

Edwin B. Collins

List of Publications

1. Collins, E.B., and F.E. Nelson. July 1949. The effect of *Streptococcus lactis* and coliform organisms on the soluble nitrogen of milk. *Journal of Dairy Science* 32(7):652-658.
2. Collins, E.B., F.E. Nelson and C.E. Parmelee. Jan. 1950. Acetate and oleate requirements of the lactic group of streptococci. *Journal of Bacteriology* 59(1):69-74.
3. Collins, E.B., F.E. Nelson and C.E. Parmelee. Nov. 1950. The relation of calcium and other constituents of a defined medium to proliferation of lactic streptococcus bacteriophage. *Journal of Bacteriology* 60(5):533-542.
4. Collins, E.B., Teh-Ying Hsueh and K.R. Johansson. April 1951. Congo red as an inhibitor for quaternary ammonium compounds. *Journal of Dairy Science* 34(4):303-309.
5. Collins, E.B. April 1951. Cottage cheese from skim milk supplemented with condensed skim and nonfat dry milk solids. *The Milk Dealer* 49(7):41-43.
6. Collins, E.B. Sept. 1951. Relation of different numbers of bacteriophage and bacteria to population changes and acid production. *Journal of Dairy Science* 34(9):894-904.
7. Collins, E.B. May 1952. Action of bacteriophage on mixed strain starter cultures. I. Nature and characteristics of the "nascent phenomenon". *Journal of Dairy Science* 35(5):371-380.
8. Collins, E.B. May 1952. Action of bacteriophage on mixed strain starter cultures. II. Relation to acid production of the proportion of resistant bacteria. *Journal of Dairy Science* 35(5):381-387.
9. Collins, E.B. May 1955. Action of bacteriophage on mixed strain cultures. III. Strain dominance due to the action of bacteriophage and variations in the acid production of secondary growth bacteria. *Applied Microbiology* 3(3):137-140.
10. Collins, E.B. May 1955. Action of bacteriophage on mixed strain cultures. IV. Domination among strains of lactic streptococci. *Applied Microbiology* 3(3):141-144.
11. Collins, E.B. May 1955. Action of bacteriophage on mixed strain cultures. V. Similarities among strains of lactic streptococci in commercially used cultures and use of a whey activity test for culture selection and rotation. *Applied Microbiology* 3(3):145-148.
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13. Collins, E.B. July 1955. Factors involved in the control of gelatinous curd defects of cottage cheese. I. Storage temperature and pH. *Journal of Milk and Food Technology* 18(7):169-171.
14. Collins, E.B. Aug. 1955. Factors involved in the control of gelatinous curd defects of cottage cheese. II. Influence of pH and temperature upon the bactericidal efficiency of chlorine. *Journal of Milk and Food Technology* 18(8):189-191.
15. Collins, E.B. April 1956. Host-controlled variations in bacteriophages active against lactic streptococci. *Virology* 2(2):261-271.
16. Collins, E.B., W.L. Dunkley, R.L. Perry and L.F. Edmondson. May 1956. Thermal destruction of *Micrococcus freudenreichii* and *Streptococcus thermophilus* with particular reference to pasteurization without holding. *Applied Microbiology* 4(3):133-140.
17. Collins, E.B., and W.L. Dunkley. Oct. 1956. A critical look at pasteurization standards. *Journal of Milk and Food Technology* 19(10):285-289.
18. Collins, E.B. 1957. A simple method for detecting inhibitory substances in milk. *Milk Products Journal* 48(3):48-49.
19. Collins, E.B. Jan. 1958. Changes in the bacteriophage sensitivity of lactic streptococci. *Journal of Dairy Science* 41(1):41-48.
20. Collins, E.B. April 1958. Manufacturing cottage cheese with pairs of single-strain cultures of lactic streptococci. *Journal of Dairy Science* 41(4):492-501.
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23. Tarassuk, N.P., and E.B. Collins. March 1960. Cottage cheese (In Dutch). *The Netherlands Milk and Dairy Journal* 14(1):74-81.
24. Collins, E.B. May 1961. Domination among strains of lactic streptococci with attention to antibiotic production. *Applied Microbiology* 9(3):200-205.
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57. Johnson, M.G., and E.B. Collins. Sept. 1973. Synthesis of lipoic acid by *Streptococcus faecalis* IOCI and end-products produced anaerobically from low concentrations of glucose. *Journal of General Microbiology* 78(1):47-55.
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61. Collins, E.B., and R.A. Speckman. June 1974. Evidence for cellular control in the synthesis of acetoin or α -ketoisovaleric acid by microorganisms. *Canadian Journal of Microbiology* 20(6):805-811.
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71. Cooper, R.K., and E.B. Collins. Aug. 1978. Influences of temperature on growth of *Leuconostoc cremoris*. *Journal of Dairy Science* 61(8):1085-1088.
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78. Speckman, R.A., and E.B. Collins. July 1982. Colorimetric determination of 2,3-butanediol. *Analytical Chemistry* 54(8):1449-1450.
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Reports, Regular Distribution

1. Collins, E.B. 1957. Antibiotics in milk. p.36-44, IN: Milk Industry Foundation Convention Proceedings, Laboratory Section. ALSO IN: Canadian Dairy and Ice Cream Journal 36(11):48.
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List of Abstracts

1. Collins, E.B. July 1956. Host-controlled modification of a bacteriophage without change in poor adsorbability. *Journal of Dairy Science* 39(7):913-914 (Abstract No. M21).
2. Speckman, R.A., and E.B. Collins. June 1965. Separation of diacetyl, acetoin, and 2,3-butylene glycol by salting-out chromatography. *Journal of Dairy Science* 48(6):766 (Abstract No. M18).
3. Speckman, R.A., and E.B. Collins. June 1981. Microbial production of 2,3-butylene glycol from whey. p.67, Abstract DR81, IN: Program, Seventy-sixth Annual Meeting of the American Dairy Science Association, Champaign, Illinois.