

## Bor S. Luh

### List of Publications

1. Luh, B.S., and H.J. Phaff. Sept. 1951. Studies on polygalacturonase of certain yeasts. *Archives of Biochemistry and Biophysics* 33(2):212-227.
2. Phaff, H.J., and B.S. Luh. March 1952. The preparation of pure di- and tri-galacturonic acids. Letters to the editors. *Archives of Biochemistry and Biophysics* 36(1):231-232.
3. Leonard, Sherman, Bor Shiun Luh and Elly Hinreiner. Dec. 1953. Flavor evaluation of canned cling peaches. *Food Technology* 7(12):480-485.
4. Luh, B.S., and H.J. Phaff. Jan. 1954. Properties of yeast polygalacturonase. *Archives of Biochemistry and Biophysics* 48(1):23-37.
5. Luh, Bor Shiun, Sherman Leonard and Wesley Dempsey. Feb. 1954. Pectic substances of Pearson and San Marzano tomatoes. *Food Research* 19(1):146-153.
6. Luh, B.S., and H.J. Phaff. July 1954. End products and mechanism of hydrolysis of pectin and pectic acid by yeast polygalacturonase (YPG). *Archives of Biochemistry and Biophysics* 51(1):102-113.
7. Leonard, Sherman, Bor Shiun Luh, Elly Hinreiner and Marion Simone. Oct. 1954. Maturity of Bartlett pears for canning. *Food Technology* 8(10):478-482.
8. Luh, Bor Shiun, W.H. Dempsey and Sherman Leonard. Dec. 1954. Consistency of pastes and puree from Pearson and San Marzano tomatoes. *Food Technology* 8(12):576-580.
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15. Onaga, D.M., B.S. Luh and S.J. Leonard. Feb. 1957. Quality evaluation and chemical composition of soy sauce. *Food Research* 22(1):83-88.
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17. Luh, B.S., S.J. Leonard and G.L. Marsh. July 1958. Storage changes in tomato juice. *Food Technology* 12(7):380-384.
18. Claypool, L.L., Sherman Leonard, B.S. Luh and Marion Simone. July 1958. Influence of ripening temperature, ripeness level, and growing area on quality of canned Bartlett pears. *Food Technology* 12(7):375-380.
19. Luh, B.S., Sherman Leonard and G.L. Marsh. July 1958. Objective criteria for storage changes in tomato paste. *Food Technology* 12(7):347-351.
20. Saravacos, George, B.S. Luh and Sherman J. Leonard. Aug. 1958. Ion-exchange chromatography of amino acids in tomato juice. *Food Research* 23(4):329-337.
21. Saravacos, G., B.S. Luh and S.J. Leonard. Dec. 1958. Effect of fertilizers on quality and composition of tomato juice. *Food Research* 23(6):648-655.
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