

Walter L. Dunkley

List of Publications

1. Dunkley, W.L., G. Hunter, H.R. Thornton and E.G. Hood. Feb. 1942. Studies on surface taint butter. II. An odourous compound in skim milk cultures of *Pseudomonas putrefaciens*. *Scientific Agriculture* 22:347-355.
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6. Dunkley, W.L. June 1946. Research on rancidity in milk greatly advanced since 1726. *The Canadian Dairy and Ice Cream Journal* 35(6):27.
7. Dunkley, W.L., and H.H. Sommer. April 1951. The creaming of milk. Part 1: The importance of fat globule clustering. *The Canadian Dairy and Ice Cream Journal* 30(4):62, 70, 72, 74, 90.
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16. Jennings, W.G., W.L. Dunkley and H.G. Reiber. Feb. 1955. Studies of certain red pigments formed from 2-thiobarbituric acid. *Food Research* 20(1):13-22.
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Reports, Regular Distribution

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