

John C. Bruhn
List of Publications

(Category I)

1. Bruhn, J.C., and E.B. Collins. July 1970. Reduced nicotinamide adenine dinucleotide oxidase of *Streptococcus diacetilactis*. *Journal of Dairy Science* 53(7):856-860.
2. Collins, E.B., and J.C. Bruhn. Sept. 1970. Roles of acetate and pyruvate in the metabolism of *Streptococcus diacetilactis*. *Journal of Bacteriology* 103(3):541-546.
3. Bruhn, J.C. 1974. Oxidized flavor in milk. *Dairy and Ice Cream Field*, p.76.
4. Bruhn, J.C. 1974. How you can use coliforms. *Diary and Ice Cream Field*, p.41, 65.
5. Bruhn, J.C. Oct. 1974. How do coliforms perform for the dairy processor? *American Dairy Review* 36(10):20B-20D.
6. Dunkley, W.L., C.M. Bruhn and J.C. Bruhn. Oct. 1974. Now: Polyunsaturated meats and dairy products. *Food Processing (Food for Tomorrow supplement)* 35(10):20-24.
7. Bruhn, J.C., and A.A. Franke. 1975. Trace metals and protein in California market milk. *Journal of Dairy Science* 58:788.
8. Bruhn, J.C., A.A. Franke and G.S. Goble. May 1976. Factors relating to development of spontaneous oxidized flavor in raw milk. *Journal of Dairy Science* 59(5):828-833.
9. Bruhn, J.C., and A.A. Franke. Oct. 1976. Lead and cadmium in California raw milk. *Journal of Dairy Science* 59(10):1711-1717.
10. Bruhn, J.C., G.D. Reif, H. Toone and J.H. Evans. Jan. 1977. Influence of feeding dehydrated poultry waste on composition and organoleptic quality of milk. *Journal of Food Protection* 40(1):29-31.
11. Bruhn, J.C., and C.M. Bruhn. Feb. 1977. Observations on the European dairy industries. *Dairy Scope* 80(1):8-9, 12.
12. Bruhn, J.C., and A.A. Franke. March 1977. Trace metal and protein concentrations in California market milks. *Journal of Food Protection* 40(3):170-173.
13. Bruhn, J.C., and A.A. Franke. May 1977. Monthly variations in gross composition of California herd milks. *Journal of Dairy Science* 60(5):696-700.
14. Bruhn, J.C. Feb. 1978. Protein determinations in ice cream. *American Dairy Review* 40(2):34B-34D.
15. Bruhn, J.C. April 1978. Davis dairy research report. *Dairy Scope* 81(1):9.
16. Bruhn, J.C. June 1978. The quality status of California cultured products. *Dairy Scope* 81(4):10-11.

17. Bruhn, J.C., and J.C. Oliver. July 1978. Effect of storage on tocopherol and carotene concentrations in alfalfa hay. *Journal of Dairy Science* 61(7):980-982.
18. Bruhn, J.C., and A.A. Franke. Nov. 1978. An indirect method for the estimation of the iodine content in raw milk. *Journal of Dairy Science* 61(11):1557-1560.
19. Bruhn, J.C., and A.A. Franke. Aug. 1979. Regional differences in nitrogen fractions in California herd milks. *Journal of Dairy Science* 62(8):1326-1328.
20. Richardson, G.H., E.H. Marsh, R.T. Marshall, J.W. Messer, R.E. Ginn, H.M. Wehr, R. Case and J.C. Bruhn. April 1980. Update of the Fourteenth Edition of Standard Methods for the Examination of Dairy Products. *Journal of Food Protection* 43(4):324-328.
21. Bruhn, J.C., and A.A. Franke. 1980. Antibiotics in milk. *Journal of Food Protection* 43:909-910.
22. Bruhn, J.C., S. Pecore and A.A. Franke. Oct. 1980. Measuring protein in frozen dairy desserts by dye binding. *Journal of Food Protection* 43(10):753-755.
23. Bruhn, J.C. 1981. Raw milk consumption - Implications to health. *Journal of Food Protection* 44:801.
24. Bruhn, Christine M., and John C. Bruhn. Aug. 1981. A sabbatical leave Down Under. *Dairy Scope* 84(4):2, 4.
25. Bruhn, Christine M., and John C. Bruhn. Oct. 1981. The Egyptian dairy industry. *Dairy Scope* 84(5):5, 18.
26. Bruhn, J., P. Andersen and G. Gording. June 1982. Polyvidon-Iod-Mucosal disinfectant--An alternative method to antibiotic drug for abdominal treatment in cows. *Deutsche Tierärztliche Wochenschrift* 89(6):250, 252.
27. Bruhn, J.C., A.A. Franke, R.B. Bushnell, H. Weisheit, G.H. Hutton and G.C. Gurtle. Jan. 1983. Sources and content of iodine in California milk and dairy products. *Journal of Food Protection* 46(1):41-46.
28. Reif, G.D., A.A. Franke and J.C. Bruhn. Feb. 1983. Retail dairy foods quality - An assessment of the incidence of off-flavors in California milk. *Dairy and Food Sanitation* 3(2):44-46.
29. Franke, A.A., J.C. Bruhn and R.B. Osland. May 1983. Factors affecting iodine concentration of milk of individual cows. *Journal of Dairy Science* 66(5):997-1002.
30. Bruhn, John C., and Antoine A. Franke. June 1983. Iodine in human milk. *Journal of Dairy Science* 66(6):1396-1398.
31. Bruhn, John C., and Antoine A. Franke. May 1985. Iodine in cow's milk produced in the USA in 1980-1981. *Journal of Food Protection* 48(5):397-399.
32. Bruhn, J.C., R.E. Ginn, J.W. Messer and E.M. Mikolajcik. 1985. Detection of antibiotic residues in milk and dairy products. Chapter 14, p.265-288, IN: Gary H. Richardson (ed.), *Standard Methods for the Examination of Dairy Products*, 15th Ed., American Public Health Association, Washington, D.C.

33. Bruhn, J.C., E.O. Wright and W.L. Arledge. 1985. Sediment in milk. Chapter 16, p.305-310, IN: Gary H. Richardson (ed.), Standard Methods for the Examination of Dairy Products, 15th Ed., American Public Health Association, Washington, D.C.
34. Bruhn, John C., Antoine A. Franke and T. Wyatt Smith. Sept. 1987. Iodine in California farm milk: 1985-1986. *Journal of Food Protection* 50(9):765-768.
35. * Khayat, F.A., J.C. Bruhn and G.H. Richardson. Jan. 1988. A survey of coliforms and *Staphylococcus aureus* in cheese using impedimetric and plate count methods. *Journal of Food Protection* 51(1):53-55. (IN PRESS AT MERIT TO CE SPECIALIST VI ACTION)
36. * Bruhn, C.M., and J.C. Bruhn. March 1988. Observations on the whipping characteristics of cream. *Journal of Dairy Science* 71(3):857-862. (IN PRESS AT MERIT TO CE SPECIALIST VI ACTION)
37. * Bruhn, John C., and Antoine A. Franke. April 1988. Protein and major cations in California market milks. *Journal of Dairy Science* 71(4):917-924. (IN PRESS AT MERIT TO CE SPECIALIST VI ACTION)
- #38. * Bruhn, John C., Antoine A. Franke, Gary D. Reif and Dean R. Frazeur. Aug. 1988. Milk quality surveys in California: 1974 and 84. *Dairy and Food Sanitation* 8(8):404-408.
- #39. * Franke, Antoine A., John C. Bruhn and Charles M. Lawrence. Sept. 1988. Distribution of protein in California milk in 1983. *Journal of Dairy Science* 71(9):2373-2383.
- #40. * Bruhn, John C., and Antoine A. Franke. Nov. 1988. Protein and major cations in California cottage cheese and yogurt. *Journal of Dairy Science* 71(11):2885-2890.
- #41. * Bruhn, Christine M., and John C. Bruhn. May 1990. Survey of the members of the American Dairy Science Association. *Journal of Dairy Science* 73(5):1362-1364.
- #42. Bruhn, John C., Larry Collar, Carol Collar, Tom Shultz and John Porter. Dec.. 1990. Use of recording thermometers on farm cleaning-in-place return lines: A field study. *Dairy, Food and Environmental Sanitation* 10(12):731-733.
- #43. * Bruhn, John C., and Antoine A. Franke. March 1991. Raw milk composition and cheese yields in California: 1987 and 1988. *Journal of Dairy Science* 74(3):1108-1114.
- #44. Bruhn, C. M. & J. C. Bruhn. 1997. "Ice Creams and Frozen Yogurts Vary Widely in Key Nutrients." Article for *California Agriculture*, March-April 1997, pp.36-40.
45. Gilmore, Thomas M., Vincent Mills, and John C. Bruhn. June 1998. "A Bridge to Global Food Safety in the 21st Century: Challenges to Reinventing Food Regulations and Standards." *Dairy, Food and Environmental Sanitation*, Vol. 18:6, pp. 360-367.
46. Dairy Workgroup, University of California Cooperative Extension. 1998. Animal Care Series: Dairy Care Practices.
47. Bruhn, J.C. & Bob Boynton. Crisis Management Guidelines. Dairy Institute of California. March 1998.
48. Bruhn, C.M. and J.C. Bruhn. "Probiotics: Consumer Attitudes" *Australian J. of Dairy Technology* June 2000, pp. --.

Reports
(Category II)

1. Bruhn, J.C. Sept. 1969. Instrumentation and the dairy industry - An overview. California Creamery Operators Association Newsletter, 5 pp.
2. Bruhn, J.C. 1970. The role of vitamin E in controlling oxidized flavor. p.60-65, IN: 23rd Pacific Southwest Animal Industry Conference Proceedings.
3. Bruhn, J.C. 1970. New dairy instrumentation. IN: 9th Annual Dairy Cattle Day Proceedings, University of California, Davis and Riverside.
4. Bruhn, J.C.(ed.). 1972. Proceedings, Western Dairy Conference, University of California, Davis. 117 pp.
5. Bruhn, J.C. 1973. Help the consumer buy. p.9-10, IN: National Ice Cream Retailers Yearbook.
6. Bruhn, J.C. March 1974. Coliforms and you. p.1-3, IN: Production Tips. Newsletter, National Ice Cream Retailers Association.
7. Bruhn, J.C. March 1975. Milk (goat) quality problems. p.5-15, IN: Proceedings, First Dairy Goat Day, University of California, Davis.
8. Bruhn, J.C. Oct. 1977. Protein determination in ice cream. p.1-4, IN: Production Tips, Newsletter, National Ice Cream Retailers Association.
9. Bruhn, J.C. Nov. 1977. Dairy goat milk composition. p.15-21, IN: Proceedings, Third Annual California Dairy Goat Day, University of California, Davis.
10. Bruhn, J.C., and A.A. Franke. Aug. 1979. "Protein Accounting in Frozen Dairy Desserts." Market Administrator Service Unit No. 1, 15 pp.
11. Bruhn, J.C. 1980. High-fructose corn syrup - An important new sugar substitute. Bulletin, National Ice Cream Retailers Association.
12. Bruhn, J.C. 1980. Is there a future for rapid antibiotic testing? Klensade Newsletter.
13. Bruhn, J.C. 1981. Some aspects of quality control of farm milk supplies in California. IN: Proceedings, Annual Dairy Industry Conference, Melbourne, Australia.
14. Bruhn, J.C. 1982. Antibiotic tests for milk. p.28-29, IN: Annual Report of Research, California Milk Advisory Board.
15. Bruhn, J.C. 1983. Suitability of California milk for cheese manufacture. IN: Annual Report of Research, California Milk Advisory Board.
16. Bruhn, J.C., D. Frazeur and G. Reif. 1983. Quality of milk and milk products in retail stores. IN: Annual Report of Research, California Milk Advisory Board.

17. Bruhn, J.C. 1984. Protecting milk flavors and quality. IN: Proceedings, California Dairy Goat Day, Pomona, California.
18. Bruhn, J.C. 1985. Suitability of California milk for cheese manufacture. IN: Proceedings, Dairy Cattle Day, University of California, Davis.
19. Bruhn, J.C. 1986. Protecting milk flavors and quality. IN: Newsletter, Dairy Goat Research Facility, University of California, Davis.
20. Smith, T.W., J.C. Bruhn and A.A. Franke. 1986. An update of sources and content of iodine in California milk. IN: Proceedings, Dairy Cattle Day, University of California, Davis.
21. Bruhn, J.C. 1986. Microbiological and chemical characteristics of some Hispanic cheeses. IN: Proceedings, 23rd Annual Marschall Invitational Italian Cheese Seminar, Marschall Products-Miles Laboratories, Inc., Madison, Wisconsin.
22. Bruhn, J.C. 1987. An assessment of retail dairy foods quality of dairy products manufactured in New South Wales. A report to industry, 34 pp.
23. Bruhn, J.C., A.A. Franke and C. Lawrence. 1987. Proteins for cheesemaking in California herd milk. IN: Tulare Dairy Herd Improvement Association's Annual Report: p.35
24. Bruhn, J.C., and E. Faherty. 1987. Hispanic cheeses: Microbial and chemical characteristics. Report of research distributed to industry, regulatory, and interested allied industry personnel.
25. Bruhn, J.C. 1988. Changes in the chemical and microbiological characteristics of soft, unripened cheeses during manufacturing and retailing. IN: Proceedings, U.S.O. Centennial Cheese Industry Conference, University of Utah, Logan, Utah.
26. Bruhn, J.C. 1988. Report on the (1st, 2nd, 3rd through 6th) vitamin A and D trials at the Lucky Milk Plant. Fall 1988 through Spring 1989.
27. Bruhn, J.C. 1988. Report on the (1st, 2nd, 3rd through 6th) vitamin A and D trials at the Safeway Milk Plant. Fall 1988 through Spring 1989.
28. Bruhn, J.C. 1988. Report on the (1st, 2nd, 3rd through 6th) vitamin A and D trials at the Alpha Beta Milk Plant. Fall 1988 through Spring 1989.
29. Bruhn, J.C. 1988. Report of the ADSA Ad Hoc Committee on Joint Meetings.
30. Bruhn, J.C. (ed.). 1988. HTST Manual. 182 pp. (Revised annually)
31. Bruhn, J.C. (ed.). 1989. The Science of Ice Cream Manufacturing (a manual). (Revised annually)
32. Bruhn, J.C. Dec. 1989. The value of iodine research done at UC Davis to the California and USA dairy industry. Report prepared for the National Dairy Promotion and Research Board and published in their newsletter/communications. 3 pp.
33. Bruhn, J.C. 1990. Marketplace quality of hispanic style (soft, non-ripened) cheese in California. IN: Proceedings, 9th Biennial Cheese Industry Conference, University of Utah, Logan, Utah.

- #34. Bruhn, John C. June 1990. Introductory remarks. Presented at the American Dairy Science Association Symposium on the Role of Nutritional and Health Benefits in the Marketing of Dairy Products.
- #35. Bruhn, John C. Nov. 1990. Report on Grant-In-Aid Research: Raw milk composition and cheese yields in California, 1987 and 1988; and Use of recording thermometers on farm cleaning-in-place return lines, a field study. Report prepared for the Dairy Institute of California.
36. Bruhn, J.C. 1993. Nutrition Information Database: Fluid Milk and Milk Products Database. International Dairy Foods Association.
37. Bruhn, J.C. 1993. Nutrient Database Values. International Dairy Foods Association.
- #38. Bruhn, J. C. March 1996. Status of the Dairy Research and Information Center (DRINC) at the University of California, Davis. p.1-2, IN: Proceedings, thirty-fifth Annual California Dairy Cattle Day, Department of Animal Science, University of California, Davis.
39. Bruhn, J.C., ed. 1995. Proceedings, 1995 Western Dairy Conference, Visalia, CA.
40. Bruhn, J.C. 1996. Affiliate News. International Association of Milk, Food, and Environmental Sanitarians, Inc.

Popular or Lay Items

(Category III)

1. Bruhn, J.C. June 1985. Making a spreadable cheese from goat's milk. Sunset Magazine.
2. Bruhn, J.C., R. E. Ginn, J.W. Messer, and E.M. Mikolajik. 1985. Chapter 14. Detection of antibiotic residues in milk and dairy products, in, STANDARD METHODS FOR THE EXAMINATION OF DAIRY PRODUCTS, G. H. Richardson, ed. American Public Health Association. (See Appendix)
3. Bruhn, J. C., E. O. Wright, and W. C. Arlege. 1985. Chapter 16. Sediment in milk, in, STANDARD METHODS FOR THE EXAMINATION OF DAIRY PRODUCTS, G. H. Richardson, ed. American Public Health Association.
4. Bruhn, J.C. (ed.) 1986. Workshop on plant processing and product safety. 104 pages (Proceedings).
5. Bruhn, J.C. (ed.) 1986. Status Summaries. Workshop on research opportunities for the dairy industry. 90 pages. (See Appendix).
6. Bruhn, J.C. (ed) 1986. Crisis Management Booklet for California Food Processors. 74 pages.
7. Boynton, R., (ed.) and Bruhn, J.C. (publisher). 1986. Workshop on crisis management for the dairy foods processor (Proceedings). 72 pages.

8. Bruhn, J.C., and T.S. McGee. 1988. Observations on the vitamin A concentrations in milks from California dairy plants. A report to the industry and cooperators. pp.47
9. Bruhn, J.C., A.A. Franke and C. Lawrence. 1988. Proteins for cheesemaking in California herd milk. pp.35-37, IN: 1987 Tulare Dairy Herd Improvement Association Annual Report.
10. Bruhn, J. (with help from A. Clifford, Dept. of Nutrition, UC Davis). Feb. 1989. Role of vitamin A and retinoids in human nutrition. Addressed to Hearing Officer, California Department of Food and Agriculture. 3 pp.
11. Bruhn, J.C. June 1989. Milk composition and cheese yields. Testimony given to the State of California. 15 pp.
12. Franke, A.A., and J.C. Bruhn. 1989. Testing milk for the presence of sulfamethazine and aflatoxin M1. Report of research distributed to industry, CE specialists, and advisors by mail and at meeting.
13. Bruhn, J.C. 1989. Recording thermometers on farm CIP return lines. A Report to CE Specialists and Advisors, 7 pp.
14. Bruhn, John C. 1989. A survey to screen for sulfamethazine and aflatoxin in producer milk. p.41-42, IN: Tulare Dairy Herd Improvement Association Annual Report.
15. Bruhn, J.C. 1989. New Foodborne Pathogens of Public Health Significance. Food Sanitation Workshop 1989-1990 and various other industry meetings.
16. Bruhn, J.C. 1989. Antibiotic testing. Handouts used at meetings for various industry audiences.
17. Bruhn, John C. 1989. Vitamin A and D Handout Material. Used at meetings for various industry audiences.
18. Bruhn, J.C. 1989. Faulty milk processing systems shortchange vitamin content. UC Davis News Release, 2 pp.
19. Bruhn, J.C. 1989. Researcher says raw milk possesses serious health risks. UC Davis Radio Story.
20. Bruhn, J.C. 1990. How to Make Butter. Handout for Bygone Farming Days, University of California, Davis.
21. Bruhn, John C., Larry Collar, Carol Collar, Tom Shultz and John Porter. Aug. 1990. Use of a recording thermometer on farm cleaning-in-place return lines: A field study. California Agribusiness Dairyman, p.24-29. (Lay version of Category I Publication No. 42.)
22. Bruhn, John C. 1990. Some trace minerals and proteins in California milk and dairy foods. Handouts used at meetings for various industry audiences.
23. Bruhn, J.C. 1991. Drug-Testing in Raw Milk: New Regulatory and Industry Requirements. Fresno Dairy Herd Improvement Association 1991 Annual Report, p. 52-54.
24. Bruhn, J.C. 1992. Appendix N - Pasteurized Milk Ordinance (PMO).Article for California Dairy Industry Newsletter, p.5.

25. Bruhn, J.C. 1994. BST Labeling Subject of State Legislation. Article for International Dairy Foods Association.
26. Bruhn, Christine M., and John C. Bruhn. 1994. Most Commonly Asked Questions About BST. Leaflet, University of California, Davis.
27. Bruhn, J.C. 1994. Editorial: My Turn!, Article for California Dairy Industry Newsletter, p. 2.
28. Bruhn, J.C. Oct. 1994. Titratable Acidity-A summary. Article for California Dairy Industry Newsletter.
29. Bruhn, J.C. 1994. Vitamin Fortification of Fluid Milk. (Handout).
- #30. Bruhn, J.C. (ed/publisher) and D. Gwaltney (asst. editor). 1995. 1995 Western Dairy Conference. (Proceedings). 80 pages.
31. Bruhn, J.C. 1995. The Dairy industry tells us that "milk does a body good", but we see stories in the news that seems to contradict - What's the bottom line? Sacramento Bee, April 1995.
- #32. Bruhn, J. C. Sept. 1995. "3-A/2001 and Beyond (A Report of Discussions, Suggestions, and Committees)."
- #33. Bruhn, J. C. Oct. 1995. "Quality Characteristics of Ice Creams." Handout for NICYRA Annual Convention.
- #34. Bruhn, J. C. Oct. 1995. "A Review of the Defect 'Coarse.'" Handout for NICYRA Annual Convention & Ice Cream Short Course, UC Davis, CA.
35. Bruhn, J.C. 1995. Is goat's milk any better for you than cow's milk? Sacramento Bee, August 23, 1995.
- #36. Bruhn, J. C. Winter 1995. "Scientific Corner: What's New with Biofilms." Article for California Dairy Industry Newsletter, p.14.
- #37. Bruhn, J. C. April 1995. Handouts for Cheese Grading Short Course.
- #38. Bruhn, J.C. 1996. Is it true that it's better to buy milk in cardboard cartons than in clear plastic jugs? Sacramento Bee, February 28, 1995.
- #39. Bruhn, J. C. Spring 1996. "Scientific Corner: Enterobacteriaceae." Article for California Dairy Industry Newsletter, p.14.
- #40. Bruhn, J. C., ed. May 1996. Hazard Analysis and Critical Control Point System. National Advisory Committee on Microbiological Criteria for Foods, Adopted March 20, 1992.. Manual for CDIA/UC Cooperative Extension Conference.
- #41. Bruhn, J. C. 1996. How does freezing of milk affect milk? What effect, if any, does it have on the nutritional value? Sacramento Bee.
- #42. Bruhn, J. C. 1996. "IFT Dairy Foods Division." Handout for Institute of Food Technologists.

- #43. Bruhn, J. C. Spring 1997. "Scientific Corner: What happens in a Food Science Department?" Article for California Dairy Industry Newsletter, p.14.
- #44. Bruhn, J. C. 1997. "Chocolate Milk Linked to Disease Outbreak." Article for IFT Dairy Foods Division Newsletter.
- #45. Bruhn, J. C. 1997. "Milk May Help Prevent Cancer." Article for IFT Dairy Foods Division Newsletter.
- #46. Bruhn, J. C. 1997. "Early Exposure to Cow's Milk is not Associated with Dependent Diabetes." Article for IFT Dairy Foods Division Newsletter.
- #47. Bruhn, J. C. 1997. "Milk Calcium Initiative Unveiled." Article for IFT Dairy Foods Division Newsletter.
- 48. Bruhn, J.C. 2001. "California Dairy Museum and Educational Foundation: The Evolution of and Industry." California Dairy Museum Brochure.

Abstracts & Reviews

(Category IV)

- 1. Bruhn, J.C., and A.A. Franke. 1971. Influence of copper and tocopherol on the susceptibility of herd milk to spontaneous oxidized flavor. *Journal of Dairy Science* 54:761.
- 2. Bruhn, J.C., A.A. Franke and G.S. Goble. 1974. Autoxidation in California herd milks. *Journal of Dairy Science* 57:588.
- 3. Bruhn, J.C., and A.A. Franke. 1974. Lead and cadmium in California milk. *Journal of Dairy Science* 57:588.
- 4. Bruhn, J.C., and A.A. Franke. 1979. Tests for antibiotics in milk. 74th Annual Meeting, American Dairy Science Association.
- 5. Bruhn, J.C., and A.A. Franke. 1979. Observations on the iodine concentration of milk and milk products. 74th Annual Meeting, American Dairy Science Association.
- 6. Bruhn, J.C., A.A. Franke and R.B. Bushnell. 1980. Relationship between iodophors used for mastitis control and iodine concentrations in milk. 75th Annual Meeting, American Dairy Science Association.
- 7. Osland, R., A.A. Franke and J.C. Bruhn. 1980. Some factors affecting the iodine concentration of cows milk. 75th Annual Meeting, American Dairy Science Association.
- 8. McGee, T.S., A.A. Franke and J.C. Bruhn. 1987. Observations on natural and added vitamin A in milks from four California plants. *Journal of Dairy Science* 70(Supp. 1):72.

9. McGee, T.S., A.A. Franke and J.C. Bruhn. 1987. Observations on the variability of vitamin A concentration during processing of fortified milk at plants in California. *Journal of Dairy Science* 70(Supp. 1):73.
- #10. McGee, T.S., and J.C. Bruhn. 1989. Observations on the variability of vitamins A and D concentrations in fortified milks for three California plants. *Journal of Dairy Science* 72(Supp. 1):177.
11. Bruhn, C.M., and J.C. Bruhn, 1990. ADSA membership survey: Results of the study. *Journal of Dairy Science* 73(Supp. 1):83.
12. Bruhn, J.C. 1990. Vitamins A and D addition to lowfat and nonfat milk. *Journal of Dairy Science* 73(Supp. 1):96.
13. Bruhn, J.C., T.S. McGee and A.A. Franke. 1990. Screening raw milk for sulfamethazine and aflatoxin M1. p.101, IN: International Dairy Federation Brief Communications.
14. Bruhn, C.M., and J.C. Bruhn, 1990. ADSA membership survey: Results of the study. *Journal of Dairy Science* 73(Supp. 1):83.
15. Bruhn, J.C. 1990. Vitamins A and D addition to lowfat and nonfat milk. *Journal of Dairy Science* 73 (Supp. 1):96.
16. Bruhn, J.C., T.S. McGee and A.A. Franke. 1990. Screening raw milk for sulfa-methazine and aflatoxin M1. p.101, IN: International Dairy Federation Brief Communications.
17. Collar, L., J. Bruhn, C. Collar, and T. Shultz. 1991. Application of a recording thermometer to monitor cleaning and sanitizing procedures for farm raw milk transport lines. (IAFP poster session).
18. Yegge J.M., and J.C. Bruhn. 1992. Shelf-Life of Fluid Milks: Comparison Between Plant and Store Collected Samples. (paper at graduate student forum)
19. Bruhn, J.C. 1995. New Foodborne Pathogens of Public Health Significance. (UC Davis Sanitation Workshop)
20. Bruhn, J.C. 1995. Emerging Issues in Farm Milk Quality in the U.S. (Abstract for Dairy Industry Association of Australia and NSW Dairy Farmers' Association).
- #21. Kalamaki, M. & J. C. Bruhn. July 1996. "Chemical and Microbiological Characteristics of Cheeses Made of Goat Milk and Available in Northern California." Abstract for 1996 ADSA Annual Meeting, Corvallis, OR.
- #22. Gilmore, T. M., J. C. Bruhn, ed. 1996. "The 3-A Sanitary Standards Program: Now & In the Future."
23. Bruhn, J.C. Summer 1998. "A Review of Oxidized Flavors in Milk and Dairy Foods". *California Dairy Industries Association* 5: 1-4.
24. Bruhn, J.C. 2000. "On Farm Ultra Filtration of Milk." *Australian Journal of Dairy Technology and Dairy Ingredient Science* 2000 Conference, Melbourne, Australia.