

Emil M. Mrak

List of Publications

1. Mrak, E.M. 1927. Canned prune pulp now feasible. Western Canner and Packer 19(4):22.
3. Mrak, E.M. June 1927. New prune products. Fruit Products Journal and American Vinegar Industry.
2. Mrak, E.M. Aug. 1927. Something new in prunes. The Canner.
4. Mrak, E.M. Sept. 1927. A new prune product for use in pastry. The Progressive Baker.
5. Mrak, E.M. 19\_\_\_\_. Laboratory develops prune uses. Better Fruit 12(5). 1927-28
9. Mrak, E.M. Feb. 1928. New uses for prunes. California Fruit News.
6. Mrak, E.M. 1928. A prune pie please. Progressive Baker 8.
7. Mrak, E.M. May 1928. Prune candy - a new health confection. Sunsweet Standard.
8. Cruess, W.V., and E.M. Mrak. June 1928. A health candy. Sunsweet Standard.
10. Mrak, E.M., and W.V. Cruess. 1929. Utilization of surplus prunes. California Agricultural Experiment Station Bulletin 483:1-34.
11. Mrak, E.M. 1929. Hydrogen swelling of canned ready-to-serve prunes. Fruit Products Journal and American Vinegar Industry 8(5):11.
12. Mrak, E.M., and P.H. Richert. 1929. The effect of blanching on the hydrogen swelling of canned ready-to-serve prunes. Fruit Products Journal 8(1):15-16.
13. Mrak, E.M. 1929. Prune bread now <sup>+</sup>feasible. Caterer and Baker 6(1):8.
14. Mrak, E.M., and P.H. Richert. 1929. The effect of exhausting on the formation of hydrogen swells in canned ready-to-serve prunes. Fruit Products Journal 8(2):40-43.
15. Mrak, E.M. 1929. Hydrogen springer studies in canned prunes. The Canner 68(13):17-18.
16. Mrak, E.M. Prune products are popular. 1929. Western Canner and Packer 20(12):18.
17. Mrak, E.M. July 1929. Finding new uses for prunes. Mid Pacific Magazine 38(1):59-60.
18. Mrak, E.M., and W.V. Cruess. 1929. The darkening of peaches. The Canner 69(13):11-12.

19. Mrak, E.M., and W.V. Cruess. 1929. How fruit products corrode metals. *Food Industries* 12:559-563.
20. Mrak, E.M. 1929. Utilization of surplus prunes. *California Cultivator* 12:255-356.
21. Mrak, E.M. 1929. U.C. experiments on canning ready-to-serve prunes. *California Cultivator* 63(2):485.
22. Joslyn, M.A., and E.M. Mrak. 1930. Efficiency in canning fruit salad. *Western Canner and Packer* 21(9):36-38.
23. Joslyn, M.A., and E.M. Mrak. 1930. Prepared fresh apples for bakers use. *Fruit Products Journal and American Vinegar Industries* 9(10):309-310.
24. Mrak, E.M., and W.V. Cruess. 1930. Suggestions for increasing prune sales. *California Cultivator*.
25. Cruess, W.V., and E.M. Mrak. 1930. How to increase prune sales. *Western Canner and Packer* 22(4):6-7.
26. Mrak, E.M., and M.A. Joslyn. 1930. Developments in food processing machinery. *Food Manufacture* (London, England) 5(10):279-289.
27. Mrak, E.M., and P.H. Richert. 1931. The swelling of canned prunes. *California Agricultural Experiment Station Bulletin* 508:1-24.
28. Mrak, E.M. 1931. Utilization of prunes. *Fruit Products Journal and American Vinegar Industries* 10(7):216-217.
29. Mrak, E.M. 1931. Some factors affecting the swelling of canned ready-to-serve prunes. *Fruit Products Journal and American Vinegar Industries* 19(9):273-277.
30. Mrak, E.M., and P.H. Richert. 1931. The effect of acid on the spoiling of canned prunes. *Fruit Products Journal* 10(10):310-311.
31. Mrak, E.M. 1931. Attacks of insects. *Western Canner and Packer* 23(2):10.
32. Mrak, E.M., and M.A. Joslyn. Oct. 1931. Canned fruit salads. *Food Manufacturer* 6(10):279-284.
33. Joslyn, M.A., and E.M. Mrak. 1932. Development of vacuum can closing machine. *Food Manufacture* 7(10):308-309.
34. Joslyn, M.A., and E.M. Mrak. 1932. Producing vacuum in canned foods. *Food Manufacture* 7(10):287-295.
35. Mrak, E.M., and V. Hendriques. 1932. Trial shipment of barreled peaches to Germany. *Fruit Products Journal and American Vinegar Industry* 11(5):142-143.

36. Mrak, E.M., and J.E. Le Roux. 1932. Corrosion of bronzes by vinegar. *Industrial and Engineering Chemistry* 24(7):797-798.
37. Cruess, W.V., P. Quin and E.M. Mrak. 1932. Observations on the browning of peaches. *Fruit Products Journal* 12(2):37-40.
38. Nicholas, P.F., E.M. Mrak and G.A. Pitman. Sept. 1933. Moisture-proofness of containers tested further. *Western Canner and Packer*.
39. Mrak, E.M., and W.V. Cruess. 1933. Corrosion of nickel and monel metal by sulfured grape juice. *Industrial and Engineering Chemistry* 25:367-369.
40. Joslyn, M.A., and E.M. Mrak. 1933. Investigations on the use of sulfurous acid and sulfite in the preparation of fresh and frozen fruit for baker's use. *Fruit Products Journal and American Vinegar Industry* 12(5):135-140.
41. Mrak, E.M. 1933. Nutritional value of prunes is highly important. *Review of Western Canner and Packer*.
42. Mrak, E.M., C. Smith and V. Henriques. 1933. The carbohydrate of dried California French prunes (Prune D'Agen). *American Society for Horticultural Science* 30:238-242.
43. Mrak, E.M. 1934. The nutritive value of California prunes.
44. Filipello, F., and E.M. Mrak. 1934. The making of prune brandy. *California Wine Review* 11(4):8-9.
45. Nicholas, P.F., and E.M. Mrak. May 1934. Moisture-proofness of containers tested further. *Western Canner and Packer*.
46. Mrak, E.M. May 1934. The effect of lemon juice in canned prune spoilage. *Western Canner and Packer*.
47. Mrak, E.M. June 1934. Lime mold occurring during processing. *Proceedings of the 13th Annual Technical Conference of California Olive Association*, pp. 47-49.
49. Pitman, G., P.F. Nicholas and E.M. Mrak. June 1934. Prune maturity studies. *Dried Fruit Record*.
48. Mrak, E.M., S.V. Campbell and H.P. Royer. Nov. 1934. Getting California fruits into foreign markets. *Food Industry*.
50. Mrak, E.M., C. Smith, J.H. Fessler, H.W. Lambert and T.C. Harper. Dec. 1934. The effect of prunes and the water extract of prunes on the plasma CO<sub>2</sub> combining capacity and composition of the urine when included in acid, neutral and uncontrolled diets. *Journal of Nutrition* 8(6).
51. Mrak, E.M., J. Fessler and C. Smith. 1935. Caffeic acid in prunes and its behavior as a laxative principle. *Science* 82(2126):804.

52. Fessler, J.H., E.M. Mrak, W.V. Cruess and J.J. Hayes. Dec. 1936. Die einwirkung der naturweine auf die zusammensetzung des urins und die alkalireserve des blutes. Zeitschrift fur untersuchung der Lebensmittel Bd. 72(5/6):461-463.
53. Mrak, E.M. 1936. A note on some nutritional studies with prunes. The Medical Times 64(4):116.
54. Mrak, E.M., and W.V. Cruess. 1936. New outlets for prunes. The Canner 82(15):9-10, 14.
55. Mrak, E.M. April 1937. Prune juice. Fruit Products Journal 16(8):230.
56. Mrak, E.M., D.C. Caudron and L. Cash. 1937. Corrosion of metals by musts and wines. Food Research 2(5):439-454.
57. Mrak, E.M., L. Cash and D.C. Caudron. 1937. Effects of certain metals and alloys on claret and sauterne type wines made from Vinifera grapes. Food Research 2(6):539-547.
58. Mrak, E.M., and J.H. Fessler. 1937. The effect of ingesting dry wines with meals on urine composition and plasma CO<sub>2</sub> combining capacity of the blood. Wines and Vines 18(66):8-9, 22.
59. Mrak, E.M. April 1937. Removal of spray residue. Pacific Rural Press 129(15):400, April 13, 1937.
60. Mrak, E.M., D.C. Caudron and G.L. Cash. Jan. 1938. Metals for wine contracts. The Wine Review. pp.7-11.
64. Mrak, E.M., and Lee Bonar. April 1938. The effect of temperature on asci and ascospores in the genus *Debaryomyces*. Mycologia 30(2):182-186.
61. Mrak, E.M., L. Cash and D.C. Caudron. July 1938. Foreign musts in wines. The Wine Review. pp.14-16.
62. Mrak, E.M., and J.H. Fessler. 1938. Changes in iron content of musts and wines during vinification. Food Research 3(3):307-309.
- DB ✓ 63. Mrak, E.M. 1938. Dehydration of fruits. The Canner 87(14):12-15.
- DB ✓ 65. Mrak, E.M. 1938. Dehydration of fruits. Agricultural Engineering 19(8):349-352.
66. Mrak, E.M., and L.S. McClung. 1938. Concerning the genera of yeasts occurring on grapes and grape products in California. Journal of Bacteriology 36(3):316-317.
67. Baker, E.E., and E.M. Mrak. 1938. Yeasts associated with the "sugaring" of dried prunes and figs. Journal of Bacteriology 36(3):317-318.
68. Mrak, E.M., and Lee Bonar. 1938. A note on yeast obtained from slimy sausage. Food Research 3(6):615-618.

No Find

121

69. Mrak, E.M. 1938. Recent investigations into cut fruit sulfuring methods. Pacific Rural Press.
70. Mrak, E.M. 1939. The sulfur problem of dried fruits. Western Canner and Packer 31(11):21-22.
71. Mrak, E.M., R. Bethel and P.F. Nichols. 1939. Effect of drying and storage conditions on color and SO<sub>2</sub> retention of dried apricots. Food Research 4(1):67-74.
72. Mrak, E.M., and L. Bonar. 1939. Film yeasts from pickle brines. Zentralbl. fur Bakt. II Abt. Bd 100 s:289-294.
73. Mrak, E.M. 1939. Dehydration of fruits in California. Pacific Rural Press 137(25):558-559.
74. Mrak, E.M., and E.E. Baker. Sept. 1939. Sugar tolerant yeast causing the spoilage of dried fruits. p.707-708, IN: New York Proceedings, Third International Congress for Microbiology.
75. Mrak, E.M. 1940. A new species of the lost genus *Asporomyces*. Journal of Bacteriology 39(1):111-112.
76. Mrak, E.M. 1940. Sexuality in yeasts and practical possibilities resulting from recent advances in this field. Masters Brewers Association of America Proceedings.
77. Long, J.D., E.M. Mrak and C.D. Fisher. July 1940. Investigations in the sulfuring of fruits for drying. California Agricultural Experiment Station Bulletin 636:1-56.
78. Mrak, E.M., and L.S. McClung. 1940. Yeasts occurring in grapes and grape products in California. Journal of Bacteriology 40(3):395-407.
- DB • 79. Cruess, W.V., and E.M. Mrak. 1940. The dehydration of vegetables. Fruit Products Journal and American Vinegar Industry 20(4):100-103.
- DB • 80. Mrak, E.M., and W.V. Cruess. 1941. Special subsistence bulletin. The dehydration of vegetables. Bulletin of the QMC, U.S. Army 1-67.
81. Mrak, E.M. 1941. Retention of vitamins by dried fruits and vegetables. Fruit Products Journal 21(1):13-15.
82. Mrak, E.M., and J.D. Long. 1941. Methods and equipment for the sundrying of fruits. California Agricultural Experiment Station Circulation 350, pp.1-69.
83. Mrak, E.M. 1941. Sulfuring fruits for drying. Pacific Rural Press 131(22):420.
- DB • 84. Mrak, E.M. 1941. Some factors in the production of dried fruits. Fruit Products Journal and American Vinegar Industry 20(9):267-276.

85. Baker, E.E., and E.M. Mrak. 1941. Spherule formation in cultures by *Coccidiodes immitis* Rexford and Gilchrist 1896. *The American Journal of Tropical Medicine* 21(4):589-594.
86. Safwat, Mohamed F., and E.M. Mrak. 1942. Relation of variety of stage of development to composition of figs. *Food Research* 1(6):495-502.
- PB • 187. Mrak, E.M., C.D. Fisher and B. Bronstein. 1942. The effect of certain substances and pre-treatments on the retention of color and sulfur dioxide by dried cut fruits. *Fruit Products Journal* 21(10):297-299.
88. Cruess, W.V. and E.M. Mrak. What's known today about dehydrating vegetables?  
year???
- Part I, 14(1):40-42
  - Part II, 14(2):41-43
  - Part III, 14(3):48-49
  - Part IV, 14(4):57-59
  - Part V, 14(5):43-44
91. Mrak, E.M., H.J. Phaff and B.L. Smith. March 1942. Non-validity of the genus *Asporomyces*. *Mycologia* 34(2):139-141.
89. Mrak, E.M., H.J. Phaff and R.H. Vaughn. June 1942. Yeasts occurring on dates. *Journal of Bacteriology* 43(6):689-700.
90. Hussein, A.A., E.M. Mrak and W.V. Cruess. 1942. The effect of pretreatment and subsequent drying on the activity of grape oxidase. *Hilgardia* 4(6):349-357.
92. Fisher, C.D., E.M. Mrak and J.D. Long. 1942. Effect of time and temperature of sulfuring on absorption and retention of sulfur dioxide by fruits. *Fruit Products Journal* 21(6):7-9; (7):175-176, 199-200; (8):217-219, 237-238.
93. Mrak, E.M. 1942. Dehydration methods used in California. *Food Industries* 14(8):50-52.
94. Mrak, E.M., H.J. Phaff, R.H. Vaughn and H.N. Hansen. Oct. 1942. Yeasts occurring in souring figs. *Journal of Bacteriology* 44(4):441-450.
95. Mrak, E.M., H.J. Phaff and H.C. Douglas. Nov. 1942. A sporulation stock medium for yeasts and other fungi. *Science* 96(2497):432-433.
96. Mrak, E.M., and G. MacKinney. 1943. Chemistry and technology of food and food products 2(2):283-311.
97. Mrak, E.M. 1943. Developments in dehydration. *American Dietetic Association Journal* 19(1):6-12.
98. Friar, Hazel, and E.M. Mrak. 1943. Dehydration of huckleberries. *Fruit Products Journal* 22(5):138-139.
99. Mrak, E.M. 1943. Dehydration of guavas. *Fruit Products Journal* 22(6):170, 181.
101. Mrak, E.M., H.J. Phaff and H. Friar. March 1943. Dehydration of cherries. *Fruit Products Journal* 22(7):198-201.

100. Mrak, E.M., H.J. Phaff, C.D. Fisher and G. Mackinney. April 1943. Dehydration of fruits offers important wartime advantages. *Food Industries* 13(4):59-62.
102. Baker, E.E., E.M. Mrak and C.F. Smith. 1943. The morphology, taxonomy and distribution of *Coccidioides immitis* Rixford and Gilchrist, 1896 *Farlowia* 1(2):199-244.
103. Mrak, E.M. 1943. Technique for "Golden Bleach" raisins. Pacific Rural Press.
105. Mrak, E.M. Feb. 1944. Field observations made during the 1943 grape drying season. Dehydration Conference for Grapes and Cut Fruits, Modesto, California. p. 6
104. Mrak, E.M., G. Mackinney, E.R. Stadtman, H.A. Barker and V. Haas. 1945. Deterioration of dried apricots. Proceedings of the Subsistence Research and Development Laboratory No. I:60-64.
106. Phaff, H.J., R.L. Perry and E.M. Mrak. Feb. 1945. New methods produce superior dehydrated cut fruits. Part I. *Food Industries* 17(2):150-153, 234, 236, 238, 240
107. Phaff, H.J., G.L. Marsh, E.M. Mrak and C.D. Fisher. May 1945. New methods produce superior dehydrated cut fruits. Part II. Apricots and Freestone peaches. *Food Industries* 17(5):516-518, 600, 602, 604, 606, 608.
109. Stadtman, E.R., H.A. Barker and E.M. Mrak. May 1945. Studies on the darkening of dried fruits. Dehydration Conference for Grapes and Cut Fruits, Modesto, California.
- DB • ✓ 110. Mrak, E.M. May 1945. Some factors in the production of dehydrated, blanched, cut fruits. Dehydration Conference for Grapes and Cut Fruits, Modesto, California. pp.27-31.
108. Phaff, H.J., E.M. Mrak, R.L. Perry and C.D. Fisher. June 1945. New methods produce superior dehydrated cut fruits. III. Clingstone peaches and pears. *Food Industries* 17(6):634-637.
111. Mrak, E.M., H.J. Phaff, R. Alleman and R. Whelton. 1946. Microbiology of prunes during handling and drying. *Fruit Products Journal and American Food Industry* 25(5):140-191, 155.  
or ???  
Phaff, H.J., E.M. Mrak, Ruth Allemann and Rita Whelton. Jan. 1946. Microbiology of prunes during handling and drying. *Fruit Products Journal and American Food Manufacturer* 25(5):140-141, 155.
112. Whelton, Rita, H.J. Phaff, E.M. Mrak and C.D. Fisher. Jan. 1946. Control of microbiological food spoilage by fumigation with epoxides. *Food Industries* 18(1):23-25; 18(2):174-176, 318, 320.
- DB • ✓ 113. Stadtman, E.R., H.A. Barker, E.M. Mrak and G. Mackinney. 1946. Storage of dried fruit. Influence of moisture and sulfur dioxide on deterioration of apricots. *Industry and Engineering Chemistry* 38:99-104.

114. Stadtman, E.R., H.A. Barker, V. Haas, E.M. Mrak and G. Mckinney. 1946. Studies on the storage of dried apricots. Gas changes during storage of dried apricots and influence of oxygen on rate of deterioration. Industry and Engineering Chemistry 38(3):324-329.
115. Stadtman, E.R., H.A. Barker, V. Haas and E.M. Mrak. 1946. Storage of dried fruit. Influence of temperature on deterioration of apricots. Industry and Engineering Chemistry 38:541-543.
116. Mrak, E.M., and T. Stadtman. 1946. Microbiological deterioration of dried fruits. II. pp.18-23, IN: Proceedings of the Date Growers Institute.
117. Mrak, E.M. 1946. In Drying of Apricots. Pacific Rural Press. p. 520.
118. Perry, R.L., E.M. Mrak, H.J. Phaff, G.L. Marsh and C.D. Fisher. Dec. 1946. Fruit Dehydration. I. Principles and Equipment. University of California Agricultural Experiment Station Bulletin No. 698, p. 68.
119. Mrak, E.M., and H.J. Phaff. Feb. 1947. Recent advances in the production and handling of dehydrated fruits. Food Technology 1(2):157-160.
120. Mrak, E.M., H.J. Phaff, G.L. Marsh and Gordon Mackinney. Sept. 1947. New drying processes for fruit products. Food Packer 28(10):44, 46.
121. Mrak, E.M., and R.L. Perry. 1948. Dehydrating prunes. Agricultural Experiment Station Circular 383.
122. Mrak, E.M., and H.J. Phaff. 1948. Yeasts. Annual Review of Microbiology 2:1-46.
123. Mrak, E.M., and R.L. Perry. 1948. Dehydrating freestone peaches. California Agricultural Experiment Station Circular 381.
124. Chari, C.N., C.P. Natarajan, E.M. Mrak and H.J. Phaff. March 1948. The effect of blanching and dehydration on enzyme activity and storage quality of high moisture unprocessed prunes. Fruit Products Journal and American Food Manufacturer 27(7):206-211.
125. Phaff, H.J., and E.M. Mrak. April 1948. Sulfur house operation. California Agricultural Experiment Station Circular No. 382, p. 10.
126. Natarajan, C.P., C.N. Chari and E.M. Mrak. 1948. Yeast population in figs curing drying. Fruit Products Journal 27(8):242-243, 267.
127. Bouthilet, Robert J., Nora Neilson, E.M. Mrak and H.J. Phaff. 1948. Abstract G4: A fermentable substance in yeast extract. Proceedings, 48th General Meeting of S.A.B. 1(1).
128. Mrak, E.M., and G.F. Stewart. Editors. 1948. Advances in Food Research, Vol. I, Academic Press, Inc.
129. Mrak, E.M., and H.J. Phaff. Aug. 1948. Prunes. Superior quality pack for special markets possible by new procedure. California Agriculture 2(18):11-12.



130. Mrak, E.M., and H.J. Phaff. Nov. 1948. Taxonomy and morphology of yeasts. p.89-92, IN: Proceedings of the Yeast Symposium, Milwaukee, Wisconsin.
131. Phaff, H.J., and E.M. Mrak. Nov. 1948. Ecology and distribution of yeasts. p.92-93, IN: Proceedings of the Yeast Symposium, Milwaukee, Wisconsin.
132. Mrak, E.M. 1948. Studies on dehydration of figs. California Agriculture 2(6):11.
133. Mrak, E.M. 19\_\_\_\_. Freestone peaches successfully dried when dehydrated.
134. Phaff, H.J., and E.M. Mrak. Dec. 1948. Sporulation of yeasts. Part I. Wallerstein Laboratories Communications 11(35):261-279.
135. Phaff, H.J., and E.M. Mrak. March 1949. Sporulation of yeasts. Part II. Wallerstein Laboratories Communications 12(36):29-34.
136. Williams, O.B., and E.M. Mrak. 1949. An interesting outbreak of yeast spoilage in salad dressing. Fruit Products Journal 28(5):141-153.
137. Kilbuck, J.H., H.J. Phaff and E.M. Mrak. April 1949. Dried prunes. California Agriculture 3(4):9-10.
138. Mrak, E.M., H.J. Phaff and G. Mackinney. April 1949. A simple test for carotenoid pigments in yeasts. Journal of Bacteriology 57(4):409-411.
139. Bouthilet, R.J., Nora E. Neilson, E.M. Mrak and H.J. Phaff. May 1949. The fermentation of trehalose by yeasts and its taxonomic implications. Journal of General Microbiology 3(2):282-289.
140. Mrak, E.M. June 1949. Trends in food technology. 28th Annual Report of California Olive Association.
- DB already in 1949 products ✓  
141. Mrak, E.M., and H.J. Phaff. July 1949. Sun-drying fruits. California Agricultural Experiment Station Circular No. 392, p. 19.
142. Phaff, Herman J., and Emil M. Mrak. Aug. 1949. Successful dehydration of clingstone peaches. California Agriculture 3(8):8-9, 14.
- DB already in 1949 products ✓  
143. Phaff, H.J., and E.M. Mrak. Aug. 1949. Blanched dehydrated fruits are superior. Western Canner and Packer 41(9):47, 49-50.
144. Mrak, E.M., and G.F. Stewart. Editors. 1949. Advances in Food Research, Vol. II, Academic Press, Inc.
145. Scheffer, W.R., and E.M. Mrak. 1950. Yeast clouds in white wines. Wines and Vines 31(4):63-64.
146. Mrak, Emil M., Herman J. Phaff, Rita E. Whelton and Charles D. Fisher. June 1950. Method for treatment of and package for dried fruit. United States Patent No. 2,511,987.
147. Mrak, E.M., and H.J. Phaff. 1950. Ecology and distribution of yeasts. pp.92, IN: Proceedings, Yeasts in Feeding Symposium, Nov. 1948.

148. Mrak, E.M., and H.J. Phaff. 1950. pp.89-91, IN: Proceedings of the Yeasts in Feeding Symposium, Nov. 1948.
149. Scheffer, W.R., and E.M. Mrak. 1951. Characteristics of yeast causing clouding of dry white wines. *Mycopathologia et Mycologia Applicata* 5:30-III.
150. Mrak, E.M., and G. Mackinney. 1951. The chemistry and technology of food and food products. Part V, III, pp.1773-1882.
151. Mrak, E.M. 1951. Teaching of sanitation in connection with food technology curricula. *Food Technology* 5(2):41-43.
152. Mrak, E.M., and G.F. Stewart. Editors. 1951. *Advances in Food Research*, Vol. III, Academic Press, Inc.
153. El-Tabey Awab Shihata, A.M., and E.M. Mrak. 1951. The fate of yeast in the digestive tract of drosophila. *American Naturalist* 85:825):381-383.
154. Mrak, E.M., and H.J. Phaff. June 1951. Microbial deterioration of dried fruits. Institute of Food Technologists Paper.
155. Recca, J., and E.M. Mrak. 1952. Yeasts occurring in citrus products. *Food Technology* 6(12):450-454.
156. Mrak, E.M. 1952. Special foods for emergency situations. *American Journal of Public Health* 42(4):379-384.
157. Mrak, E.M. Aug. 1952. Factors affecting the quality of prunes.
158. Phaff, H.J., E.M. Mrak and O.B. Williams. July 1952. Yeasts isolated from shrimp. *Mycologia* 44(4):431-451.
159. El-Tabey Awad Shihata, A.M., and E.M. Mrak. 1952. Intestinal yeast floras of successive populations of *Drosophila*. *Evolution* 6(3):325-332.
160. Mrak, E.M., and G.F. Stewart. Editors. 1953. *Advances in Food Research*, Vol. IV, Academic Press, Inc.
161. Miller, M.W., and E.M. Mrak. 1953. Yeasts associated with dried-fruit beetles in figs. *Applied Microbiology* 1(4):174-178.
162. Mrak, E.M. July 1953. "Fully ripe" harvest of prunes. "Fully--not--firm--brings the best return". *Prune Program News*, July 17.
163. Mrak, E.M., and Elly Hinreiner. 1953. *De Gustibus. Idea and Experiment--A University at Work*, Vol. III(1):7-9.
164. Mrak, E.M., R.H. Vaughn and M. Miller. 1953. Further report on yeast. pp.20-23, IN: 32nd Annual Technical Report, California Olive Association.
165. Mrak, Emil M. 1953/54. High moisture confection type raisins. 2nd Annual Report, Research and Study Committee of the California Raisin Advisory Board, Section VI.

166. Mrak, E.M. 1954. New developments in food processing. *Journal of the American Dietetic Association* 30(3):236-240.
167. Mrak, Emil M., John Schierbeck and Walter Brown. May 1954. High moisture confection raisins. 2nd Annual Report of the California Raisin Advisory Board.
168. Vaughn, Reese H., and Emil M. Mrak. 1954. Keep your dried fruit clean--the essentials of sanitation as related to farm production of dried fruit. California Agricultural Experiment Station Extension Service, Leaflet 26.
169. Mrak, Emil. 1954. Some observations on food and food research in the United States. 33rd Annual Technical Report, California Olive Association. p. 119.
170. Vaughn, Reese H., and Emil M. Mrak. Nov. 1954. Protective farm storage of raisins. University of California Agricultural Extension Service.
171. Mrak, E.M. Feb. 1955. Raw product quality and its relation to final product quality. 1st Annual California Conference for Processors' Fieldmen, University of California, Davis, California.
172. Mrak, E.M. 1955. The program of the Food Protection Committee of the National Research Council. *Food Technology* 9(2):109-110. (Presented at the 14th Annual Meeting of Institute of Food Technologists, Los Angeles, California, June 29, 1954)
173. Gorseline, Harry E., Norbert Lenin and E.M. Mrak, editors. March 1955. Establishing optimum conditions for storage and handling of semi-perishable subsistence items. Department of the Army, Office of the Quarter Master, General Research and Development Division, Washington, D.C.
174. Shank, Robert E., and Emil M. Mrak. 1955. A bookshelf on foods and nutrition. *American Journal of Public Health* 45(4):419-428.
175. Mrak, E.M. 1955. Association of the Department of Food Technology of the University of California with the food processing industries of the State. pp.11-15, IN: 34th Annual Technical Report, California Olive Association.
176. El Tabey Shehata, A.M., E.M. Mrak and H.J. Phaff. Nov. 1955. Yeasts isolated from *Drosophila* and from their suspected feeding places in southern and central California. *Mycologia* 47(6):799-811.
- Mrak, E.M., and G.F. Stewart. Editors. 1955. *Advances in Food Research*, Vol. V, Academic Press, Inc.
177. Phaff, H.J., M.W. Miller, J.A. Recca, M. Shifrine and E. Mrak. July 1956. Studies on the ecology of *Drosophila* in the Yosemite region of California. II. Yeasts found in the alimentary canal of *Drosophila*. *Ecology* 37(3):533-538.
178. Mrak, E.M. 1956. Food technology program and objectives. Proceedings of the 2nd Annual Conference of California Processors' Fieldman, p. 21.

179. Mrak, E.M. 1956. Technical advances in commercial food processing. Western Canner and Packer Statistical Review and Yearbook 48(26):37.
180. Mrak, E.M. 19\_\_\_\_. Summary of the 4th Session-Food Preservation. National Academy of Sciences - National Research Council, Publication 397.
181. Mrak, E.M., R.H. Vaughn, M.W. Miller and H.J. Phaff. Sept. 1956. Yeasts occurring in brines during the fermentation and storage of green olives. Food Technology 10(9):416-419.
182. Mrak, E.M. 1956. Food technology program and objectives at the University of California. Food Technology 10(12):8, 10, 12, 14, 16.  
Mrak, E.M., and G.F. Stewart. Editors. 1956. Advances in Food Research, Vol. VI, Academic Press, Inc.
183. Mrak, E.M. 1957. Editorial - Cereal science today. American Association of Cereal Chemists 2(1):25.
184. Mrak, E.M. 1957. Research covers a broad range at U. C. Davis and Berkeley Campuses. Western Canner and Packer Statistical Review Yearbook 49(6):147-148.
185. Mrak, E.M. 1957. The world I lived in. Food Technology 11(11):541-552.
186. Mrak, E.M., and G.F. Stewart. Editors. 1957. Advances in Food Research, Vol. VII, p. 404, Academic Press, New York.
187. Mrak, E.M. 1958. Research on foods - from field to the consumer. pp.45-48, IN: Information Letter, National Canners Association No. 1666, Washington, D.C.
189. Mrak, Emil. Jan. 1958. Research on foods - from the field to the consumer. Proceedings of the General Session on Research, 51st Annual Convention of the National Canners Association, Jan. 22. (Reprinted from Convention Issue, Information Letter No. 1666, Jan. 30, 1958)
190. Leonard, Sherman, B.S. Luh and E.M. Mrak. Feb. 1958. Factors influencing drained weight of canned clingstone peaches. Food Technology 12(2):80-85.
192. Mrak, Emil M. April 1958. Changing food habits and research. 50th Annual Meeting of Dried Fruit Association of California, Santa Barbara, California.
191. Mrak, Emil M. May 1958. Research problems in food technology. Proceedings, Conference on Man Versus Environment, May 5-6.
206. Mrak, E.M., and G.F. Stewart. Editors. 1958. Advances in Food Research, Vol. VIII, p. 437, Academic Press, Inc.
193. Mrak, Emil M. 19\_\_\_\_. UC continues "Full Spectrum" research on fundamental and applied problems. Western Canner and Packer.
194. Mrak, E.M. 1958. Man and his environment. Association of Food and Drug Officials of the U.S. 22(4):155-169.

195. Mrak, Emil M. 1958. Contributions of current research in food technology. *Journal of Farm Economics* 40(5):1291-1298.
196. Mrak, Emil M. 1958. Brewing technology at the University of California. *Wallorstein Laboratory Communications* 21(75):275-280.
197. Mrak, E.M. Feb. 1959. Big changes ahead in the food industry. *Sales Management* 82(4):71-74.
188. Luh, B.S., S.J. Leonard and E.M. Mrak. May 1959. Drained weight of canned apricots. *Food Technology* 13(5):253-257.  
Luh, B.S., S.J. Leonard and E.M. Mrak. May 1959. Drained weight of canned apricots. *Food Technology* 13(5):253-257.
198. Mrak, Emil M. Sept. 1959. Brewing technology--University of California. pp.8-12, IN: *Technical Proceedings, 72nd Anniversary Convention, Master Brewers Association of America.*
207. Chichester, C.O., E.M. Mrak and G.F. Stewart. Editors. 1959. *Advances in Food Research*, Vol. IX, p. 395, Academic Press, New York.
213. Mrak, Emil M. Dec. 1959. Problems in the evaluation of carcinogenic hazard from use of food additives. Food Protection Committee, Food and Nutrition Board, National Academy of Sciences, National Research Council.
203. Mrak, Emil M. April 1960. Food science and subsistence. *Annales Nestle.*
199. Mrak, Emil M. June 1960. New and improving food products. *Journal of the American Dietetic Association* 36(6):578-580.
200. Mrak, Emil M. July 1960. The role of chemistry and technology in the development of modern foods. pp.9-22, IN: *New York State Agricultural Experiment Station Bulletin* 790.
201. Mrak, E.M. 19\_\_\_. Introduction to the symposium. pp.15, IN: *Proceedings, Symposium on Foods: Enzymes. Pacific Slope Biochemical Conference.*
202. Mrak, E.M. 19\_\_\_. Summary of the symposium. pp.125-127, IN: *Proceedings, Symposium on Foods: Enzymes. Pacific Slope Biochemical Conference.*
208. Chichester, C.O., E.M. Mrak and G.F. Stewart. Editors. 1960. *Advances in Food Research*, Vol. X, p. 488, Academic Press, New York.
204. Mrak, Emil M. Jan. 1961. Foods are chemicals. *Proceedings, Food Science Session, National Canners Association.*
205. Mrak, Emil M. Jan. 1961. Public awareness of health aspects of chemical aids. *Food-Drug-Cosmetic Law Journal* 16(1):17-29.
209. Mrak, E.M. 1961. Food history and problems. *Journal of Institute of Food Technologists* 15(9):20-26. (acceptance of Babcock-Hart Award, 5/9/61)

210. McKee, Faith, Heukelekian, Mancuso, Mrak and Sawyer. Editors. 1961. 100 Problems in Environmental Health. p. 185, Public Health Service, HE&W.
211. Mrak, E.M. 19\_\_\_. Report on agricultural chemicals and recommendations for public policy. Governor Brown's special committee on public policy regarding agricultural chemicals, E.M. Mrak Chairman. State of California, Dec. 30, 1960.
212. Chichester, C.O., E.M. Mrak and G.F. Stewart. Editors. 1962. Advances in Food Research, Vol. XI, p. 435, Academic Press, New York.
214. Mrak, Emil M. 1962. Radionuclides in foods. Food Protection Committee. Report to the Food and Nutrition Board, Pub. 988, National Academy of Science, National Research Council.
215. Mrak, Emil M. April-June 1962. Foods and chemicals. The Borden Company 23(2).
218. Mrak, Emil M. 19\_\_\_. The technical benefits of food additives. IN: Proceedings, Symposium on Food Protection, Iowa State University.
219. Mrak, Emil M. 1962. Food science and technology in relation to feeding the world. IN: Proceedings, First International Congress of Food Science and Technology, London, England.
216. Mrak, Emil M. Jan. 1963. The importance of looking ahead. Jan. 20-23.
217. Chichester, C.O., E.M. Mrak and G.F. Stewart. Editors. 1963. Advances in Food Research, Vol. XII, p. 430, Academic Press, New York.
220. Mrak, Emil M. 1963. Food, hunger and research administration. IN: Proceedings, International Symposium on Global Impacts of Applied Microbiology, Stockholm, Sweden.
221. Mrak, Emil M. 1963. Science and the development of food standards and regulations for international trade. IN: Proceedings, European-American Symposium on Agricultural Trade, Amsterdam, The Netherlands.
224. Mrak, Emil M. April 1963. The universities and government sponsored research. Food Technology 19(4):130-133.
222. Mrak, Emil M. 1964. Limits of technology. IN: Proceedings, Symposium on Food and Civilization, San Francisco, California.
223. Chichester, C.O., E.M. Mrak and G.F. Stewart. Editors. 1964. Advances in Food Research, Vol. XIII, p. 401, Academic Press, New York.
226. Darby, Hand, Cannon, Comar, Coe, Decker, Miller, Mrak, Smith, Smyth. Editors. 1964. An Evaluation of Public Health Hazards from Microbiological Contamination of Foods. A report, Food Protection Committee of the Food and Nutrition Board, National Academy of Sciences (NRC). Publication 1195.
227. Mrak, Emil M. April 1964. Introduction statement as Chairman of Session V, Waste Management. University of South Florida, Tampa, Florida. NASA SP-70, p. 254.

225. Mrak, Emil M. Jan. 1965. Remarks, Food Editors Conference. Information letter, National Canners Association, Feb. 1965.
228. Chichester, C.O., E.M. Mrak and G.F. Stewart. Editors. 1965. Advances in Food Research XIV, p. 464, Academic Press, New York.
- Stewart, G.F., M.L. Anson, E.M. Mrak and C.O. Chichester. eds. 1965. Monographs in Food Science and Technology. M.A. Amerine, E. Roessler and Rose Marie Pangborn. Science and Technology: Principles of Sensory Evaluation of Food. Academic Press, New York and London.
230. Mrak, E.M. Feb. 1965. Some challenges to the packaging industry. Western Packaging Association.
231. Chichester, C.O., E.M. Mrak and G.F. Stewart. Editors. 1966. Advances in Food Research XV, p. 363, Academic Press, New York.
232. Phaff, H.J., M.W. Miller and E.M. Mrak. 1966. The Life of Yeasts, p. 186, Harvard University Press.
233. Mrak, Emil M. 1966. Food and civilization. pp.17-29, IN: The Limits of Technology. Charles C. Thomas.
- Stewart, G.F., and E.M. Mrak. 1966. Protecting our food. One key to the future, chemicals in protecting our food supply. Yearbook of Agriculture, USDA, Washington, D.C.
- Chichester, C.O., E.M. Mrak and G.F. Stewart. eds. 1966. Advances in Food Research 15.
- Stewart, G.F., M.L. Anson, E.M. Mrak and C.O. Chichester. eds. 1966. Monographs in Food Science and Technology. Gerald Reed. Use of Enzymes in Food Processing. Academic Press, New York and London.
229. Mrak, E.M. Summer 1966. Food and land: The coming shortage cry California. California Tomorrow 1(3):4-7.
- Stewart, G.F., C.O. Chichester and E.M. Mrak. eds. 1967. Monographs in Food Science and Technology. S.M. Herschdoerfer et al. Quality Control in the Food Industry. Academic Press, New York and London.
- Mrak, Emil M. Dec. 1971. Environment, food and safety. Talk given to Library Associates, University of California, Davis, California.
- Mrak, Emil M. Sept. 1972. Environment, Food and Safety. Library Associates of the University Library, Davis Keepsake No. 5, University of California, Davis, California, p. 17.
- Mrak, Emil M. 1974. A microbiologist turned administrator: How it happened. Annual Review of Microbiologist 28:1-24.

- Mrak, Emil M. 1975. Plant nutrition and politics as seen by a food technologist. pp.37-42, IN: Environmental Quality and Safety. Global Aspects of Chemistry, Toxicology and Technology as Applied to the Environment. Vol. 4, Academic Press.
- Mrak, Emil M. 1976. Report, p.4-5, Scientific session, opening of Institute of Neuherberg, Munchen, West Germany.
- Mrak, Emil M. 1977. From millstones to milestones and back to millstones. Journal of Food Quality 1:107-118.
- Mrak, Emil M. 1977. Introductory report on behalf of the International Academy of Environmental Safety - The evaluation of toxicological data for the protection of public health, pp.19-21, IN: Proceedings, International Colloquium, Luxembourg, Pergamon Press, Oxford, New York, Toronto, Sydney, Paris and Frankfurt.
- Mrak, Emil M. 1977. World food and nutrition study - The potential contributions of research. International Relations Commission Steering Committee, National Research Council, NAS, Washington, DC, p. 192.
- Mrak, Emil M, C.O. Chichester and G.F. Stewart. Editors. 1977. Advances in Food Research XXIII, p. 434, Academic Press, New York.
- Mrak, Emil, and Fred Coulston. Editors. 1977. Water Quality, Proceedings, International Forum, Academic Press, New York, San Francisco and London. p. 295.
- Phaff, H.J., M.W. Miller and E.M. Mrak. 1978. The Life of Yeasts, 2nd Ed., Harvard University Press, Cambridge, Massachusetts. p. 341.
- Chichester, C.O., E.M. Mrak and G.F. Stewart. 1978. Advances in Food Research XIV, p. 378, Academic Press, New York.
234. Phaff, H.J., M.W. Miller and E. Mrak. 1982. The Life of Yeasts. Translated into Japanese.
- Stewart, George F., and Emil M. Mrak. 19\_\_\_\_. Evaluation of consumer acceptance studies on beef.