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PEPPER AND PEPPER SUBSTITUTES

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A List of References

Compiled By

Francis D. Horigan and Cary R. Sage

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FOREWORD

PEPPER AND PEPPER SUBSTITUTES is the eleventh in a series of reports making available the results of literature searches being conducted by staff members of the Technical Library, Quartermaster Consolidated Laboratories, Philadelphia.

This literature and patent survey has been compiled by Mr. Horigan and Mr. Sage at the request of the Chemistry Section, General Laboratory.

Additional copies of this and previous bibliographies in the series may be obtained on request to the Technical Library.

ROBERT L. MARTIN
Librarian

INTRODUCTION

The bibliography presented in the following pages comprises a patent and literature survey (titular) on "Pepper and Pepper Substitutes."

The survey includes fundamentals from the scientific literature on natural (~~families Piper and Capsicum~~) and synthetic pepper. For the purpose of the present work, any adulteration of the natural pepper, related natural or synthetic condimentation, flavoring agent or combination of agents, were considered as pepper substitutes. Particular emphasis is given to (a) chemical constituents, (b) the chemistry of constituents, (c) synthesis of constituents, and (d) synthetic pepper flavors.

The arrangement of material is alphabetical by author, thus eliminating the need for an author and inventor index. The scope of the survey covers the past 80 years (1870 - 1949). The chief sources for the 375 entries in this compilation are the following publications: Chemisches Zentralblatt, Quarterly Cumulative Index Medicus, U. S. Army; Surgeon General's Index Catalog, Industrial Arts Index, Chemical Abstracts, British Chemical and Physiological Abstracts, and The U. S. Patent Office - Official Patent Specifications.

A numerical patent index is appended.

Francis D. Horigan
Cary R. Sage

1 February 1950

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PATENT INDEX

The following patent enumeration represents a search of the class specifications for pepper and pepper substitutes. Most of the patents listed below are to be found in Class 99 -- Subclass 140+. No attempt was made to search foreign patents.

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