

Robert J. Price

**Publications
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1. * Price, R.J., and J.S. Lee. 1970. Inhibition of *Pseudomonas* species by hydrogen peroxide producing Lactobacilli. *Journal of Milk and Food Technology* 33(1):13-18.
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*Refereed

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Compendiums of data, leaflets, pamphlets, one-sheet answers,
research reports, regular distribution items, etc.
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