

Thomas Richardson

List of Publications

1. Richardson, T., and A.C. Todd. July 1958. Elimination of phenothiazine by lactating dairy cows. *American Journal of Veterinary Research* 19(72):610-619.
2. Richardson, T., J. Hodgett, A. Lindner and M.A. Stahmann. June 1959. Action of polylysine on some ascites tumors in mice. *Proceedings of the Society for Experimental Biology and Medicine* 101(474):382-386.
3. Campbell, W.C., and T. Richardson. Aug. 1960. Stimulation of cysticercus evagination by means of surfactants. *Journal of Parasitology* 46(4):490.
4. Richardson, T., and M.A. Stahmann. June 1961. Action of synthetic lysine polypeptides on isolated guinea pig ileum. *Proceedings of the Society for Experimental Biology and Medicine* 107(496):366-372.
5. Richardson, T., A.L. Tappel and E.H. Gruger, Jr. July 1961. Essential fatty acids in mitochondria. *Archives of Biochemistry and Biophysics* 94(1):1-6.
6. Richardson, T., A.L. Tappel and E.H. Gruger, Jr. Sept. 1961. Polyunsaturated fatty acids in fish mitochondria. IN: FAO International Conference on Fish in Nutrition, Washington, D.C.
7. Richardson, Thomas, and A.L. Tappel. April 1962. Swelling of fish mitochondria. *Journal of Cell Biology* 13(1):43-54.
8. Richardson, T., A.L. Tappel, L.M. Smith and C.R. Houle. July 1962. Polyunsaturated fatty acids in mitochondria. *Journal of Lipid Research* 3(3):344-350.
9. Moore, J.L., T. Richardson and C.H. Amundson. Oct. 1964. Relative response of flame ionization detector to short and long chain fatty acid methyl esters. *Journal of Gas Chromatography* 2(10):318-319.
10. Richardson, T., and T.C.A. McGann. Oct. 1964. Fatty acids in Irish butterfat. *Irish Journal of Agricultural Research* 3(2):151-157.
11. Richardson T., and P.L. Guss. May 1965. Lipids and metals in fat globule membrane fractions. *Journal of Dairy Science* 48(5):523-530.
12. Lima, Iracema H., T. Richardson and M.A. Stahmann. April 1965. Fatty acids in some leaf protein concentrates. *Journal of Agricultural and Food Chemistry* 13(2):143-145.
13. Moore, J.L., T. Richardson and C.H. Amundson. Sept. 1965. The chemical and physical properties of interesterified milk fat fractions. *Journal of the American Oil Chemists Society* 42(9):796-799.
14. Tjepkema, Roy, and Thomas Richardson. Oct. 1965. Electrophoretic mobility of milk fat globules. I. Cell design. *Journal of Dairy Science* 48(10):1391-1394.
15. Boudreau, A., T. Richardson and C.H. Amundson. May 1966. Spray-dried butter and loss of volatile fatty acids during spray drying. *Food Technology* 20(5):668-671.

16. Chien, H.C., T. Richardson and C.H. Amundson. June 1966. Effects of dilution, freezing and thawing and drying on the dispersibility of isolated fat globule membrane. *Journal of Dairy Research* 33(2):217-222.
17. Tripp, R.C., C.H. Amundson and T. Richardson. Sept. 1966. High milkfat powders. *Manufactured Milk Products Journal* 57(9):6-10.
18. Tjepkema, R., and T. Richardson. Sept. 1966. Electrophoretic mobility of milk fat globules. II. Effect of diluent on mobility of fat globules and fat globule membrane. *Journal of Dairy Science* 49(9):1120-1125.
19. Gerloff, E.D., T. Richardson and M.A. Stahmann. Oct. 1966. Changes in fatty acids of alfalfa roots during cold hardening. *Plant Physiology* 41(8):1280-1284.
20. Moore, J.L., T. Richardson and H.F. DeLuca. Jan. 1967. Lysosomes and essential fatty acid deficiency. *Lipids* 2(1):8-13.
21. Iyer, Meena, T. Richardson, C.H. Amundson and A. Boudreau. March 1967. Improved technique for analysis of free fatty acids in butteroil and Provolone cheese. *Journal of Dairy Science* 50(3):285-291.
22. Iyer, Meena, T. Richardson, C.H. Amundson and R.C. Tripp. March 1967. Major free fatty acids in Gouda cheese. *Journal of Dairy Science* 50(3):385.
23. Metwally, M.M.E., C.H. Amundson and T. Richardson. April 1967. Anomalous calibration curves in gas chromatography of high boiling compounds. *Analytical Chemistry* 39(4):551-552.
24. Chien, H.C., and T. Richardson. April 1967. Gross structure of the fat globule membrane of cow's milk. *Journal of Dairy Science* 50(4):451-455.
25. Shehata, A.E., Meena Iyer, N.F. Olson and T. Richardson. June 1967. Effect of type of acid used in direct acidification procedures on moisture, firmness and calcium levels of cheese. *Journal of Dairy Science* 50(6):824-827.
26. Tjepkema, R., and T. Richardson. Oct. 1967. Electrophoretic mobility of milk fat globules. III. Center cell observations and effect of viscosity, field strength, diluting media, and pH. *Journal of Dairy Science* 50(10):1566-1571.
27. Guss, P.L., T. Richardson and M.A. Stahmann. Nov. 1967. The oxidation-reduction enzymes of wheat. III. Isoenzymes of lipoxidase in wheat fractions and soybeans. *Cereal Chemistry* 44(6):607-610.
28. Chien, H.C., and T. Richardson. Dec. 1967. Gross structure of the fat globule membrane of cow's milk. II. Distribution of amino acids, hexosamines, ribonucleic acid, copper and iron. *Journal of Dairy Science* 50(12):1868-1872.
29. Guss, P.L., T. Richardson and M.A. Stahmann. April 1968. Oxidation of various lipid substrates with unfractionated soybean and wheat lipoxidase. *Journal of the American Oil Chemists Society* 45(4):272-276.
30. Guss, P.L., V. Macko, T. Richardson and M.A. Stahmann. Sept. 1968. Lipoxidase in early growth of wheat. *Plant and Cell Physiology* 9(3):415-422.

31. Li, C.F., R.L. Bradley, Jr., and T. Richardson. Oct. 1968. Improved extraction of chlorinated hydrocarbon pesticides from animal tissues. *Bulletin of Environmental Contamination and Toxicology* 3(5):317-321.
32. Richardson, T. 1968. Studies on milk fat and milk fat fractions. p.4-14, IN: M.F. Brink and D. Kritchevsky (eds.), **Symposium: Dairy Lipids and Lipid Metabolism**, Avi Publishing Co., Westport, Connecticut.
33. Richardson, T. 1968. Utilization of fish products. p.51-56, IN: *The Lakes and Seas - New Frontiers for Industry*, Proceedings of a Conference for Industrial Executives, University of Wisconsin Sea Grant Program, Madison, Wisconsin.
34. Tripp, R.C., Birgitta Timm, Meena Iyer, T. Richardson and C.H. Amundson. 1968. Free fatty acids and monocarbonyls in beer. *Proceedings of the American Society of Brewing Chemists* 1968:65-74.
35. Moore, J.L., T. Richardson and H.F. DeLuca. 1969. Essential fatty acids and ionic permeability of lecithin membranes. *Chemistry and Physics of Lipids* 3:39-58.
36. Hale, Sara A., T. Richardson, J.H. von Elbe and D.J. Hagedorn. April 1969. Isoenzymes of lipoxidase. *Lipids* 4(3):209-215.
37. Hustad, G.O., T. Richardson and C.H. Amundson. Jan. 1970. Polyurethane foams from dried whey. *Journal of Dairy Science* 53(1):18-24.
38. Ferrier, L.K., N.F. Olson and T. Richardson. May 1970. Analysis of hydrogen peroxide in milk using titanium tetrachloride. *Journal of Dairy Science* 53(5):598-599.
39. Li, C.F., D. Stuiber, T. Richardson and C.H. Amundson. July 1970. Fermentation of fish lipids. *Food Product Development* 4(4):28, 30, 32, 102-103.
40. Hustad, G.O., T. Richardson and C.H. Amundson. Sept. 1970. Urethane polymers from hydroxylated fish oil. *Journal of the American Oil Chemists Society* 47(9):333-336.
41. Witt, Paul R., Jr., R.A. Sair, T. Richardson and N.F. Olson. Oct. 1970. Chillproofing beer with insoluble papain. *Brewer's Digest* 45(10):70, 72, 74, 76, 78-79.
42. Hustad, G.O., T. Richardson, W.C. Winder and M.P. Dean. Nov. 1970. Factors affecting sound velocity (triggering frequency) in fats and oils. *Journal of Dairy Science* 53(11):1525-1531.
43. Griffin, A.T., C.H. Amundson and T. Richardson. Nov. 1970. Effect of formulation and processing on whipping properties of spray dried cream. *Food Product Development* 4(7):49, 52-53, 56.
44. Chang, Sherry, R.C. Tripp and T. Richardson. Dec. 1970. Gas chromatography of 2,4-dinitrophenylhydrazones and the monocarbonyls in beer before and after storage. *Master Brewers Association of America Technical Quarterly* 7(4):198-206.
45. Minor, T.E., E.H. Marth, N.F. Olson, T. Richardson, W.E. Hantke, R.L. Bradley, Jr., and H.E. Calbert. Dec. 1970. Microbiology and chemistry of 105-year-old cheese. *Journal of Dairy Science* 53(12):1795-1801.

46. Chen, Li-Fu, D.B. Lund and T. Richardson. Jan. 1971. Essential fatty acids and glucose permeability of lecithin membranes. *Biochimica et Biophysica Acta* 225(1):89-95.
47. Ashoor, S.H., R.A. Sair, N.F. Olson and T. Richardson. Feb. 1971. Use of a papain superpolymer to elucidate the structure of bovine casein micelles. *Biochimica et Biophysica Acta* 229(2):423-430.
48. Metwally, M.M.E., C.H. Amundson and T. Richardson. April 1971. The conversion of 2,4-dinitrophenylhydrazine derivatives of monocarbonyls to ethylenethioacetals and ethylenethioketals for analysis by gas liquid chromatography. *Journal of the American Oil Chemists Society* 48(4):149-154.
49. Balcom, J., P. Foulkes, N.F. Olson and T. Richardson. Aug. 1971. Immobilized catalase. *Process Biochemistry* 6(8):42-44.
50. Ashoor, Samy H., Norman F. Olson and Thomas Richardson. Oct. 1971. Dansylation of casein micelles and purified fractions. Functional group analysis and effect on micelle formation. *Journal of Agricultural and Food Chemistry* 19(5):930-934.
51. Hustad, G.O., T. Richardson, W.C. Winder and M.P. Dean. Oct. 1971. Acoustic properties of some lipids. *Chemistry and Physics of Lipids* 7(1/2):61-74.
52. Richardson, Thomas, and Gerald Orton Hustad. Dec. 1971. Polyurethane foams and preparation of same. U.S. Patent No. 3,629,162 (issued to Wisconsin Alumni Research Foundation).
53. Richardson, Thomas. Feb. 1972. Cold-hardening of beer by treatment with insoluble protease. French Patent No. 2,091,786 (issued to Wisconsin Alumni Research Foundation).
54. Ferrier, L.K., T. Richardson and N.F. Olson. April 1972. Crystalline catalase insolubilized with glutaraldehyde. *Enzymologia* 42(4):273-283.
55. Richardson, Thomas, and Gerald O. Hustad. April 1972. Polyurethane foams and composition. U.S. Patent No. 3,658,731 (issued to Wisconsin Alumni Research Foundation).
56. Ferrier, L.K., T. Richardson, N.F. Olson and C.L. Hicks. June 1972. Characteristics of insoluble pepsin used in a continuous milk-clotting system. *Journal of Dairy Science* 55(6):726-734.
57. Hustad, G.O., and T. Richardson. Oct. 1972. Rigid polyurethane foams extended with partially delactosed whey powder. *Journal of Dairy Science* 55(10):1388-1395.
58. Lee, S.Y., and T. Richardson. May 1973. Use of thiolated aminoethyl cellulose to remove mercury bound to solubilized fish protein. *Journal of Milk and Food Technology* 36(5):267-271.
59. Hustad, G.O., T. Richardson and N.F. Olson. Sept. 1973. Immobilization of β -galactosidase on an insoluble carrier with a polyisocyanate polymer. I. Preparation and properties. *Journal of Dairy Science* 56(9):1111-1117.
60. Hustad, G.O., T. Richardson and N.F. Olson. Sept. 1973. Immobilization of β -galactosidase on an insoluble carrier with a polyisocyanate polymer. II. Kinetics and stability. *Journal of Dairy Science* 56(9):1118-1122.

61. Branen, A.L., T. Richardson, M.C. Goel and J.R. Allen. Oct. 1973. Lipid and enzyme changes in the blood and liver of monkeys given butylated hydroxytoluene and butylated hydroxyanisol. *Food and Cosmetics Toxicology* 11(5):797-806.
62. Keller, B., N.F. Olson and T. Richardson. Feb. 1974. Mineral retention and rheological properties of mozzarella cheese made by direct acidification. *Journal of Dairy Science* 57(2):174-180.
63. Henry, Sara, J. Koczan and T. Richardson. Feb. 1974. Bactericidal effectiveness of immobilized peroxidases. *Biotechnology and Bioengineering* 16(2):289-291.
64. Chen, Li-Fu, and T. Richardson. June 1974. Enzyme derivatives containing reactive groups. Immobilization of alpha-amylase on human erythrocytes. *Pharmacological Research Communications* 6(3):273-280.
65. Richardson, T. Aug. 1974. Immobilized enzymes in foods systems - Introduction. *Journal of Food Science* 39(4):645-646.
66. Olson, N.F., and T. Richardson. Aug. 1974. Immobilized enzymes in food processing and analysis. *Journal of Food Science* 39(4):653-659.
67. Hottinger, H.H., T. Richardson, C.H. Amundson and D.A. Stuiber. Sept. 1974. Utilization of fish oil by *Candida lipolytica* and *Geotrichum candidum*. I. Basal conditions. *Journal of Milk and Food Technology* 37(9):463-468.
68. Hottinger, H.H., T. Richardson, C.H. Amundson and D.A. Stuiber. Oct. 1974. Utilization of fish oil by *Candida lipolytica* and *Geotrichum candidum*. II. Optimization of conditions. *Journal of Milk and Food Technology* 37(10):522-528.
69. Richardson, T., and N.F. Olson. 1974. Immobilized enzyme in milk systems. p.19-40, IN: A.C. Olson and C.L. Cooney, **Immobilized Enzymes in Food and Microbial Processes**, Pergamon Press, New York.
70. Chen, Li-Fu, and T. Richardson. Dec. 1974. Enzyme derivatives containing reactive groups. II. Immobilization of alpha-amylase on human erythrocytes using 5,5'dithiobis (2 nitrobenzoic acid) and m-maleimidobenzoic acid adducts. *Pharmacological Research Communications* 6(6):581-594.
71. Olson, N.F., and T. Richardson. 1974. Treatment of milk with immobilized proteases and oxidoreductases. p.329-336, IN: E. Kendall Pye and Lemuel B. Wingard, Jr. (eds.), **Enzyme Engineering**, V.2, Plenum Publishing Corp., New York.
72. Hicks, C.L., L.K. Ferrier, N.F. Olson and T. Richardson. Jan. 1975. Immobilized pepsin treatment on skim milk and skim milk fractions. *Journal of Dairy Science* 58(1):19-24.
73. Chen, Li-Fu, T. Richardson and C.H. Amundson. Feb. 1975. Some functional properties of succinylated proteins from fish protein concentrate. *Journal of Milk and Food Technology* 38(2):89-93.
74. Cheryan, M., P.J. van Wyk, N.F. Olson and T. Richardson. April 1975. Secondary phase and mechanism of enzymic milk coagulation. *Journal of Dairy Science* 58(4):477-481.

75. Cheryan, M., P.J. van Wyk, N.F. Olson and T. Richardson. April 1975. Continuous coagulation of milk using immobilized enzymes in a fluidized-bed reactor. *Biotechnology and Bioengineering* 17(4):585-598.
76. Cheryan, M., T. Richardson and N.F. Olson. May 1975. Surface structure of bovine casein micelles elucidated with insolubilized carboxypeptidase A. *Journal of Dairy Science* 58(5):651-657.
77. Olson, N.F., and T. Richardson. Aug. 1975. Immobilized peroxidatic and milk-clotting enzymes. *Journal of Dairy Science* 58(8):1117-1122.
78. McElwain, M.D., T. Richardson and C.H. Amundson. Sept. 1975. Some functional properties of succinylated single cell protein concentrate. *Journal of Milk and Food Technology* 38(9):521-526.
79. Roh, J.K., R.L. Bradley, Jr., T. Richardson and K.G. Weckel. Dec. 1975. Distribution and removal of added mercury to milk. *Journal of Dairy Science* 58(12):1782-1788.
80. Cheryan, M., P.J. van Wyk, T. Richardson and N.F. Olson. Feb. 1976. Stability characteristics of pepsin immobilized on protein-coated glass used for continuous milk coagulation. *Biotechnology and Bioengineering* 18(2):273-279.
81. Roh, J.K., R.L. Bradley, Jr., T. Richardson and K.G. Weckel. March 1976. Distribution and removal of cadmium from milk. *Journal of Dairy Science* 59(3):376-381.
82. Roh, J.K., R.L. Bradley, Jr., T. Richardson and K.G. Weckel. March 1976. Removal of copper from milk. *Journal of Dairy Science* 59(3):382-385.
83. Bernstein, B.A., T. Richardson and C.H. Amundson. March 1976. Inhibition of cholesterol biosynthesis by bovine milk, cultured buttermilk, and orotic acid. *Journal of Dairy Science* 59(3):539-543.
84. Richardson, T., and L.-F. Chen. 1976. Immobilization of enzymes on human erythrocytes using reactive enzyme derivatives. p.61-68, IN: Daniel Thomas and Jean-Pierre Kernevez (eds.), **Analysis and Control of Immobilized Enzyme Systems**, North Holland Publishing Co., Amsterdam.
85. Richardson, T. 1976. Enzymes. p.285-345, IN: O. Fennema (ed.), **Principles of Food Science, Part I, Food Chemistry**, Marcel Dekker, New York.
86. Richardson, T. Aug. 1976. Salicylates, copper complexes, free radicals and arthritis. *Journal of Pharmacy and Pharmacology* 28(8):666.
87. Taylor, M.J., T. Richardson and N.F. Olson. Dec. 1976. Coagulation of milk with immobilized proteases: A review. *Journal of Milk and Food Technology* 39(12):864-871.
88. Richardson, T., and Nina Mattarella. Jan. 1977. Hormonal substances in human milk, cow's milk and dairy products. *Journal of Food Protection* 40(1):57-64.
89. Richardson, T. 1977. Functionality changes in proteins following action of enzymes. p.185-243, IN: R.E. Feeney and J.R. Whitaker (eds.), **Food Proteins: Improvement Through Chemical and Enzymatic Modification**, Advances in Chemistry Series No. 160, American Chemical Society, Washington, D.C.

90. Taylor, M.J., M. Cheryan, T. Richardson and N.F. Olson. May 1977. Pepsin immobilized on inorganic supports for the continuous coagulation of skim milk. *Biotechnology and Bioengineering* 19(5):683-700.
91. Lee, H.J., N.F. Olson and T. Richardson. Nov. 1977. Peptide release from milk during treatment with immobilized pepsin and totality of clotting of treated milk. *Journal of Dairy Science* 60(11):1683-1688.
92. Bernstein, B.A., T. Richardson and C.H. Amundson. Dec. 1977. Inhibition of cholesterol biosynthesis and acetyl-coenzyme A synthetase by bovine milk and orotic acid. *Journal of Dairy Science* 60(12):1846-1853.
93. Olson, N.F., T. Richardson and J.G. Zadow. Feb. 1978. Reductive methylation of lysine residues in casein. *Journal of Dairy Research* 45(1):69-76.
94. Richardson, T. March 1978. The hypocholesteremic effect of milk--A review. *Journal of Food Protection* 41(3):226-235.
95. Korycka-Dahl, M., and T. Richardson. April 1978. Photogeneration of superoxide anion in serum of bovine milk and in model systems containing riboflavin and amino acids. *Journal of Dairy Science* 61(4):400-407.
96. Korycka-Dahl, Malgorzata B., and Thomas Richardson. Dec. 1978. Activated oxygen species and oxidation of food constituents. *CRC Critical Reviews in Food Science and Nutrition* 10(3):209-241.
97. Korycka-Dahl, M., and T. Richardson. Feb. 1979. Photogeneration of superoxide anion upon illumination of bovine milk serum proteins with fluorescent light in the presence of riboflavin. *Journal of Dairy Science* 62(2):183-188.
98. Mattarella, Nina, and Tom Richardson. Feb. 1979. Derivatives of L-asparaginase designed to be immobilized *in vivo*. *Biochemical Society Transactions* 7(1):66-69.
99. Hyslop, Douglas B., Thomas Richardson and Dale S. Ryan. Feb. 1979. Kinetics of pepsin-initiated coagulation of κ -casein. *Biochimica et Biophysica Acta* 566(2):390-396.
100. Taylor, M.J., N.F. Olson and T. Richardson. Feb. 1979. Coagulation of skimmilk with immobilized proteases. *Process Biochemistry* 14(2):10, 12-14, 16.
101. Richardson, Thomas. March 1979. Immobilization of enzymes on human tissue or erythrocytes. U.S. Patent 4,144,131 (issued to Wisconsin Alumni Research Foundation).
102. Rowley, B.O., D.B. Lund and T. Richardson. April 1979. Reductive methylation of β -lactoglobulin. *Journal of Dairy Science* 62(4):533-536.
103. Olson, N.F., and T. Richardson. 1979. Coagulation of casein micelles with immobilized proteases. p.264-268, IN: H. Chiba et al. (eds.), Proceedings of the Fifth International Congress of Food Science and Technology, Elsevier Scientific Publishing Co., Amsterdam.
104. Sorensen, J.K, T. Richardson and D.B. Lund. 1979. Using some physicochemical properties of proteins in coacervate systems. p.173-190, IN: A. Pour-El (ed.), **Functionality and Protein Structure**, ACS Symposium Series No. 92, American Chemical Society, Washington, D.C.

105. Taylor, Matthew J., and Tom Richardson. 1979. Applications of microbial enzymes in food systems and in biotechnology. *Advances in Applied Microbiology* 25:7-35.
106. Skogberg, D., and T. Richardson. June 1979. Preparation and use of an enzyme electrode for specific analysis of L-lysine in cereal grains. *Cereal Chemistry* 56(3):147-152.
107. Skogberg, Dave, Tom Richardson and Tony Blasczyk. Oct. 1979. Automatic sampling and monitoring of potentiometric electrodes: Steady-state response by first and second derivative techniques. *Analytical Chemistry* 51(12):2054-2057.
108. Korycka-Dahl, M., T. Richardson, C.H. Amundson and J.R. Allen. Nov. 1979. Absence of fatty livers in rhesus monkeys fed orotic acid. *Journal of Dairy Science* 62(11):1801-1803.
109. Korycka-Dahl, M., T. Richardson and C.L. Hicks. Nov. 1979. Superoxide dismutase activity in bovine milk serum. *Journal of Food Protection* 42(11):867-871.
110. Hicks, Clair L., and Thomas Richardson. 1979. Oxidation of hydrocarbons by hemin. *Journal of Food Biochemistry* 3(1):21-41.
111. Korycka-Dahl, Malgorzata, and Thomas Richardson. Jan. 1980. Photogeneration of superoxide anion upon illumination of purines and pyrimidines in the presence of riboflavin: structure-activity relationships. *Journal of Food Protection* 43(1):19-20, 14.
112. Finocchiaro, T., T. Richardson and N.F. Olson. Feb. 1980. Lactase immobilized on alumina. *Journal of Dairy Science* 63(2):215-222.
113. Richardson, Thomas, Thomas C.A. McGann and Robert D. Kearney. Feb. 1980. Levels and location of adenosine 5'-triphosphate in bovine milk. *Journal of Dairy Research* 47(1):91-96.
114. Verdeal, Kathy, Raymond R. Brown, Thomas Richardson and Dale S. Ryan. Feb. 1980. Affinity of phytoestrogens for estradiol-binding proteins and effect of coumestrol on growth of 7,12 dimethyl-benz[a]anthracene-induced rat mammary tumors. *Journal of the National Cancer Institute* 64(2):285-290.
115. Korycka-Dahl, M., and T. Richardson. July 1980. Initiation of oxidative changes in foods. *Journal of Dairy Science* 63(7):1181-1198.
116. Finocchiaro, Terry, Norman F. Olson and Thomas Richardson. 1980. Use of immobilized lactase in milk systems. *Advances in Biochemical Engineering* 15:71-88.
117. Mills, Curt J., Tom Richardson and Ronald D. Jasensky. Aug. 1980. Antimicrobial effects of N^α-palmitoyl-L-lysyl-L-lysine ethyl ester dihydrochloride and its use to extend the shelf-life of creamed cottage cheese. *Journal of Agricultural and Food Chemistry* 28(4):812-817.
118. Skogberg, D., and T. Richardson. Oct. 1980. Enzyme electrodes for the food industry. *Journal of Food Protection* 43(10):808-819.
119. Taylor, M.J., and T. Richardson. Oct. 1980. Antioxidant activity of cysteine and protein sulfhydryls in a linoleate emulsion oxidized by hemoglobin. *Journal of Food Science* 45(5):1223-1227, 1230.
120. Taylor, M.J., and T. Richardson. Nov. 1980. Antioxidant activity of skim milk: Effect of heat and resultant sulfhydryl groups. *Journal of Dairy Science* 63(11):1783-1795.

121. Taylor, M.J., and T. Richardson. Nov. 1980. Antioxidant activity of skim milk: Effect of sonication. *Journal of Dairy Science* 63(11):1938-1942.
122. Donnelly, William J., J. Gerard Barry and Thomas Richardson. Nov. 1980. ^{14}C -methylated β -casein as a substrate for plasmin, and its application to the study of milk protein transformations. *Biochimica et Biophysica Acta* 626(1):117-126.
123. Korycka-Dahl, Małgorzata, and Thomas Richardson. Dec. 1980. Photodegradation of DNA with fluorescent light in the presence of riboflavin, and photoprotection by flavin triplet-state quenchers. *Biochimica et Biophysica Acta* 610(2):229-234.
124. Achor, Isah M., Tom Richardson and Norman R. Draper. Feb. 1981. Effect of treating *Candida utilis* with acid or alkali, to remove nucleic acids, on the quality of the protein. *Journal of Agricultural and Food Chemistry* 29(1):27-33.
125. Taylor, M.J., T. Richardson and R.D. Jasensky. May 1981. Antioxidant activity of amino acids bound to Trolox-C®. *Journal of the American Oil Chemists Society* 58(5):622-626.
126. Creamer, L.K., T. Richardson and D.A.D. Parry. Oct. 1981. Secondary structure of bovine $\alpha_{\text{s}1}$ - and β -casein in solution. *Archives of Biochemistry and Biophysics* 211(2):689-696.
127. Brodersen, C.F., N.F. Olson and T. Richardson. Jan. 1982. Recovery of calcium phosphate from ultrafiltration permeates. *Journal of Dairy Science* 65(1):17-23.
128. Woo, Susan L., Lawrence K. Creamer and Thomas Richardson. Feb. 1982. Chemical phosphorylation of β -lactoglobulin. *Journal of Agricultural and Food Chemistry* 30(1):65-70.
129. Richardson, T. Feb. 1982. Introduction to a symposium on protein synthesis, degradation, and turnover as related to food protein production. *CRC Critical Reviews in Food Science and Nutrition* 16(2):115-116.
130. Rowley, B.O., W.J. Donnelly, D.B. Lund and T. Richardson. 1982. ^{14}C -methyl-labeled milk proteins for studies of protein interactions and proteolysis in milk. p.125-147, IN: R.E. Feeney and J.R. Whitaker (eds.), **Modification of Proteins: Food, Nutritional and Pharmacological Aspects**, Advances in Chemistry Series No. 198, American Chemical Society, Washington, D.C.
131. Creamer, L.K., H.F. Zoerb, N.F. Olson and T. Richardson. June 1982. Surface hydrophobicity of $\alpha_{\text{s}1}$ -I, $\alpha_{\text{s}1}$ -casein A and B and its implications in cheese structure. *Journal of Dairy Science* 65(6):902-906.
132. Richardson, T. 1982. Controlling enzymic degradation of proteins. p.31-53, IN: J.P. Cherry (ed.), **Food Protein Deterioration: Mechanisms and Functionality**, ACS Symposium Series No. 206, American Chemical Society, Washington, D.C.
133. Mattarella, Nina, and T. Richardson. Dec. 1982. Adsorption of positively-charged β -lactoglobulin derivatives to casein micelles. *Journal of Dairy Science* 65(12):2253-2258.
134. Daly, Gail G., Eugene T. Finocchiaro and Tom Richardson. Feb. 1983. Characterization of some oxidation products of β -sitosterol. *Journal of Agricultural and Food Chemistry* 31(1):46-50.

135. Woo, Susan L., and T. Richardson. May 1983. Functional properties of phosphorylated β -lactoglobulin. *Journal of Dairy Science* 66(5):984-987.
136. Mattarella, Nina L., Lawrence K. Creamer and Thomas Richardson. Oct. 1983. Amidation or esterification of bovine β -lactoglobulin to form positively-charged proteins. *Journal of Agricultural and Food Chemistry* 31(5):968-972.
137. Mattarella, Nina L., and Thomas Richardson. Oct. 1983. Physicochemical and functional properties of positively-charged derivatives of bovine β -lactoglobulin. *Journal of Agricultural and Food Chemistry* 31(5):972-978.
138. Finocchiaro, E. Terry, and T. Richardson. Oct. 1983. Sterol oxides in foods: a review. *Journal of Food Protection* 46(10):917-925.
139. Richardson, T., and M. Korycka-Dahl. 1983. Oxidation of milk lipids. p.241-363, IN: P.F. Fox (ed.), **Developments in Dairy Chemistry, Volume 2: Lipids**, Applied Science Publishers, London.
140. McGann, T.C.A., W. Buchheim, R.D. Kearney and T. Richardson. Nov. 1983. Composition and ultrastructure of calcium phosphate-citrate complexes in bovine milk systems. *Biochimica et Biophysica Acta* 760(3):415-420.
141. Richardson, T. 1984. Use of immobilized enzymes and cells in the food industry. p.207-215, IN: W.S. Greig (ed.), **Economics of the Food Processing Industry**, Avi Publishing Co., Westport, Connecticut.
142. Richardson, T., and J.J. Kester. April 1984. Chemical modifications that affect nutritional and functional properties of proteins. *Journal of Chemical Education* 61(4):325-331.
143. Finocchiaro, E. Terry, K. Lee and T. Richardson. May 1984. Identification and quantification of cholesterol oxides in grated cheese and bleached butteroil. *Journal of the American Oil Chemists' Society* 61(5):877-883.
144. Lee, Ken, Anne M. Herian and T. Richardson. May 1984. Detection of sterol epoxides in foods by colorimetric reaction with picric acid. *Journal of Food Protection* 47(5):340-342.
145. Richardson, Thomas, David M. Burrington and Kollangode R. Viswanathan. 1984. Modified polyether polyol for preparation of polyurethane polymer. U.S. Patent 4,459,397.
146. Sweet, B.J., L.C. Matthews and T. Richardson . Oct. 1984. Purification and characterization of pregastric esterase from calf. *Archives of Biochemistry and Biophysics* 234(1):144-150.
147. Creamer, Lawrence K., and Tom Richardson. Nov. 1984. Anomalous behavior of bovine α_{S1} and β -caseins on gel electrophoresis in sodium dodecyl sulfate buffers. *Archives of Biochemistry and Biophysics* 234(2):476-486.
148. Kester, J.J., and T. Richardson. Nov. 1984. Modification of whey proteins to improve functionality. *Journal of Dairy Science* 67(11):2757-2774.
149. Viswanathan, T., D. Burrington and T. Richardson. 1984. Preparation of low-density rigid polyurethane foams from lactose in cheese whey. *Journal of Chemical Technology and Biotechnology* 34B:52-58.

150. Viswanathan, Tito, and Tom Richardson. Dec. 1984. Thermosetting adhesive resins from whey and whey byproducts. *Industrial and Engineering Chemistry: Product Research and Development* 23(4):644-647.
151. Richardson, Thomas, and Douglas B. Hyslop. 1985. Enzymes. p.371-476, IN: O.R. Fennema (ed.), **Principles of Food Chemistry**, Marcel Dekker, New York.
152. Viswanathan, Tito, and Thomas Richardson. June 1985. Thermosetting adhesive resins. U.S. Patent No. 4,524,164.
153. Korycka-Dahl, M., T. Richardson and R.L. Bradley, Jr. Aug. 1985. Use of microbial β -lactamase enzymes to destroy penicillin added to milk. *Journal of Dairy Science* 68(8):1910-1916.
154. Richardson, T. Oct. 1985. Chemical modifications and genetic engineering of food proteins. *Journal of Dairy Science* 68(10):2753-2762.
155. Kang, Young, and Tom Richardson. Oct. 1985. Genetic engineering of caseins. *Food Technology* 39(10):89-92, 94.
156. Rowley, B.O., and T. Richardson. Dec. 1985. Protein-lipid interactions in concentrated infant formula. *Journal of Dairy Science* 68(12):3180-3188.
157. Halpin, Margaret I., and T. Richardson. Dec. 1985. Selected functionality changes of β -lactoglobulin upon esterification of side-chain carboxyl groups. *Journal of Dairy Science* 68(12):3189-3198.
158. Richardson, Thomas, and John W. Finley (eds.). 1985. **Chemical Changes in Food During Processing**, Avi Publishing Co., Westport, Connecticut, 514 pp.
159. Richardson, T. 1985. Controlling acyl transfer reactions of hydrolases to alter food constituents. p.219-254, IN: Thomas Richardson and John W. Finley (eds.), **Chemical Changes in Food During Processing**, Avi Publishing Co., Westport, Connecticut.
160. Jimenez-Flores, Rafael, Young C. Kang and Thomas Richardson. 1986. Genetic engineering of enzymes and food proteins. p.155-180, IN: Robert E. Feeney and John R. Whitaker (eds.), **Protein Tailoring for Food and Medical Uses**, Marcel Dekker, New York.
161. Kang, Young, Rafael Jimenez-Flores and Tom Richardson. 1986. Genetic modification of milk proteins to improve properties of milk. p.91-119, IN: **Proceedings, Bio-Expo 86**, Butterworth Publishers, Stoneham, Massachusetts.
162. Kang, Y., R. Jimenez-Flores and T. Richardson. 1986. Casein genes and genetic engineering of the caseins. p.95-111, IN: J.W. Evans and A. Hollaender (eds.), **Genetic Engineering of Animals: An Agricultural Perspective**, Plenum Press, New York.
163. Jimenez-Flores, Rafael, Young C. Kang and Tom Richardson. Jan. 1987. Cloning and sequence analysis of bovine β -casein cDNA. *Biochemical and Biophysical Research Communications* 142(2):617-621.
164. Jimenez-Flores, Rafael, and Thomas Richardson. 1987. Effects of chemical, genetic and enzymatic modifications on protein functionality. p.87-137, IN: R.D. King and P.S.J.

Cheetham (eds.), **Developments in Food Biotechnology**, Elsevier Applied Science Publishers, London.

165. Truby, M.G., T. Richardson and O.R. Fennema. 1987. Hematin catalyzed oxidation of linoleate as influence by β -casein. *Food Chemistry* 24:247-261.
166. Pratt-Lowe, E.L., T. Richardson and R. M. Geiger. Sept. 1987. Inactivation of microbial alkaline phosphatase in Hispanic-style cheeses with the Scharer rapid phosphatase test. *Journal of Dairy Science* 70(9):1804-1806.
167. Lee, Ming-Zen Peter, and T. Richardson. Oct. 1987. Preparation and characterization of immobilized β -lactamase for destruction of penicillin in milk. *Journal of Dairy Science* 70(10):2032-2039.
168. Pratt-Lowe, E.L., R.M. Geiger, T. Richardson and E.L. Barrett. Jan. 1988. Heat resistance of alkaline phosphatases produced by microorganisms isolated from California Mexican-style cheeses. *Journal of Dairy Science* 71(1):17-23.
169. Kang, Young C., and T. Richardson. Jan. 1988. Molecular cloning and expression of bovine κ -casein in *Escherichia coli*. *Journal of Dairy Science* 71(1):29-40.
170. Creamer, Lawrence K., Rafael Jimenez-Flores and Tom Richardson. July 1988. Genetic modification of food proteins. *Trends in Biotechnology* 6(7):163-169.
171. Jimenez-Flores, Rafael, and Tom Richardson. Oct. 1988. Genetic engineering of the caseins to modify the behavior of milk during processing: a review. *Journal of Dairy Science* 71(10):2640-2654.
172. Noh, Bongsoo, and Tom Richardson. July 1989. Incorporation of radiolabelled whey proteins into casein micelles by heat processing. *Journal of Dairy Science* 72(7):1724-1731.
173. Noh, Bongsoo, Tom Richardson and Lawrence K. Creamer. Aug. 1989. Radiolabelling study of the heat-induced interactions between α -lactalbumin, β -lactoglobulin and κ -casein in milk and in buffer solutions. *Journal of Food Science* 54(4):889-893.
174. Noh, Bongsoo, Lawrence K. Creamer and Tom Richardson. Oct. 1989. Thermally induced complex formation in an artificial milk system. *Journal of Agricultural and Food Chemistry* 37(5):1395-1400.
175. McKnight, Robert A., Rafael Jimenez-Flores, Young Kang, Lawrence K. Creamer and Tom Richardson. Oct. 1989. Cloning and sequencing of a complementary deoxyribonucleic acid coding for a bovine α_{S1} -casein A from mammary tissues of homozygous B variant cow. *Journal of Dairy Science* 72(10):2464-2473.
176. Noh, Bong Soo, and Tom Richardson. 1989. Use of radio-labeled proteins to study the thiol-disulfide exchange reaction in heated milk. p.267-276, IN: John R. Kinsella and William G. Soucie (eds.), **Food Proteins**, American Oil Chemists' Society, Champaign, Illinois.
177. Creamer, Lawrence, Sang Suk Oh, Robert McKnight, Rafael Jimenez-Flores and Tom Richardson. 1989. Genetic modifications of milk proteins. p.277-295, IN: John E. Kinsella and William G. Soucie (eds.), **Food Proteins**, American Oil Chemists' Society, Champaign, Illinois.

178. Jimenez-Flores, Rafael, Thomas Richardson and Linda F. Bisson. April 1990. Expression of bovine β -casein in *Saccharomyces cerevisiae* and characterization of the protein produced in vivo. *Journal of Agricultural and Food Chemistry* 38(4):1134-1141.
179. Oh, Sangsuk, and Tom Richardson. Feb. 1991. Genetic engineering of bovine κ -casein to improve its nutritional quality. *Journal of Agricultural and Food Chemistry* 39(2):422-427.
180. Oh, Sangsuk, and Tom Richardson. June 1991. Heat-induced interactions of bovine serum albumin and immunoglobulin. *Journal of Dairy Science* 74(6):1786-1790.
181. Oh, Sangsuk, and Tom Richardson. 1991. Genetic engineering of bovine κ -casein to enhance proteolysis by chymosin. p.195-211, IN: Nicholas Parris and Robert Barford (eds.), *Interactions of Food Proteins*, ACS Symposium Series No. 454, American Chemical Society, Washington, D.C.
182. Jimenez-Flores, Rafael, and Tom Richardson. 1991. Future possibilities using biotechnological methods to improve milk quality. p.726-737, IN: Proceedings of the XXIII International Dairy Congress: Dairying in a Changing World, Vol. 2, Oct. 1990, Montreal, Quebec, Canada.
183. Maga, Elizabeth A., and Tom Richardson. Aug. 1991. Amplification of a 9.0-kb fragment using PCR. *BioTechniques* 11(2):185-186.
184. Liang, Qianwa, and Tom Richardson. 1992. A simple and rapid method for screening transformant yeast colonies using PCR. *BioTechniques* 13(5):730, 732, 735.
185. Richardson, Tom, Sangsuk Oh, Rafael Jiménez-Flores, Thomas F. Kumosinski, Eleanor M. Brown and Harold M. Farrell, Jr. 1992. Molecular modeling and genetic engineering of milk proteins. p.545-577, IN: P.F. Fox (ed.), *Advanced Dairy Chemistry-1: Proteins*, Blackie Academic and Professional, London, England.
186. Sundfeld, Esdras, Susan Yun, John M. Krochta and Thomas Richardson. Oct. 1993. Separation of cholesterol from butteroil using Quillaja saponins. I. Effects of pH, contact time and adsorbent. *Journal of Food Process Engineering* 16(3):191-205.
187. Sundfeld, Esdras, John M. Krochta and Thomas Richardson. Oct. 1993. Separation of cholesterol from butteroil using Quillaja saponins. II. Effects of temperaure, agitation and concentration of Quillaja solution. *Journal of Food Process Engineering* 16(3):207-226.
188. Liang, Qianwa, and Tom Richardson. Oct. 1993. Expression and characterization of human lactoferrin in yeast *Saccharomyces cerevisiae*. *Journal of Agricultural and Food Chemistry* 41(10):1800-1807.
189. Sundfeld, Esdras, John M. Krochta and Thomas Richardson. Dec. 1994. Aqueous process to remove cholesterol from food products. U.S. Patent No. 5,370,890.

Thomas Richardson

Reports, Regular Distribution

1. Pariza, Michael W. et al. (including Thomas Richardson) (eds.). Nov. 1985. **Diet and Coronary Heart Disease**, CAST Report No. 107, Council for Agricultural Science and Technology, Ames, Iowa, 11 pp.
2. Richardson, T. June 1986. Technology and research issues. p.167-171, IN: H.O. Carter (ed.), **Impacts of Farm Policy and Technological Change on U.S. and California Agriculture**, Agricultural Issues Center, University of California, Davis, California.
3. Legates, J.E. et al. (including Thomas Richardson). Sept. 1986. **Genetic Engineering in Food and Agriculture**, CAST Report No. 110, Council for Agricultural Science and Technology, Ames, Iowa, 47 pp.
4. Pariza, Michael W. et al. (including Thomas Richardson) (eds.). March 1987. **Diet and Health**, CAST Report No. 111, Council for Agricultural Science and Technology, Ames, Iowa, 62 pp.
5. Johnson, Dana C., and Tom Richardson. Oct. 1989. Low temperature ultrafiltration of skim milk. Paper No. 13, IN: Phil Tong (ed.), "Proceedings, Symposium on Applications of Membrane Processing to the Manufacture of Dairy Foods", California Polytechnic State University, San Luis Obispo.

Thomas Richardson

Reports, Limited Distribution

1. Richardson, T., and R. Brown. Nov. 1986. Research initiatives in milk protein chemistry. p.6-11, IN: J.C. Bruhn (ed.), Proceedings Workshop on Research Opportunities for the Dairy Industry, Berkeley, California
2. Richardson, T. April 1987. Dairy foods research activities of the Peter J. Shields Professorship. p.47-50, IN: Proceedings, 26th Annual California Dairy Cattle Day, Dept. of Animal Science and Cooperative Extension, University of California, Davis, California.

Thomas Richardson

List of Book Reviews

1. Richardson, Thomas. Sept. 1985. Methods in Enzymology, Vol. 104, Enzyme Purification and Related Techniques, Part C, edited by William B. Jakoby (book review). *Journal of Food Biochemistry* 9(3):271-274.
2. Richardson, Tom. March 1987. Amino-Carbonyl Reactions in Food and Biological Systems, edited by M. Fujimaki, M. Namiki and H. Kato. *Journal of Food Biochemistry* 11(1):96.
3. Richardson, Tom. 1987. Chemical Changes During Food Processing, Vols. I and II, edited by S.B. Poveda. *Food Technology* (In Press)

Thomas Richardson

List of Abstracts

1. Richardson, T., J. Hodgett, A. Lindner and M.A. Stahmann. 1959. The action of polylysine on some ascites tumors in mice. *Federation Proceedings* 18:309.
2. Tappel, A.L., and T. Richardson. 1961. Function of essential fatty acids in mitochondria. *Federation Proceedings* 20:146.
3. Moore, J.L., T. Richardson and C.H. Amundson. June 1964. Milk fat fractions. *Journal of Dairy Science* 47(6):664.
4. Guss, P.L., and T. Richardson. June 1964. Composition of fat globule membrane fractions. *Journal of Dairy Science* 47(6):664.
5. Tripp, R.C., C.H. Amundson and T. Richardson. June 1965. Flowability of high-fat dried dairy products. *Journal of Dairy Science* 48(6):778.
6. Moore, J.L., T. Richardson and C.H. Amundson. June 1965. Chemical and physical properties of interesterified milk fat fractions. *Journal of Dairy Science* 48(6):766.
7. Tripp, R.C., C.H. Amundson and T. Richardson. June 1966. Spray-dried high fat powders. *Journal of Dairy Science* 49(6):695.
8. Shehata, A.E., N.F. Olson and T. Richardson. June 1966. Effect of different acids on characteristics of Blue cheese made by direct acidification procedures. *Journal of Dairy Science* 49(6):711.
9. Moore, J.L., T. Richardson and H.F. DeLuca. 1966. Lysosomal membrane stability in essential fatty acid deficiency. *Journal of the American Oil Chemists Society* 43:101A.
10. Iyer, M., T. Richardson and C.H. Amundson. Oct. 1966. Free fatty acids in butteroil and cheese. IN: *Abstracts, 40th Annual Fall Meeting, American Oil Chemists Society, Philadelphia, Pennsylvania.*
11. Guss, P.L., T. Richardson and M.A. Stahmann. May 1967. Oxidation of various lipid substrates with unfractionated soybean and wheat lipoxidase. IN: *Abstracts, 58th Annual Spring Meeting, American Oil Chemists Society, New Orleans, Louisiana.*
12. Metwally, M.M.E., C.H. Amundson and T. Richardson. May 1967. Gas-liquid chromatography of carbonyl as 2,4-dinitrophenylhydrazones. IN: *Abstracts, 58th Annual Spring Meeting, American Oil Chemists Society, New Orleans, Louisiana.*
13. Iyer, M., T. Richardson and C.H. Amundson. Sept. 1967. Free fatty acids in beer. IN: *Abstracts of 154th Annual Meeting, American Chemical Society, Chicago, Illinois (Abstract No. A062).*
14. Chien, H.C., and T. Richardson. Sept. 1967. Gross structure of the fat globule membrane of cow's milk. II. Distribution of amino acids, hexosamine, ribonucleic acid, copper, iron and vitamin E. IN: *Abstracts, 154th Annual Meeting, American Chemical Society, Chicago, Illinois (Abstract No. AO88).*

15. Hustad, G.O., T. Richardson, W.C. Winder and M.P. Dean. April 1969. Acoustic characteristics of some fats and oil. IN: Abstracts, 60th Annual Meeting, American Oil Chemists Society, San Francisco, California (Abstract No. 106).
16. Tripp, R.C., T. Richardson, C.H. Amundson and J.H. von Elbe. April 1969. The gas-liquid chromatography of nitro and chloro substituted phenylhydrazones of N-alkanals and methyl ketones and syn-anti isomers. IN: Abstracts, 60th Annual Meeting, American Oil Chemists Society, San Francisco, California (Abstract No. 134).
17. Sair, Ralph, N.F. Olson and T. Richardson. May 1970. Preparation and properties of insoluble papain. *Journal of Dairy Science* 53(5):644.
18. Balcom, Jean, T. Richardson and N.F. Olson. May 1970. Preparation of insoluble catalase. *Journal of Dairy Science* 53(5):644.
19. Hustad, G.O., T. Richardson, W.C. Winder and M.P. Dean. May 1970. Analysis of butteroil-vegetable oil mixtures using acoustics. *Journal of Dairy Science* 53(5):636.
20. Ferrier, L.K., T. Richardson and N.F. Olson. May 1971. Continuous coagulation of skim milk with insoluble pepsin. *Journal of Dairy Science* 54(5):750.
21. Hustad, G.O., T. Richardson and C.H. Amundson. May 1971. Rigid polyurethane foam extended with partially delactosed whey. *Journal of Dairy Science* 54(5):761.
22. Richardson, T. 1972. Partially delactosed whey powder as an extender in rigid polyurethane foams. IN: Seminar, Department of Food Science and Technology, University of Illinois.
23. Keller, B., N.F. Olson and T. Richardson. May 1971. Calcium retention and rheological properties of mozzarella cheese made by the direct acidification procedure. *Journal of Dairy Science* 54(5):765.
24. Foulkes, P.H., N.F. Olson and T. Richardson. May 1972. Immobilization of papain on glutaraldehyde beads. IN: Institute of Food Technologists 31st Annual Meeting, Minneapolis, Minnesota (Abstract No. 251).
25. Richardson, T. June 1973. A symposium on immobilized enzymes in food systems--introduction. IN: Institute of Food Technologists 33rd Annual Meeting, Miami Beach, Florida.
26. Olson, N.F., and T. Richardson. June 1973. Immobilized enzymes in food processing and analysis. IN: Institute of Food Technologists 33rd Annual Meeting, Miami Beach, Florida.
27. Cheryan, M., P. van Wyk, T. Richardson and N.F. Olson. May 1974. Fluidized bed coagulation of skim milk. *Journal of Dairy Science* 57(5):590.
28. van Wyk, P.J., M. Cheryan, T. Richardson and N.F. Olson. May 1974. Immobilization of various proteolytic enzymes for milk coagulation studies. *Journal of Dairy science* 57(5):590.
29. Hicks, C.L., M. Korycka-Dahl and T. Richardson. May 1975. Superoxide dismutase in bovine milk. *Journal of Dairy Science* 58(5):796.
30. Bernstein, B.A., T. Richardson and C.H. Amundson. May 1975. Inhibition of cholesterol biosynthesis by bovine milk, cultured buttermilk and orotic acid. *Journal of Dairy Science* 58(5):790.

31. Richardson, T. 1975. Functionality changes in proteins following action of enzymes. IN: Abstracts, First Chemical Congress of the North American Continent, Mexico City.
32. Korycka-Dahl, M., T. Richardson and C.L. Hicks. June 1976. Generation of superoxide anion during the illumination of bovine milk. IN: Abstracts, 71st Annual Meeting, American Dairy Science Association, Raleigh, North Carolina.
33. Richardson, T., J.G. Zadow and N.F. Olson. March 1977. Reductive methylation of caseins. IN: Abstracts, 173rd Annual Meeting, American Chemical Society, New Orleans, Louisiana (Abstract No. 66).
34. Skogberg, D., T. Richardson and N.F. Olson. March 1977. Evaluation of pepsin immobilized on inorganic supports for the continuous coagulation of skim milk. IN: Abstracts, 173rd Annual Meeting, American Chemical Society, New Orleans, Louisiana (Abstract No. 67).
35. Taylor, M.J., T. Richardson and N.F. Olson. March 1977. Pepsin immobilized on inorganic supports for the continuous coagulation of skim milk. IN: Abstracts, 173rd Annual Meeting, American Chemical Society, New Orleans, Louisiana (Abstract No. 68).
36. Korycka-Dahl, M., and T. Richardson. March 1977. Photogeneration of superoxide anion in the presence of riboflavin and amino acids. IN: Abstracts, 173rd Annual Meeting, American Chemical Society, New Orleans, Louisiana (Abstract No. 69).
37. Bernstein, B., T. Richardson and C.H. Amundson. March 1977. Mechanism of inhibition of cholesterol biosynthesis by bovine milk and orotic acid. IN: Abstracts, 173rd Annual Meeting, American Chemical Society, New Orleans, Louisiana (Abstract No. 70).
38. Olson, N.F., and T. Richardson. 1978. Coagulation of casein micelles with immobilized proteases. p.41, IN: Abstracts, International Congress of Food Science and Technology, Kyoto, Japan.
39. Sorenson, J.K., T. Richardson and D.B. Lund. March 1978. Utilizing some physicochemical properties of proteins in coacervate systems. IN: Abstracts, 175th Annual Meeting, American Chemical Society, Anaheim, California (Abstract No. 1).
40. Mattarella, N., and T. Richardson. Sept. 1978. Derivatives of L-asparaginase designed to be immobilized *in vivo*. IN: Abstracts, 578th Meeting of the Biochemical Society, Galway, Ireland.
41. Richardson, T. March 1978. Immobilized enzymes in food processing. IN: Abstracts, 175th Annual Meeting, American Chemical Society, Anaheim, California.
42. Taylor, M.J., and T. Richardson. May 1978. Applications of microbial enzymes in food systems and in biotechnology. IN: Annual Meeting, American Society of Microbiology, Las Vegas, Nevada.
43. Taylor, M.J., and T. Richardson. May 1979. Antioxidant activity of amino acids coupled to Trolox-C. IN: Abstracts, Annual Meeting, America Oil Chemists Society, San Francisco, California.
44. Brotherson, C.F., N.F. Olson and T. Richardson. June 1979. Removal of calcium phosphate from ultrafiltration permeate. IN: Abstracts, 74th Annual Meeting, American Dairy Science Association, Logan, Utah.

45. Richardson, T. June 1979. Initiation of oxidation of food constituents by active oxygen species. IN: Abstracts, 74th Annual Meeting, American Dairy Science Association, Logan, Utah.
46. Richardson, T. May 1980. Application of immobilized enzymes in food systems. IN: Abstracts, 80th Annual Meeting of the American Society of Microbiology, Symposium on Immobilized Enzymes and Cells, Miami Beach, Florida.
47. Richardson, T., B.O.Rowley and D.B. Lund. August 1980. The use of (¹⁴C)-methyl-labeled milk proteins as tracers for study of protein interactions in milk. IN: Abstracts, Symposium on Modification of Proteins in Food, Nutritional and Pharmacological Sciences, Second Chemical Congress of the North American Continent, American Chemical Society (Abstract NO. 62).
48. Richardson, T. Oct. 1980. Mutagenesis of oxidized sterols. IN: Annual Meeting of the Food Research Institute, Chicago, Illinois.
49. Richardson, T. Oct. 1980. Hypocholesterolemic effect of milk. IN: Annual Meeting of Dairy Manufacturers, Madison, Wisconsin.
50. Donnelly, W.J., J.G. Barry and T. Richardson. 1980. Examination of ¹⁴C-methylated β -casein as a substrate for milk proteinase. Irish Journal of Food Science and Technology 4(1):74.
51. Mattarella, N., L.K. Creamer and T. Richardson. June 1981. Formation and properties of a positively charge protein. IN: Abstracts, 41st Annual Meeting, Institute of Food Technologists, Atlanta, Georgia (Abstract No. 31).
52. Woo, S., L.K. Creamer and T. Richardson. June 1981. Phosphorylation of β -lactoglobulin using a chemical method. IN: Abstracts, 41st Annual Meeting, Institute of Food Technologists, Atlanta, Georgia (Abstract No. 30).
53. Finocchiaro, E.T., K. Lee and T. Richardson. June 1981. Mutagenicity of oxidized β -sitosterol. IN: Abstracts, 41st Annual Meeting, Institute of Food Technologists, Atlanta, Georgia (Abstract No. 73).
54. Zoerb, H.F., and T. Richardson. June 1981. Isolation and characterization of messenger RNAs for the bovine caseins. IN: Abstracts, 41st Annual Meeting, Institute of Food Technologists, Atlanta, Georgia (Abstracts No. 332).
55. Mattarella, N., L.K. Creamer and T. Richardson. June 1981. Ethyl and methyl esters of β -lactoglobulin. IN: 76th Annual Meeting, American Dairy Science Association, Baton Rouge, Louisiana.
56. Zoerb, H.F., L.K. Creamer, N.F. Olson and T. Richardson. June 1981. Hydrophobicity of α_{S1} -I and α_{S1} -casein-B. IN: 76th Annual Meeting, American Dairy Science Association, Baton Rouge, Louisiana.
57. Richardson, T. Aug. 1981. Enzymatic degradation of proteins. IN: Abstracts, 182nd Meeting, American Chemical Society, New York, New York.
58. Richardson, T. April 1981. Recombinant DNA technology in food science. IN: Seminar, Department of Food Science and Technology, Oregon State University, Corvallis.

59. Richardson, T. Oct. 1981. Oxidized cholesterol in foods and the biological implications. IN: Seminar, Department of Nutritional Sciences, University of Wisconsin, Madison.
60. Richardson, T. June 1983. Functionality of proteins as affected by chemical modifications. IN: 17th Great Lakes Regional Meeting, American Chemical Society, Minneapolis, Minnesota.
61. Richardson, T., and J. Kester. Aug. 1983. Phosphorylation, thiolation, esterification and amidation of proteins to modify their interactions in food systems. IN: Abstracts, 186th National Meeting, American Chemical Society (Abstract No. 17).
62. Richardson, T. Aug. 1983. Chemical modifications that affect nutritional and functional properties of proteins. IN: Abstracts, 186th National Meeting, American Chemical Society, Joint Symposia, Division of Agricultural and Food Chemistry (Abstract no. 61).
63. Richardson, T. June 1983. Modification of whey proteins to improve functionality. IN: Abstracts, American Dairy Science Association.
64. Viswanathan, T., and T. Richardson. June 1984. Preparation of an industrial thermosetting adhesive resin from whey and whey by-products. *Journal of Dairy Science* 67(Supp.1):53.
65. Halpin, M.I., and T. Richardson. June 1984. Selected functionality changes of bovine β -lactoglobulin upon esterification of side-chain carboxyl groups. *Journal of Dairy Science* 67(Supp.1):69.
66. Korycka-Dahl, M., T. Richardson and R.L. Bradley, Jr. June 1984. Penicillinase destroys penicillin G added to milk. *Journal of Dairy Science* 67(Supp.1):70.
67. Richardson, T., and Y. Kang. June 1985. Cloning casein cDNA sequences into microorganisms. p.178, Abstract 398, IN: Program and Abstracts, 45th Annual IFT Meeting, Institute of Food Technologists, Chicago, Illinois.
68. Burrington, D.M., N.F. Olson and T. Richardson. June 1986. Preparation and characterization of thermosetting adhesives based on lactose. *Journal of Dairy Science* 69(Supp.1):63.
69. Pratt-Lowe, E.L., R.M. Geiger, T. Richardson, E.L. Barrett and R.L. Merson. June 1986. Production of heat-sensitive alkaline phosphatases in Mexican-style cheeses: Implications for the phosphatase test. *Journal of Dairy Science* 69(Supp.1):73.
70. Kang, Y., and T. Richardson. June 1986. Cloning of bovine κ -casein cDNA. *Journal of Dairy Science* 69(Supp.1):82.
71. Pratt-Lowe, E.L., R.M. Geiger and T. Richardson. June 1987. Heat resistance of alkaline phosphatases produced by microorganisms isolated from California Mexican-style cheeses. *Journal of Dairy Science* 70(Supp.1):57.
72. Noh, B.S., and T. Richardson. June 1987. Use of radiolabelled β -lactoglobulin (β -Lg) to follow thermally induced interactions in milk systems. *Journal of Dairy Science* 70(Supp.1):62.
73. Jimenez-Flores, R., Y.C. Kang and T. Richardson. June 1987. Cloning and sequence analysis of bovine β -casein. *Journal of Dairy Science* 70(Supp.1):63.

74. McKnight, R.A., R. Jimenez-Flores and T. Richardson. June 1987. Sequencing of cDNA for bovine α_{s1} casein. *Journal of Dairy Science* 70(Supp.1):63.
75. Jimenez-Flores, R., and T. Richardson. June 1988. Genetic engineering of milk proteins to improve the behavior of milk during processing. p.192, IN: IFT 88, Program and Abstracts, Annual Meeting, Institute of Food Technologists, New Orleans, Louisiana (Abstract No. 482)
76. Oh, S.S., and T. Richardson. June 1988. Site-directed mutagenesis and expression of bovine kappa casein cDNA. *Journal of Dairy Science* 71(Supp. 1):97 (Abstract No. D106).
77. Jimenez-Flores, R., and T. Richardson. June 1988. Expression of β -casein in *Saccharomyces cerevisiae*. *Journal of Dairy Science* 71(Supp. 1):97 (Abstract No. D107).
78. McKnight, R.A., R. Jimenez-Flores, P. Hulse and T. Richardson. June 1988. Cloning and sequencing of a bovine α -lactalbumin cDNA. *Journal of Dairy Science* 71(Supp. 1):98 (Abstract No. D108).
79. Noh, B.S., and T. Richardson. June 1988. Use of radiolabelled β -lactoglobulin and α -lactalbumin to follow thermally induced interactions in milk systems. *Journal of Dairy Science* 71(Supp. 1):98 (Abstract No. D109).
80. Johnson, D.C., and T. Richardson. June 1988. Fractionation of milk caseins by low temperature ultrafiltration. *Journal of Dairy Science* 71(Supp. 1):98 (Abstract No. D110).
81. Johnson, D.C., T. Richardson, C. Shoemaker and H. Halim. June 1989. Fractionation of the proteins in skimmilk to develop novel food ingredients. p.114, IN: Program and Abstracts, 1989 Annual Meeting, Institute of Food Technologists, Chicago, Illinois (Abstract No. 61).
82. Oh, S.S., and T. Richardson. June 1989. Site-directed mutagenesis of bovine κ -casein cDNA and its expression and partial purification. p.177, IN: Program and Abstracts, 1989 Annual Meeting, Institute of Food Technologists, Chicago, Illinois (Abstract No. 341).
83. Liang, Qianwa, Rafael Jimenez-Flores and Tom Richardson. Aug. 1989. Screening and cloning a cDNA coding for lactoferrin from human mammary gland. *Journal of Dairy Science* 72(Supp. 1):154 (Abstract No. 381).
84. Oh, S.S., and T. Richardson. Aug. 1989. Partial purification of κ -casein expressed in *E. coli* and its hydrolysis by chymosin. *Journal of Dairy Science* 72(Supp. 1):155 (Abstract No. 382).
85. Jimenez-Flores, Rafael, and Tom Richardson. Aug. 1989. Post translational modifications of bovine β -casein expressed in *Saccharomyces cerevisiae*. *Journal of Dairy Science* 72(Supp. 1):155 (Abstract No. 383).
86. Riccomini, M.A., S.S. Oh, T. Richardson and P.S. Tong. Aug. 1989. Use of radiolabelled milk proteins to study membrane fouling during ultrafiltration of skim milk. *Journal of Dairy Science* 72(Supp. 1):175 (Abstract No. 433).
87. Johnson, D.C., and T. Richardson. Aug. 1989. Functional characteristics of skimmilk depleted and supplemented with β -casein. *Journal of Dairy Science* 72(Supp. 1):176 (Abstract No. 436).
88. Richardson, T. Oct. 1989. Report on the Peter J. Shields Professorship. California Milk Advisory Board, Bakersfield, California.

89. Jimenez-Flores, J., and T. Richardson. June 1990. Genetic modification of milk proteins: Recent advances. *Journal of Dairy Science* 73(Supp.1):12 (Abstract No. D29).
90. Tong, P.S., A. Peterson, T. Richardson and J. Sullivan. June 1990. Membrane fouling associated with milk protein adsorption on ultrafiltration membranes. *Journal of Dairy Science* 73(Supp.1):14 (Abstract No. D52).
91. Riccomini, M., C. Wick, A. Peterson, R. Jimenez-Flores and T. Richardson. June 1990. Cholesterol removal from cream and anhydrous butter fat using saponins. *Journal of Dairy Science* 73(Supp.1):21 (Abstract No. D114).
92. Liang, Q., R. Jimenez-Flores and T. Richardson. June 1990. Cloning two cDNA sequences coding for lactoferrin from human mammary gland. *Journal of Dairy Science* 73(Supp.1):21 (Abstract D115).
93. Renner-Nantz, J., R. Jimenez-Flores and T. Richardson. June 1990. Fractionating β -casein from skim milk using low-temperature ultrafiltration. *Journal of Dairy Science* 73(Supp.1):21 (Abstract D116).
94. Chung, K., R. Jimenez-Flores, S. Oh and T. Richardson. June 1990. Expression and secretion of bovine β -casein in *Saccharomyces cerevisiae*. *Journal of Dairy Science* 73(Supp.1):21 (Abstract No. D117).
95. Oh, S., and T. Richardson. June 1990. Radiolabelling study of the heat-induced interactions of bovine serum albumin and immunoglobulins in skim milk. *Journal of Dairy Science* 73(Supp.1):21 (Abstract No. D118).
96. Oh, S., S. Donahue, P. Hulse, R. Jimenez-Flores and T. Richardson. June 1990. Incorporation of bovine α_{S1} -casein cDNA into mouse genome. *Journal of Dairy Science* 73(Supp.1):21 (Abstract No. D119).
97. Peterson, A.M., P.S. Tong and T. Richardson. June 1991. Use of radiolabelled milk proteins to study membrane fouling during ultrafiltration of nonfat milk. p.165, IN: Program, IFT Annual Meeting, Institute of Food Technologists, Dallas, Texas (Abstract No. 212).