

Hugo Patino

List of Publications

1. Patino-Leal, Hugo, Park M. Reilly and Kenneth F. O'Driscoll. March 1980. On the estimation of reactivity ratios. *Journal of Polymer Science: Polymer Letters Edition* 18(3):219-227.
2. Reilly, Park M., and Hugo Patino-Leal. Aug. 1981. A Bayesian study of the error-in-variables model. *Technometrics* 23(3):221-231.
3. Patino-Leal, Hugo, and P.M. Reilly. July 1982. Statistical estimation of parameters in vapor-liquid equilibrium. *AIChE Journal* 28(4):580-587.
4. Heil, Julianna R., Sherman Leonard and Hugo Patino. April 1984. Microbiological evaluation of commercial fluming of tomatoes. *Food Technology* 38(4):121-126.
5. Patino, Hugo, and Julianna R. Heil. Aug. 1985. A statistical approach to error analysis in thermal process calculations. *Journal of Food Science* 50(4):1110-1114.
6. Patino, H., M.J. Lewis and J.R. Heil. Sept. 1985. Design of pasteurization processes for packaged beer. *Brewers Digest* 60(9):28-31.
7. Noh, Bong Soo, Julianna R. Heil and Hugo Patino. Oct. 1985. Effect of processing variables on flame pasteurization of liquids in aluminum cans. *Journal of Food Science* 50(5):1448-1452.
8. Noh, Bong Soo, Julianna R. Heil and Hugo Patino. June 1986. Heat transfer study on flame pasteurization of liquids in aluminum cans. *Journal of Food Science* 51(3):715-719.
9. Hamblin, C.L., J.R. Heil, R.L. Merson, R.A. Bernhard and H. Patino. April 1987. Comparing flame and mechanical deaeration of high vacuum canned green beans and apple slices. *Journal of Food Science* 52(2):425-428.
10. Heil, J.R., C.L. Hamblin, R.A. Bernhard, R.L. Merson and H. Patino. Feb. 1988. Evaluation of mechanical deaeration parameters for high vacuum canned foods. *Journal of Food Science* 53(1):157-161.
11. Patino, H., and B.S. Luh. 1988. Quality control. p.561-609, IN: B.S. Luh and J.G. Woodroof (eds.), Commercial Vegetable Processing, Van Nostrand Reinhold, New York.
12. Perez-Escamilla, Rafael, Hugo Patino and Michael J. Lewis. Dec. 1988. Evaluation of the potential use of Mexican-grown triticale in malting and brewing. *Brewers Digest* 63(12):28-32.

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List of Abstracts

1. Patino, H., and J.R. Heil. June 1984. A statistical approach to modeling and analysis of thermal process calculations. Abstract No. 197, p.131, IN: Program and Abstracts, 44th Annual Institute of Food Technologists Meeting, Anaheim, California.
- 2, 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.