International Brewers Journal	0050	0055			0270
International Institute of Refrigeration	0356	0260			0280
International Journal of Biochemistry	0356	0260			0285
International Journal of Protein Research	0356	0255		0360	0290
		0260		0410	0310
	0608	0550			0411
	0702	0610			0415
International Rice Commission Newsletter	0608	0550			0430
		0565			0437
		0570			0445
		0577			0450
International Sugar Journal	0356	0260		0458	0480
	0586	0505		0524	0490
	0608	0555		0586	0505
		0570		0608	0550
		0577			0555
Irish Journal of Agricultural Research	0356	0260			0560
Israel Journal of Agricultural Research	0356	0260			0565
	0608	0550			0570
		0570			0575
		0577			0577
	0764	0655			0580
		0674			0580
Japanese Journal of Dairy Science	0356	0285		0702	0604
Japanese Journal of Food & Nutrition	0410	0430			0607
Japanese Journal of Food Science	0410	0400		0764	0650
Japanese Journal of Food Science & Technology	0410	0430			0660
					0673
			Journal of Agricultural Research (Pakistan)	0410	0445
				0586	0505
				0608	0570
			Journal of Agriculture & Food Chemistry	0360	0310
					0315
				0410	0413
					0420
				0608	0570
					0577

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
	0702	0607			
	0734	0630	Journal of Antibiotics	0356	0280
	0764	0673	Journal of Applied	0050	0055
		0674	Bacteriology	0356	0255
Journal of the American					0260
Chemical Society	0356	0255			0263
	0360	0310			0270
	0410	0413			0280
		0445			0285
	0586	0505		0360	0305
	0608	0550		0410	0415
		0570			0435
		0577			0437
	0702	0610			0450
	0764	0674		0458	0475
Journal of the American					0480
Dietetic Association	0356	0260		0586	0505
	0360	0315		0608	0550
	0586	0505			0555
	0608	0545			0560
		0550			0570
		0560			0577
		0570		0702	0604
		0575			0610
	0764	0690		0764	0650
Journal of the American Oil			Journal of Applied		
Chemists' Society	0050	0055	Chemistry & Biotechnology	0356	0255
	0356	0260			0260
		0263		0608	0570
		0270			0577
		0285		0764	0655
		0290	Journal of the Association of		
	0360	0305	Official Analytical Chemists	0050	0055
		0310			0058
	0410	0415		0356	0255
		0450			0260
	0524	0490			0263
	0586	0505			0270
	0608	0550			0285
		0555			0290
		0560		0360	0320
		0570		0410	0415
		0577			0430
	0702	0607			0437
	0764	0650			0450
Journal of Animal Science	0360	0320		0458	0480
	0410	0420		0524	0490
		0445		0586	0505
	0608	0565		0608	0530
		0570			0550
		0577			0555
	0702	0604			0570
	0764	0674			0577

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
	0608	0580			0674
	0702	0604	Journal of Chromatography	0356	0255
	0764	0650			0260
		0660		0360	0310
		0690		0608	0550
Journal of Bacteriology	0356	0255			0570
		0280		0764	0674
		0290			0690
	0360	0320	Journal of Consumer Affairs	0764	0673
	0410	0420	Journal of Dairy Research	0050	0055
		0445			0058
	0608	0550		0356	0260
		0570			0285
		0577		0410	0420
	0764	0655			0445
		0690	Journal of Dairy Science	0050	0055
Journal of Biochemistry	0356	0255			0058
		0260		0356	0260
	0360	0320			0270
	0410	0411			0275
		0413			0285
		0420		0360	0320
	0524	0490		0410	0415
	0608	0550			0420
		0570			0435
		0577			0437
	0702	0610			0445
Journal of Biological Chemistry					0450
	0356	0255		0458	0480
		0260		0586	0505
		0280		0608	0530
		0290			0535
	0360	0310			0565
		0320			0570
	0410	0413			0577
		0420		0702	0610
		0445		0764	0674
	0608	0550	Journal of the Fisheries Research Board of Canada	0356	0260
		0570		0410	0411
		0577	Journal of Food Science	0050	0055
	0702	0610			0058
	0764	0674		0356	0255
		0676			0260
Journal of Chromatographic Science	0356	0255			0280
	0410	0415			0285
		0420		0360	0310
		0437			0320
		0450		0410	0413
	0608	0550			0415
		0570			0420
		0577			0445
	0764	0650		0524	0450
					0490

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
	0586	0505			0570
	0608	0537			0575
		0550			0577
		0560		0702	0604
		0570			0607
		0577			0610
	0702	0604		0734	0630
		0607		0764	0673
		0610			0674
	0764	0650	Journal of General & Applied Microbiology	0356	0255
		0660			0260
		0665			0280
		0673		0608	0550
		0674			0577
		0687		0764	0674
Journal of Food Science & Technology	0356	0255	Journal of General Microbiology	0356	0255
		0260			0260
		0263			0280
		0280			0290
		0285		0410	0413
	0360	0310			0420
	0410	0413		0608	0550
		0415			0570
	0524	0490			0577
	0608	0550		0702	0610
		0570		0764	0655
		0575	Journal of Home Economics	0356	0260
		0577		0360	0315
	0764	0673			0320
Journal of Food Science Technology (India)	0356	0255		0410	0445
	0524	0490		0608	0545
	0608	0550			0570
		0555	Journal of Horticultural Science	0356	0260
		0570		0410	0445
		0577		0608	0570
	0764	0673			0577
Journal of Food Technology	0050	0055	Journal of the Institute of Brewing	0356	0260
	0356	0255		0410	0415
		0260			0435
		0263			0450
		0285		0608	0550
	0360	0305	Journal of Lipid Research	0050	0055
		0310		0356	0255
	0410	0430			0260
		0437			0263
		0445		0608	0570
		0450			0577
	0586	0505		0702	0610
	0608	0545			
		0550			
		0560			

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
Journal of Microbiology of the				0360	0315
United Arab Republic	0608	0565		0410	0413
Journal of Milk & Food				0524	0490
Technology	0050	0055		0608	0550
		0058			0570
	0356	0260			0577
		0285		0702	0610
	0360	0305		0764	0655
		0310			0665
		0320			0673
	0410	0400			0674
		0415	Journal of Society of		
		0437	Dairy Technology	0356	0260
		0450		0608	0570
	0608	0530	Journal of the Soil Science		
		0555	Society of the Philippines	0608	0565
		0570			0570
		0577			0577
Journal of Nutrition	0050	0055	Journal of Stored Products		
	0356	0255	Research	0356	0260
		0260		0608	0550
		0280			0570
		0285		0702	0610
		0290	Journal of Texture Studies	0356	0260
	0360	0315		0410	0435
		0320	Journal of Vitaminology	0356	0260
	0410	0411		0608	0570
		0420			0577
		0445	Korean Journal of Food		
	0586	0505	Science & Technology	0410	0413
	0608	0530			0415
		0545	Korean Journal of Nutrition,		
		0550	The	0410	0415
		0570	Lipids	0050	0055
		0575		0356	0285
		0577		0360	0310
	0702	0610		0524	0490
	0764	0660		0608	0550
		0674			0570
		0675			0577
		0687		0764	0650
		0690	Machinery & Equipment for		
Journal of Nutrition			Food Industry	0410	0415
Education	0360	0315	Madras Agricultural Journal	0356	0260
	0608	0560		0608	0550
	0764	0687			0570
Journal of the Science of					0577
Food & Agriculture	0050	0055	Meat Industry	0360	0310
	0356	0255		0410	0400
		0260	Meat Magazine	0608	0530
		0263	Meat Processing	0360	0310
		0280		0410	0415
		0285			

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
Memoirs of the Research Institute for Food Science, Kyoto University, Japan	0410	0415			0437
	0608	0550		0524	0445
		0555		0608	0490
Metabolism	0360	0310			0545
	0586	0505			0550
Milling	0356	0260			0555
	0360	0310			0560
	0702	0604		0702	0575
Milk Industry	0356	0260		0734	0604
	0360	0310		0764	0630
	0764	0674			0650
Modern Packaging	0356	0255	Nutrition Reports International		0687
		0260		0356	0260
		0280		0608	0550
	0360	0310	Nutrition Reviews	0050	0055
	0410	0445			0058
	0702	0607		0356	0255
	0764	0673			0260
Nahrung	0356	0260			0270
Natural Food & Farming	0608	0555			0285
Nederlands melk-en Zuiveltijdschrift	0356	0285		0360	0315
	0608	0570		0410	0320
New Zealand Journal of Dairy Science & Technology	0356	0285			0415
	0608	0570			0420
Nutrition	0356	0260			0430
	0360	0315			0437
	0608	0577		0458	0445
	0764	0665		0608	0480
Nutrition Abstracts & Reviews	0050	0055			0530
	0360	0315			0537
	0410	0420			0545
		0445			0550
	0586	0505			0555
	0608	0550			0560
		0570			0570
		0575			0575
		0577			0577
	0702	0610		0702	0580
	0764	0674		0764	0604
Nutrition & Food Science	0608	0575			0610
Nutrition & Metabolism	0356	0260	Nutrition Today	0608	0650
Nutrition — Journal of Dietetics, Food Catering and Child Nutrition	0360	0315	Oil & Oilseed Journal	0050	0674
	0608	0575		0356	0575
Nutrition Newsletter	0356	0260		0360	0055
		0285		0360	0260
	0410	0290	Overseas Food Journal	0360	0310
		0430		0410	0310
			Pacific Fruit News	0586	0415
			Package Engineering	0356	0505
					0255
			Packaging		0260
				0356	0260
				0702	0607

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
Packaging News	0356	0260		0764	0650
Packaging Review	0356	0260	Pira Patent Abstracts	0356	0260
Packaging World	0356	0260	Plant Foods for Human		
Paperboard Packaging	0356	0260	Nutrition	0356	0260
Peanut Journal &				0360	0310
Nut World	0356	0260		0608	0550
	0608	0570	Poultry Digest	0586	0505
Philippine Agriculturalist, The	0608	0537		0608	0570
		0550			0577
		0565		0702	0604
		0570	Poultry Guide	0356	0260
		0577	Poultry Journal	0586	0505
	0702	0610	Poultry Meat	0586	0505
	0764	0674	Poultry Patrika	0356	0260
Philippine Journal of			Poultry Science	0050	0055
Agriculture	0608	0550			0058
		0565		0356	0260
		0570			0275
		0577		0360	0305
Philippine Journal of					0320
Animal Industry	0608	0550		0410	0415
		0565			0420
		0570			0437
		0577		0458	0480
Philippine Journal of Nutrition	0356	0260		0586	0505
	0410	0435		0608	0530
		0437			0537
	0608	0535			0555
		0537			0565
		0545			0570
		0550			0577
		0555			0580
		0560		0702	0604
		0565		0764	0674
		0570	Proceedings of the Nutrition		
		0575	Society	0050	0055
		0577		0356	0255
	0764	0687			0260
Phytochemistry	0050	0055		0360	0315
	0356	0255		0410	0413
		0260		0608	0570
		0270		0764	0674
	0360	0310			0675
	0410	0413	Proceedings of the Nutrition		
	0458	0475	Society of India	0356	0260
		0480		0608	0550
	0586	0505	Process Biochemistry	0356	0260
	0608	0550			0285
		0555		0410	0415
		0560		0702	0607
		0570		0764	0655
		0577	Profodcil Bulletin	0356	0260
	0702	0610			

<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>	<i>Journal Title</i>	<i>Country</i>	<i>Institute</i>
Progress in the Chemistry of Fats & Other Lipids	0356	0260 0270 0550 0570 0577 0610 0320 0505		0608	0550 0570 0577 0607 0655 0674 0675 0730
Progressive Fish Culturist	0608	0360		0702	
Public Health Reports		0586	Scientific American Journal	0764	
Punjab Horticultural Journal		0360		0868	
		0608		0360	
		0764		0410	
		0356		0608	
		0255			
		0260			
	0608	0570			
Qualitas Plantarum et Materiae Vegetabiles	0356	0260	Seafood Trade Journal	0764	
	0608	0550	Seed Potato	0356	
		0570	Seifen Anstrichmittel	0050	
Quality Progress	0410	0400	Soil Science & Plant Nutrition	0410	
	0764	0655 0673		0608	
Quarterly Serving Farms, Ranch & Home	0608	0565			
Quick Frozen Foods	0356	0260		0764	
	0410	0400		0868	
	0608	0525 0555	Soybean Digest	0356	
				0360	
Report of the Food Research Institute, Tokyo, Japan	0356	0260		0410	
	0608	0550		0608	
Research & Farming	0608	0550 0565 0577			
			Stanford University Food Research Institute Studies	0608	
Review of Nutrition & Food Science	0608	0575			
Revista de Agroquimicae Tecnologia de Alimentos	0608	0550		0702	
Rice Journal	0356	0260	Starke	0356	
	0608	0550 0570 0640 0655 0674		0608	
			Strength & Health	0586	
			Sugar Journal	0050	
				0608	
School Lunch Journal	0360	0320	Suger-Y-Azucar	0050	
	0608	0575		0608	
Science	0356	0255			
	0360	0310 0315 0320 0413 0420 0445	Tea & Coffee Trade Journal	0356	
				0608	
			Tea Quarterly	0050	
			Toxicology	0360	
				0410	
			Toxicology & Applied Pharmacology	0356	



<i>Journal Title</i>	<i>Country Institute</i>		<i>Journal Title</i>	<i>Country Institute</i>	
	0360	0310		0608	0525
	0702	0610			0570
Transactions, American Society of Agricultural Engineers	0050	0058			0577
	0356	0285	Tropical Science	0734	0630
	0360	0305		0356	0260
	0410	0445		0608	0550
	0608	0550			0570
		0570			0577
		0577		0702	0610
	0734	0640		0764	0655
Tropical Abstracts	0356	0260	World Agriculture	0868	0730
	0360	0315		0356	0260
		0320		0360	0320
	0608	0550		0608	0550
		0570			0570
		0577			0577
	0764	0655	World Agricultural Production & Trade	0764	0655
		0674	World Coffee & Tea	0356	0260
Tropical Agriculture	0356	0260		0356	0260
	0360	0320			0285
	0608	0550	World Crops	0356	0260
		0570		0608	0550
		0577			0570
	0702	0610			0577
	0764	0655		0734	0640
		0674		0764	0655
Tropical Agriculturist	0356	0260	World Fisheries Abstracts		0674
	0608	0550		0356	0260
		0570			0570
		0577			0577
Tropical Products Quarterly	0050	0055		0764	0655
	0356	0290	World's Poultry Science Journal	0356	0260
	0360	0310		0410	0420
	0458	0480	Zeitschrift fur Lebensmittel	0356	0260
	0586	0505	Zucker	0608	0570
				0050	0055