

Michael J. Lewis

List of Publications

1. Lewis, M.J., and H.J. Phaff. 1963. Release of nitrogenous substances by brewers' yeast. 2. Effect of environmental conditions. American Society of Brewing Chemists Proceedings 1963:114-123.
2. Lewis, M.J., and C. Rainbow. Feb. 1963. Transamination and the liberation of 2-oxoglutarate by yeast. Journal of the Institute of Brewing 69(1):39-45.
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10. Lewis, M.J., and T. Fujii. 1966. Effect of gamma-irradiation on malting barley. II. Influence of gibberellic acid. American Society of Brewing Chemists Proceedings 1966:158-165.
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16. BATTERY, Ron G., D.R. Black, M.J. Lewis and Louisa Ling. Aug. 1967. A study of the fate of volatile hop constituents in beer. Journal of Food Science 32(4):414-419.
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19. Lee, T.C., and M.J. Lewis. April 1968. Mechanism of release of nucleotidic material by fermenting brewer's yeast. Journal of Food Science 33(2):124-128.
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21. Lewis, M.J. Sept. 1968. Recent research on diacetyl. Brewers Digest 43(9):74, 76, 78, 80-81, 129.
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24. Wildenradt, H.L. and M.J. Lewis. 1969. Hydrogen sulfide: A trace volatile of the kettle boil. American Society of Brewing Chemists Proceedings 1969:108-112.
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List of Abstracts

1. Perez-Escamilla, R., H. Patino and M.J. Lewis. June 1986. Comparative evaluation of Mexican triticale and barley for use in malting and brewing. Abstract No. 168, p.133, IN: Program and Abstracts, 46th Annual IFT Meeting, Institute of Food Technologists, Dallas, Texas.
2. Wu, Wang, and M.J. Lewis. 1991. Study on carotenoid HDCO (3-hydroxy-3',4'-didehydro-beta-carotene-4-one. p.441, IN: Gideon Zeidler, John R. Whitaker, Norman Haard and Bor S. Luh (eds.), Proceedings of the First International Conference on Food Science and Technology, Wuxi Institute of Light Industry, Wuxi, People's Republic of China.

and modification of the yeast cell membrane. *Brewing Industries Research Institute Research Notes* 7(3), 3 pp.

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21. Wu, Wang, Ji Wenming, Fang Guanjin, Tang Lei, Tang Jian and M. Lewis. Sept. 1994. 3-hydroxy-3',4'-didehydrogen- β,ψ -carotene-4-one biosynthesis and application. p.105-112, IN: 2nd International Conference, Food Science and Technology, Wuxi Institute of Light Industry and University of California, Davis, Wuxi, China.

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Reports, Regular Distribution

1. Lewis, Michael, and Herman J. Phaff. Dec. 1962. The release of nitrogenous products by brewers yeast. A review of the literature. Brewing Industries Research Institute Research Notes 4(4), 3 pp.
2. Lewis, M.J., and H.J. Phaff. July 1963. The release of nitrogenous products by brewers yeast. I. The phenomenon of shock excretion. General observations. Brewing Industries Research Institute Research Notes 5(4), 3 pp.
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