

Bernard S. Schweigert

List of Publications

University of Wisconsin

1. McIntire, J.M., B.S. Schweigert, L.M. Henderson and C.A. Elvehjem. Feb. 1943. The retention of vitamins in meat during cooking. *Journal of Nutrition* 25(2):143-152.
2. Schweigert, B.S., E. Nielsen, J.K. McIntire and C.A. Elvehjem. July 1943. Biotin content of meat and meat products. *Journal of Nutrition* 26(1):65-71.
3. Schweigert, B.S., J.M. McIntire and C.A. Elvehjem. July 1943. The retention of vitamins in meat during storage, curing and cooking. *Journal of Nutrition* 26(1):73-80.
4. McIntire, J.M., L.M. Henderson, B.S. Schweigert and C.A. Elvehjem. 1943. Growth of rats on synthetic diets containing limiting amounts of thiamine. *Proceedings of the Society for Experimental Biology and Medicine* 54:98-100.
5. Schweigert, B.S., J.M. McIntire and C.A. Elvehjem. Oct. 1943. Effect of the composition of the diet on the vitamin content of rat tissues. *Archives of Biochemistry* 3(1):113-120.
6. McIntire, J.M., B.S. Schweigert and C.A. Elvehjem. Dec. 1943. The retention of vitamins in veal and lamb during cooking. *Journal of Nutrition* 26(6):621-630.
7. McIntire, J.M., B.S. Schweigert and C.A. Elvehjem. Jan. 1944. The nutrition of the cotton rat (*Sigmodon hispidus hispidus*). *Journal of Nutrition* 27(1):1-9.
8. Schweigert, B.S., J.M. McIntire and C.A. Elvehjem. May 1944. The retention of vitamins in pork hams during curing. *Journal of Nutrition* 27(5):419-424.
9. McIntire, J.M., B.S. Schweigert, E.J. Herbst and C.A. Elvehjem. July 1944. Vitamin content of variety meats. *Journal of Nutrition* 28(1):35-40.
10. Schweigert, B.S., J.M. McIntire, C.A. Elvehjem and F.M. Strong. Sept. 1944. The direct determination of valine and leucine in fresh animal tissues. *Journal of Biological Chemistry* 155(1):183-191.
11. McIntire, J.M., B.S. Schweigert and C.A. Elvehjem. Oct. 1944. The choline and pyridoxine content of meats. *Journal of Nutrition* 28(4):219-223.
12. Shaw, James H., B.S. Schweigert, J.M. McIntire, C.A. Elvehjem and Paul H. Phillips. Nov. 1944. Dental caries in the cotton rat. I. Methods of study and preliminary nutritional experiments. *Journal of Nutrition* 28(5):333-345.
13. Shaw, James H., B.S. Schweigert, C.A. Elvehjem and Paul H. Phillips. Dec. 1944. Dental caries in the cotton rat. II. Production and description of the carious lesions. *Journal of Dental Research* 23(6):417-425.

14. Schweigert, B.S., I.E. Tatman and C.A. Elvehjem. March 1945. The leucine, valine and isoleucine content of meats. *Archives of Biochemistry* 6(2):177-184.
15. Schweigert, B.S., J.M. McIntire, L.M. Henderson and C.A. Elvehjem. May 1945. Intestinal synthesis of B vitamins by the rat. *Archives of Biochemistry* 6(3):403-410.
16. Schweigert, B.S., James H. Shaw, Paul H. Phillips and C.A. Elvehjem. June 1945. Dental caries in the cotton rat. III. Effect of different dietary carbohydrates on the incidence and extent of dental caries. *Journal of Nutrition* 29(6):405-411.
17. Schweigert, B.S., L.J. Teply, I. Tatman Greenhut and C.A. Elvehjem. June 1945. The riboflavin and vitamin B<sub>C</sub> potency of tissues from rats fed succinyl sulfathiazole with and without liver supplements. *American Journal of Physiology* 144(1):74-78.
18. Shaw, James H., B.S. Schweigert, Paul H. Phillips and C.A. Elvehjem. 1945. Dental caries in the cotton rat. IV. Inhibitory effect of fluorine additions to the ration. *Proceedings of the Society for Experimental Biology and Medicine* 59:89-92.
19. Schweigert, B.S., James H. Shaw, C.A. Elvehjem and Paul H. Phillips. 1945. Dental caries in the cotton rat. V. Influence of strain variation on the caries susceptibility. *Proceedings of the Society for Experimental Biology and Medicine* 59:44-47.
20. Schweigert, B.S., H.E. Sauberlich and C.A. Elvehjem. Sept. 1945. The free tryptophane content of human urine. *Science* 102(2646):275-277.
21. Greenhut, Irene Tatman, B.S. Schweigert and C.A. Elvehjem. Jan. 1946. The amino acid requirements of *Streptococcus faecalis* and the use of this organism for the determination of threonine in natural materials. *Journal of Biological Chemistry* 162(1):69-76.
22. Schweigert, B.S., James H. Shaw, Marie Zepplin and C.A. Elvehjem. April 1946. Dental caries in the cotton rat. VI. The effect of the amount of protein, fat and carbohydrate in the diet on the incidence and extent of carious lesions. *Journal of Nutrition* 31(4):439-448.
23. Schweigert, B.S., H.E. Sauberlich, C.A. Baumann and C.A. Elvehjem. May 1946. The tryptophane activity of various compounds for *L. arabinosus* and their influence on the determination of tryptophane in natural materials. *Archives of Biochemistry* 19(1):1-8.
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30. Schweigert, B.S., Elizabeth Potts, James H. Shaw, Marie Zepplin and P.H. Phillips. Oct. 1946. Dental caries in the cotton rat. VIII. Further studies on the dietary effects of carbohydrate, protein and fat on the incidence and extent of carious lesions. *Journal of Nutrition* 32(4):405-412.
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33. Schweigert, B.S., P.B. Pearson and M.C. Wilkening. Jan. 1947. The metabolic conversion of tryptophan to nicotinic acid and to N'-methylnicotinamide. *Archives of Biochemistry* 12(1):139-145.
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42. Schweigert, B.S. Nov. 1947. Recent studies on nutritional requirements during reproduction and lactation. *Journal of the American Dietetic Association* 23(11):936-940.
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