

## Harold S. Olcott

### List of Publications

1. Olcott, H.S., and H.A. Mattill. 1931. The unsaponifiable lipids of lettuce. I. Carotene. *Journal of Biological Chemistry* 91:105.
2. Olcott, H.S., and H.A. Mattill. 1931. The unsaponifiable lipids of lettuce. II. Fractionation. *Journal of Biological Chemistry* 93:59.
3. Olcott, H.S., and H.A. Mattill. 1931. The unsaponifiable lipids of lettuce. III. Antioxidant. *Journal of Biological Chemistry* 93:65.
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6. Olcott, H.S., and H.A. Mattill. 1934. Vitamin E. I. Some chemical and physiological properties. *Journal of Biological Chemistry* 104:423.
7. Olcott, H.S. 1934. Vitamin E. II. Stability of concentrates toward oxidizing and reducing reagents. *Journal of Biological Chemistry* 107:471.
8. Olcott, H.S. 1934. Antioxidants and the autoxidation of fats. II. *Journal of the American Chemists' Society* 56:2492.
9. Olcott, H.S. 1935. Vitamin E. III. Evidence for the presence of hydroxyl group. The biological utilization of eaters. Absorption spectrum. *Journal of Biological Chemistry* 110:695.
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14. Olcott, H.S., and H.A. Mattill. 1936. Antioxidants and the autoxidation of fats. VII. Preliminary classification of inhibitors. *Journal of the American Chemists' Society* 58:2204.
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18. Olcott, H.S. 1937. Monoacetates of hydroquinone and catechol. *Journal of the American Chemists' Society* 59:392.
19. Olcott, H.S. 1938. The paralysis in the young of vitamin E-deficient female rats. *Journal of Nutrition* 15:221.
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