

## Rose Marie Valdes Pangborn

### List of Publications

1. Valdes, Rose Marie, and Marion J. Simone. 1956. Der Einfluss des Zucker-Saureverhältnisses auf den Geschmack der Fruchtsäfte. Die Fruchtsaft-Industrie 1:278-285.
2. Simone, Marion, Sherman Leonard, Elly Hinreiner and Rose Marie Valdes. June 1956. Consumer studies on sweetness of canned cling peaches. Food Technology 10(6):279-282.
3. Valdes, Rose Marie, Elly H. Hinreiner and Marion J. Simone. June 1956. Effect of sucrose and organic acids on apparent flavor intensity. I. Aqueous solutions. Food Technology 10(6):282-285.
4. Valdes, Rose Marie, Marion J. Simone and Elly H. Hinreiner. Aug. 1956. Effect of sucrose and organic acids on apparent flavor intensity. II. Fruit nectars. Food Technology 10(8):387-390.
5. Valdes, Rose Marie, and E.B. Roessler. Oct. 1956. Consumer survey on the dessert quality of canned apricots. Food Technology 10(10):481-486.
6. Simone, Marion, and Rose Marie Pangborn. Sept. 1957. Consumer acceptance methodology: One vs. two samples. Food Technology 11(9):25-29.
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21. Leonard, Sherman, B. S. Luh and Rose Marie Pangborn. Sept. 1960. Effect of sodium chloride, citric acid and sucrose on pH and palatability of canned tomatoes. *Food Technology* 14(9):433-436.
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27. Pangborn, Rose Marie. Nov. 1961. Taste interrelationships. II. Suprathreshold solutions of sucrose and citric acid. *Journal of Food Science* 26(6):648-655.
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39. Pangborn, Rose Marie, and Ida M. Trabue. March 1964. Taste interrelationships. V. Sucrose, sodium chloride, and citric acid in lima bean puree. *Journal of Food Science* 29(2):233-240.
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