

26/20/184
Alumni Association
Alumni
John H. Litchfield Papers, 1955-2011

Box 1:

Biographical Information and Publications List

INSTITUTE OF FOOD TECHNOLOGISTS

Ad-hoc Governance, 1991
American Association for the Advancement of Science, Liaison Reports, 2003-11
Awards, 1980, 1988. 1994,
Committee Appointments, 1992
Correspondence, 1973-89
Correspondence, 1990-92
Correspondence, President's Office (2 folders), 1992
Council Proceedings, 1992
Council of Scientific Society Presidents, Meeting Materials, 1992
Committee on Education, 1991-92
Editorials/President's Page, 1990-93
Executive Committees, 1990-92
Executive Director Search, 1991
Foundation, 1992
International Fermentation Symposium, 2nd, 1991-92
International Relations, 1991-92
Nominations and Elections, 1973-1992
Regional Sections and Divisions, 1991-92
Slide presentation, "New and Emerging Technologies: Their Impacts on Refrigerated and Frozen Foods," ca. 1998
Student Association Sessions, 1990-92

PATENTS

Litchfield Patents, 1968-2004

FOOD TECHNOLOGY SEMINARS

The treatment of wastes from tomato processing plants. December 2, 1953.
Enzymatic browning. October 21, 1954.
Factors affecting the production of food yeast. February 21, 1955.

PUBLICATIONS AND PRESENTATIONS

Litchfield, J. H. and Z. J. Ordal. 1955. A study of the Stuart method for the evaluation of germicides. *Applied Microbiology*, 3: 67-71.

Spotholz, C. H., J. H. Litchfield, and Z. J. Ordal. 1956. The effect of pH, temperature and composition of the medium on growth characteristics of *Rhodotorula gracilis*, *Applied Microbiology*, 3: 67-71.

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Litchfield, J.H. 1959. The Food Technologist: Past, Present and Future. Joint Session, Natural Confectioners Association and American Association of Candy Technologists.

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Margard, W. L., A. C. Peters, N. Dorko, J. H. Litchfield, R. S. Davidson, and S. Rheins. 1963. Salmonellosis in mice - diagnostic procedures, *Laboratory Animal Care*, 13(2), part 2, 144-165.

Peters, A. C. and J. H. Litchfield. 1963. Germ-free animals - their applications in biological research. *Battelle Technical Review* 12(5): 9-14.

Margard, W. L., and J. H. Litchfield. 1963. Occurrence of unusual *Salmonellae* in laboratory mice. *Journal of Bacteriology*, 85: 1451-1452.

Burch, J. E., E. S. Lipinsky, and J. H. Litchfield. 1963. Technical and economic factors

in the utilization of waste products. *Food Technology*, 17(10): 54-60.

Rosen, S., A. C. Peters, J. H. Litchfield, and J. Davis. 1963. Caries lesions on buccal surface induced by a coarse particle diet. *Journal of Dental Research*, 42: 1248.

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Criswell, L. G., R. W. Schatz, J. H. Litchfield, V. G. Vely, G. F. Sachsel, J. C. Picken, Jr., and H. E. Biester. 1964. Studies on improved recovery of protein from rendering plant raw materials and products. I. Liquid cyclone separation with carbon tetrachloride. *Food Technology* 18(9): 243-247 (1489-1493).

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Gauger, G. W., B. C. Spradlin, J. L. Easterday, D. T. Knuth, R. S. Davidson, and J. H. Litchfield. 1967. Microbial deterioration of electronic components. II. Printed circuit boards and polyurethane-wrapped capacitors, *Developments in Industrial Microbiology*, 8: 395-416. American Institute of Biological Sciences, Washington, D.C., pp. 372-394.

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Kinne, I. L., J. H. Litchfield, and G. W. Collings. 1969. Technological developments in food processing. AMA First Annual Agribusiness Conference, St. Louis, Missouri, November 6.

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Volume 1, Categories 1-6

Litchfield Reports: Industry Category 5. Fish Hatcheries and Farms

Industry Category 6a. Meat Products Industry (Red Meat Segment)

Industry Category 6b. Meat Products Industry (Poultry Processing Segment)

Box 2:

National Water Quality Report, 1975

Volume 2, Categories 7-15

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Box 3:

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