

Lloyd M. Smith

List of Publications

1. Smith, L.M., D.J. Lubert and H.R. Thornton. Dec. 1949. Estimation of lipase in dairy products. I. An extraction-titration method for the estimation of milk lipase. *Canadian Journal of Research* 27F(12):483-490.
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List of Abstracts

1. Frankel, E.N., L.M. Smith and E.L. Jack. June 1955. Effect of phospholipids and unsaponifiable matter on the flavor stability of milk fat. *Journal of Dairy Science* 38(6):598-599.
2. Smith, L.M., and E.L. Jack. May 1958. Isolation of milk phospholipids and determination of their polyunsaturated fatty acids. *Journal of Dairy Science* 41(5):702.
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32. Al-Shaikh, H.F., J. Mancini-Filho and L.M. Smith. April 1985. Improving quality of used deep-frying fats. *Journal of the American Oil Chemists' Society* 62(4):653 (Abstract No. 260).
33. Furr, H.C., A.J. Clifford, L.M. Smith and J.A. Olson. March 1986. The dependence of liver retinyl ester composition on dietary triglyceride. *Federation Proceedings* 45(3):710 (Abstract No. 3226).