

Walter G. Jennings

List of Publications

1. Dunkley, W.L., and W.G. Jennings. Nov. 1951. A procedure for application of the thiobarbituric acid test to milk. *Journal of Dairy Science* 34(11):1064-1069.
2. 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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