

William D. Brown

List of Publications

1. Beerstecher, Ernest, Jr., H. Eldon Sutton, Helen Kirby Berry, William Duane Brown, Janet Reed, Gene B. Rich, L. Joe Berry and Roger J. Williams. Nov. 1950. Biochemical individuality. V. Explorations with respect to the metabolic patterns of compulsive drinkers. Archives of Biochemistry 29(1):27-40.
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William D. Brown

Reports, Regular Distribution

1. Brown, W. Duane, and A.L. Tappel. March 1958. Pigment-antioxidant relationships to meat-color stability. p.81-89, IN: Proceedings of the Tenth Research Conference, American Meat Institute Foundation Circular 45.
2. Brown, W.D. 1963. Radiation of heme proteins. p.110-112, IN: Radiation Pasteurization of Foods, U.S. Atomic Energy Commission Division of Technical Information Report No. TID-7684.
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William D. Brown

List of Abstracts

1. Brown, W.D. 1961. Properties of tuna and other myoglobins. Federation Proceedings 20:381.
2. Brown, W.D. 1962. Acid and alkali denaturation of myoglobins. Federation Proceedings 21:405.
3. Brown, W.D., and R. Cusack. 1964. Heme protein interrelationships in iron deficiency. p.521, IN: Proceedings of the VI International Congress of Nutrition, Edinburgh, 1963, Livingstone, Ltd., Edinburgh.
4. Kwon, T.W., and W.D. Brown. 1965. Complex formation between malonaldehyde and bovine serum albumin. Federation Proceedings 24:592.
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