

## Norman F. Haard

### List of Publications

1. \* Green, David E., Norman F. Haard, Giorgio Lenaz and H. Israel Silman. May 1968. On the noncatalytic proteins of membrane systems. *Proceedings of the National Academy of Science (U.S.)* 60(1):277-284.
2. \* Haard, N.F., and H.O. Hultin. Aug. 1968. An improved technique for the isolation of mitochondria from plant tissue. *Analytical Biochemistry* 24(2):299-304.
3. \* Lenaz, Giorgio, Norman F. Haard, Albert Lauwers, David W. Allmann and David E. Green. Sept. 1968. Mitochondrial structural protein. 1. Methods of preparation and purification: Characterization by gel electrophoresis. *Archives of Biochemistry and Biophysics* 126(3):746-752.
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6. \* Haard, Norman F., and H.O. Hultin. Nov. 1969. Abnormalities in ripening and mitochondrial succinoxidase resulting from storage of preclimacteric banana fruit at low relative humidity. *Phytochemistry* 8(11):2149-2152.
7. Haard, Norman F. Dec. 1969. Occupational or academic framework for graduate food science study. *Food Technology* 23(12):14-16.
8. \* Haard, Norman F., and H.O. Hultin. Dec. 1970. Variant and invariant properties of the mitochondrial fraction isolated from ripening banana fruit. *Journal of Food Science* 35(6):751-756.
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12. \* Haard, N.F. 1971. Bimodal climacteric respiration of postharvest pear and tomato fruit stored at low relative humidity. *Biologia Plantarum* 13(2):141-144.
13. \* Haard, Norman F. 1971. Potential applications of hormones in plant and animal tissues as food. *CRC Critical Reviews in Food Technology* 2(3):305-353.
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15. \* Do, Joseph Y., John Ioannou and Norman F. Haard. Dec. 1971. Polyacrylamide gel electrophoresis of pectic substances. *Journal of Food Science* 36(7):1137-1138.
16. \* Amen, Ronald J., John Ioannou and Norman F. Haard. April 1972. Comparison of acoustic spectrometry, compression and shear force measurements in ripening pear fruit. *Canadian Institute of Food Science and Technology Journal* 5(2):97-100.
17. \* Ranadive, Arvind S., and Norman F. Haard. June 1972. Peroxidase localization and lignin formation in developing pear fruit. *Journal of Food Science* 37(3):381-383.
18. \* Hultin, H.O., and Norman F. Haard. Aug. 1972. Symposium: Biochemical control systems in food tissues. *Journal of Food Science* 37(4):503.
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27. \* Frenkel, Chaim, and Norman F. Haard. Oct. 1973. Initiation of ripening in Bartlett pear with an antiauxin,  $\alpha$  (p-chlorophenoxy) isobutyric acid. *Plant Physiology* 52(4):380-384.
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35. \* Haard, Norman F. Dec. 1975. Biological membrane structure and function: relationship to senescence, stress and pathogenicity. *Folia Veterinaria Latina* 5(4):589-634.
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38. \* Haard, Norman F., and Peter D. Weiss. Feb. 1976. Influence of exogenous ethylene on ipomeamarone accumulation in black rot infected sweet potato roots. *Phytochemistry* 15(2):261-262.
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55. \* Cheema, A.S., and N.F. Haard. Sept. 1978. Induction of rishitin and lubimin in potato tuber discs by non-specific elicitors and the influence of storage conditions. *Physiological Plant Pathology* 13(2):233-240.
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#### APPOINTMENT TO PROFESSOR IV, June 1986

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102. \* Simpson, Benjamin K., and Norman F. Haard. 1987. Cold-adapted enzymes from fish. p.495-527, IN: Dietrich Knorr (ed.), **Food Biotechnology**, Marcel Dekker, New York.
103. \* Manu-Tawiah, W., and N.F. Haard. Feb. 1987. Recovery of carotenoprotein from the exoskeleton of snow crab *Chionocetes opilio*. *Canadian Institute of Food Science and Technology Journal* 20(1):31-33.
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