

John E. Kinsella

List of Publications

1. * Kinsella, J.E. 1966. Metabolic patterns of the fatty acids of *Periplaneta americana* (L.) during its embryonic development. Canadian Journal of Biochemistry 44:247-258
2. * Kinsella, J.E., and T. Smyth, Jr. 1966. Lipid metabolism of *Periplaneta americana* L. during embryogenesis. Comparative Biochemistry and Physiology 17:237-244.
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6. * Kinsella, J.E. 1966. Phospholipid patterns of *Periplaneta americana* during embryogenesis. Comparative Biochemistry and Physiology 17:635-640.
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17. * Kinsella, John E. 1968. Incorporation of [¹⁴C₃]glycerol into lipids by dispersed bovine mammary cells. *Biochimica et Biophysica Acta* 164(3):540-549.
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