APPLICATIONS OF MICROWAVE HEATING TO FOOD PROCESSING AND COOKERY

A Checklist Bibliography

by

Eugene G. Beary

February 1967

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NATICK LABORATORIES
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A Checklist Bibliography
Prepared By
Eugene G. Beary

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This checklist bibliography on the Applications of Microwave Heating to Food Processing and Cookery has been compiled to serve as a guide to the literature in a relatively new and useful area of technology. It should prove of value to Government agencies, research organizations and food processors.

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INTRODUCTION

The scope of this literature search includes dielectric or high-frequency heating - under 100 megacycles - as well as the microwave range of heating - 900 to 3,000 megacycles - since the principles formulated during the earlier experimental stages with the low frequencies are carried over to the higher microwave frequency range. The production of microwaves and types of microwave equipment were included to a lesser extent; the most cited references were utilized to represent this area.

The time coverage is from 1942 to November 1966. Patents and company manuals are included to some extent, in addition to the books, journal articles and reports literature. The coverage is almost exclusively English language material.

The compiler feels that this checklist bibliography represents a rather comprehensive view of the subject area.

February 1967

Eugene G. Beary

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5. Coming shortly; microwave cooker and ultrasonic dishwasher.

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15. Electronic oven.

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21. Hager's becomes packer, offers feeders low-cost entree/microwave oven tie-in.  

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23. Micro-dine frozen vending concept supplies dispenser, oven, food.  

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<table>
<thead>
<tr>
<th>Author</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aldor, T.</td>
<td>48, 49, 194</td>
</tr>
<tr>
<td>Allaire, R. P.</td>
<td>50, 51</td>
</tr>
<tr>
<td>Along, C.</td>
<td>78</td>
</tr>
<tr>
<td>American Meat Institute Foundation Analytical &amp; Physical Chem. Div.</td>
<td>52, 53</td>
</tr>
<tr>
<td>Andreassen, E. G.</td>
<td>78</td>
</tr>
<tr>
<td>Apgar, J.</td>
<td>54</td>
</tr>
<tr>
<td>Ams, R. G.</td>
<td>55</td>
</tr>
<tr>
<td>Bagshawe, K. D.</td>
<td>144</td>
</tr>
<tr>
<td>Baldwin, R. E.</td>
<td>160</td>
</tr>
<tr>
<td>Bartholomew, J. W.</td>
<td>56, 57</td>
</tr>
<tr>
<td>Beattie, H. C.</td>
<td>75</td>
</tr>
<tr>
<td>Bechtel, J.</td>
<td>58</td>
</tr>
<tr>
<td>Bell, J. W.</td>
<td>149</td>
</tr>
<tr>
<td>Bengtsson, N. E.</td>
<td>59, 60</td>
</tr>
<tr>
<td>Benjamin, R. A.</td>
<td>61</td>
</tr>
<tr>
<td>Berger, L. E.</td>
<td>62, 63</td>
</tr>
<tr>
<td>Besser, E. D.</td>
<td>64</td>
</tr>
<tr>
<td>Bierworth, R. A.</td>
<td>68</td>
</tr>
<tr>
<td>Bollman, M. C.</td>
<td>65</td>
</tr>
<tr>
<td>Bowersox, E. M.</td>
<td>100</td>
</tr>
<tr>
<td>Bradbury, S.</td>
<td>66</td>
</tr>
<tr>
<td>Brenner, S.</td>
<td>65, 196</td>
</tr>
<tr>
<td>Brody, A. L.</td>
<td>82</td>
</tr>
<tr>
<td>Brown, E.</td>
<td>67</td>
</tr>
<tr>
<td>Brown, G. H.</td>
<td>68</td>
</tr>
<tr>
<td>Brown, W. C.</td>
<td>186</td>
</tr>
<tr>
<td>Brunner, G. D.</td>
<td>149</td>
</tr>
<tr>
<td>Bryant, S.</td>
<td>69</td>
</tr>
<tr>
<td>Burke, R. F.</td>
<td>70</td>
</tr>
<tr>
<td>Campbell, C. L.</td>
<td>71</td>
</tr>
<tr>
<td>Cathcart, W. H.</td>
<td>72, 73, 74, 75</td>
</tr>
<tr>
<td>Causey, K.</td>
<td>76, 77, 78, 79, 80</td>
</tr>
<tr>
<td>Chapman, V. J.</td>
<td>81</td>
</tr>
<tr>
<td>Charles, V. R.</td>
<td>143</td>
</tr>
<tr>
<td>Chichester, C. O.</td>
<td>115, 116, 118, 132</td>
</tr>
<tr>
<td>Copson, D. A.</td>
<td>82, 83, 84, 85, 86, 87, 88, 89, 90</td>
</tr>
<tr>
<td>Corfield, G.</td>
<td>91</td>
</tr>
<tr>
<td>Corning Glass Works, Home Economics Department</td>
<td>92</td>
</tr>
<tr>
<td>Cotterill, O. J.</td>
<td>93</td>
</tr>
<tr>
<td>Cox, N.</td>
<td>54</td>
</tr>
<tr>
<td>Craig, V.</td>
<td>196</td>
</tr>
<tr>
<td>Cryodry, subsidiary of Armour Co.</td>
<td>94</td>
</tr>
<tr>
<td>Dahlberg, A. C.</td>
<td>140</td>
</tr>
<tr>
<td>Decareau, R. V.</td>
<td>70, 85, 95, 96, 97, 98</td>
</tr>
</tbody>
</table>
Defense Department, Bureau of Ships 99
Delaney, I. 93, 166
Dessel, M. M. 100
Doty, D. M. 177
Downey, T. 54
Dulberger, L. H. 101
Eastman, L. F. 102
Eaton, A. 196
Ecklund, O. F. 61
Eheart, M. S. 103, 104
Eickelberg, E. W. 105
Eisen, J. N. 81
Eitel-McCullough Inc. 106
Evers, C. F. 198

Federal Communications Commission 107
Fenton, F. 54, 76, 77, 78, 79, 80, 108, 151, 189, 214
Fleming, H. 109
Flosdorff, E. W. 110
Foin, L. C. 167
Frank-Kamenetskii, D. A. 153
Gall, B. O. M. 111
Gat’ko, N. N. 112
Gilpin, G. L. 81

Goldblith, S. A. 168, 169
Gomez, L. 163
Gonda, G. 49
Gordon, J. 113
Gordon, L. E. 65
Gott, C. 103, 104
Guy, A. W. 149

Hallmark, E. L. 142
Hankinson, M. P. 114
Harper, J. C. 115, 116, 117, 118
Harris, R. G. 56
Hart, V. G. 120
Hartman, J. 121
Hartshorn, L. 122
Harvey, A. F. 119, 123
Hausrath, M. E. 78, 79, 80
Headly, M. E. 124
Herrington, B. L. 140
Hobbs, B. C. 209
Holgate, K. G. 158
Holland, J. M. 125, 126
Hoover, M. W. 127, 128
Hoshall, E. M. 129

Hotpoint Home Economics Institute 130
Hoyler, C. N. 68

21
<table>
<thead>
<tr>
<th>Name</th>
<th>Page(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jackson, J. M.</td>
<td>131</td>
</tr>
<tr>
<td>Jackson, S.</td>
<td>132</td>
</tr>
<tr>
<td>Jacobson, M.</td>
<td>124</td>
</tr>
<tr>
<td>Jaski, T.</td>
<td>133</td>
</tr>
<tr>
<td>Jason, A. C.</td>
<td>134, 135, 136</td>
</tr>
<tr>
<td>Jeppson, M. R.</td>
<td>137</td>
</tr>
<tr>
<td>Jeter, W. S.</td>
<td>100</td>
</tr>
<tr>
<td>Johnson, J. H.</td>
<td>216</td>
</tr>
<tr>
<td>Johnston, V. C.</td>
<td>149</td>
</tr>
<tr>
<td>Kelvinator Institute</td>
<td>138</td>
</tr>
<tr>
<td>Kinn, T. P.</td>
<td>139</td>
</tr>
<tr>
<td>Kosikowsky, F. V.</td>
<td>140</td>
</tr>
<tr>
<td>Krajewski, E. Z.</td>
<td>141</td>
</tr>
<tr>
<td>Kylen, A. M.</td>
<td>142, 143</td>
</tr>
<tr>
<td>Lacey, B. A.</td>
<td>144</td>
</tr>
<tr>
<td>La Fond, C. D.</td>
<td>145</td>
</tr>
<tr>
<td>Lambert, M. E.</td>
<td>65</td>
</tr>
<tr>
<td>LaPlante, R. A.</td>
<td>111</td>
</tr>
<tr>
<td>Leatherman, A. F.</td>
<td>146, 147</td>
</tr>
<tr>
<td>Lebre, E. G.</td>
<td>148</td>
</tr>
<tr>
<td>Lehmann, J. F.</td>
<td>149</td>
</tr>
<tr>
<td>Lenart, T.</td>
<td>150</td>
</tr>
<tr>
<td>Lim, E.</td>
<td>151</td>
</tr>
<tr>
<td>Lin, T. Y.</td>
<td>71</td>
</tr>
<tr>
<td>Lisle, H. C.</td>
<td>152</td>
</tr>
<tr>
<td>Long, F. E.</td>
<td>152</td>
</tr>
<tr>
<td>Lystsov, V. N.</td>
<td>153</td>
</tr>
<tr>
<td>MacMaster, G. H.</td>
<td>186</td>
</tr>
<tr>
<td>Maes, E.</td>
<td>154</td>
</tr>
<tr>
<td>Mangel, M.</td>
<td>166</td>
</tr>
<tr>
<td>Markantonatos, A.</td>
<td>127, 128</td>
</tr>
<tr>
<td>Marshall, N.</td>
<td>155</td>
</tr>
<tr>
<td>Marshall, W. R.</td>
<td>217</td>
</tr>
<tr>
<td>McGrath, B. H.</td>
<td>142, 143</td>
</tr>
<tr>
<td>McLellan, M. E.</td>
<td>144</td>
</tr>
<tr>
<td>Morse, P. W.</td>
<td>156</td>
</tr>
<tr>
<td>Moyer, J. G.</td>
<td>157, 158, 159</td>
</tr>
<tr>
<td>Nakayama, H.</td>
<td>200</td>
</tr>
<tr>
<td>Neumann, B. A.</td>
<td>82</td>
</tr>
<tr>
<td>Neuzil, M.</td>
<td>160, 161</td>
</tr>
<tr>
<td>Nichols, N.</td>
<td>162</td>
</tr>
<tr>
<td>Noble, T.</td>
<td>113, 163</td>
</tr>
<tr>
<td>Noone, A. A.</td>
<td>164</td>
</tr>
<tr>
<td>Parker, J. J.</td>
<td>72, 75</td>
</tr>
<tr>
<td>Parker, W. N.</td>
<td>127, 128</td>
</tr>
<tr>
<td>Petchel, G.</td>
<td>165</td>
</tr>
<tr>
<td>Phillips, L.</td>
<td>166</td>
</tr>
<tr>
<td>Pietermaat, F. P.</td>
<td>154</td>
</tr>
</tbody>
</table>

22
Piret, E. L. 64
Pollack, G. A. 167
Procter, B. E. 71, 168, 169
Füschner, H. 170
Putz, J. O. 81
Radar Research Establishment (Gt. Brit.) 171
Radio Frequency Co., Inc. 172
Ramstad, P. E. 78, 79, 80
Raytheon Radarange Dept. 173
Rector, T. M. 174
Revercomb, H. E. 156
Rickter, S. L. 132
Roberts, T. E. 115
Rosensweet, A. 175
Samuels, C. E. 176
Sanders, H. R. 134, 135, 136
Satchell, F. E. 177
Schleter, J. M. 143
Schmidt, W. 178, 179, 180
Schwan, H. P. 181
Shaw, F. B. 152
Shchedrina, M. V. 153
Sherman, V. W. 182, 183, 184
Shields, J. P. 185
Shuman, A. C. 174
Skowron, J. F. 186
Slater, L. E. 187
Steinhaus, J. F. 188
Stevens, H. B. 189
Stiles, P. G. 190
Stotz, E. 157, 159
Street, M. B. 191
Stutz, D. E. 146
Surratt, H. K. 191
Sussex, F. 56
Sussman, L. 192
Sweeney, J. P. 81
Szoke, K. 194
Tappan Stove Company 195
Tappel, A. L. 117
Thomas, M. H. 196
Tooby, G. 197
Tressler, D. K. 198
VanDijck, W. 154
VanDuyne, F. O. 143
VanZante, H. J. 200, 201, 202
VonHippel, A. R. 203
Webber, O. 204
Welch, A. W. 205
Wenger, W. 206
This checklist bibliography contains 216 references to the literature on both the dielectric (under 100 megacycles) and the microwave (900 to 3,000 megacycles) ranges of heating as they apply to food processing and cookery. References to the production of microwaves and to types of microwave equipment were included to a lesser extent. The time coverage is 1942 to November 1966. The citations are arranged alphabetically by personal author.
<table>
<thead>
<tr>
<th>KEY WORDS</th>
<th>LINK A</th>
<th></th>
<th>LINK B</th>
<th></th>
<th>LINK C</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking</td>
<td>8</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thermal processing</td>
<td>8</td>
<td></td>
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<tr>
<td>Heating</td>
<td>8</td>
<td></td>
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<tr>
<td>Foods</td>
<td>1,2</td>
<td></td>
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<tr>
<td>Microwaves</td>
<td>10</td>
<td></td>
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<td></td>
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