

26/20/184  
Alumni Association  
Alumni  
John H. Litchfield Papers, 1955-2018

Box 1:

Biographical Information and Publications List

INSTITUTE OF FOOD TECHNOLOGISTS

Ad-hoc Governance, 1991  
American Association for the Advancement of Science, Liaison Reports, 2003-11  
Awards, 1980, 1988. 1994,  
Committee Appointments, 1992  
Correspondence, 1973-89  
Correspondence, 1990-92  
Correspondence, President's Office (2 folders), 1992  
Council Proceedings, 1992  
Council of Scientific Society Presidents, Meeting Materials, 1992  
Committee on Education, 1991-92  
Editorials/President's Page, 1990-93  
Executive Committees, 1990-92  
Executive Director Search, 1991  
Foundation, 1992  
International Fermentation Symposium, 2<sup>nd</sup>, 1991-92  
International Relations, 1991-92  
Nominations and Elections, 1973-1992  
Regional Sections and Divisions, 1991-92  
Slide presentation, "New and Emerging Technologies: Their Impacts on Refrigerated and Frozen Foods," ca. 1998  
Student Association Sessions, 1990-92

PATENTS

Litchfield Patents, 1968-2004

FOOD TECHNOLOGY SEMINARS

The treatment of wastes from tomato processing plants. December 2, 1953.  
Enzymatic browning. October 21, 1954.  
Factors affecting the production of food yeast. February 21, 1955.

## PUBLICATIONS AND PRESENTATIONS

Litchfield, J. H. and Z. J. Ordal. 1955. A study of the Stuart method for the evaluation of germicides. *Applied Microbiology*, 3: 67-71.

Spotholz, C. H., J. H. Litchfield, and Z. J. Ordal. 1956. The effect of pH, temperature and composition of the medium on growth characteristics of *Rhodotorula gracilis*, *Applied Microbiology*, 3: 67-71.

Litchfield, J. H. and Z. J. Ordal. 1958. The oxidative metabolism of *Rhodotorula gracilis*, *Canadian Journal of Microbiology*, 4: 205-213.

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Litchfield, J.H. 1959. The Food Technologist: Past, Present and Future. Joint Session, Natural Confectioners Association and American Association of Candy Technologists.

Mack, S. D., J. J. Albrecht, J. H. Litchfield and M. E. Parker. 1959. Studies in the cold sterilization of liquid foods using mercury resonance radiation II apple juice, *Food Research*, 24: 383-391.

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Margard, W. L., A. C. Peters, N. Dorko, J. H. Litchfield, R. S. Davidson, and S. Rheins. 1963. Salmonellosis in mice - diagnostic procedures, *Laboratory Animal Care*, 13(2), part 2, 144-165.

Peters, A. C. and J. H. Litchfield. 1963. Germ-free animals - their applications in biological research. *Battelle Technical Review* 12(5): 9-14.

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Burch, J. E., E. S. Lipinsky, and J. H. Litchfield. 1963. Technical and economic factors

in the utilization of waste products. *Food Technology*, 17(10): 54-60.

Rosen, S., A. C. Peters, J. H. Litchfield, and J. Davis. 1963. Caries lesions on buccal surface induced by a coarse particle diet. *Journal of Dental Research*, 42: 1248.

Litchfield, J. H., R. C. Overbeck, and R. S. Davidson, 1963. Factors affecting the growth of morel mushroom mycelium in submerged culture. *Journal of Agricultural and Food Chemistry*. 11: 158-162

Litchfield, J. H., V. G. Vely, and R. C. Overbeck. 1963. Nutrient content of morel mushroom mycelium. Amino acid composition of the protein. *Journal of Food Science*, 28: 741-743.

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Litchfield, J. H. 1964. The mass cultivation of *Morchella* species in submerged culture and their potential uses as sources of protein. In: *Global Impacts of Applied Microbiology*. M.P.Starr, ed., pp. 327-337. John Wiley & Sons, Inc., New York.

Criswell, L. G., R. W. Schatz, J. H. Litchfield, V. G. Vely, G. F. Sachsel, J. C. Picken, Jr., and H. E. Biester. 1964. Studies on improved recovery of protein from rendering plant raw materials and products. I. Liquid cyclone separation with carbon tetrachloride. *Food Technology* 18(9): 243-247 (1489-1493).

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Litchfield, J. H. 1964. Use stabilizer and acid to replace bacteria in making sour cream, buttermilk. *Food Processing*, 25(5): 130-132.

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Gauger, G. W., B. C. Spradlin, J. L. Easterday, D. T. Knuth, R. S. Davidson, and J. H. Litchfield. 1967. Microbial deterioration of electronic components. I. Selected components and materials of construction. *Developments in Industrial Microbiology*, 8: 372-394. American Institute of Biological Sciences, Washington, D.C.

Gauger, G. W., B. C. Spradlin, J. L. Easterday, D. T. Knuth, R. S. Davidson, and J. H. Litchfield. 1967. Microbial deterioration of electronic components. II. Printed circuit boards and polyurethane-wrapped capacitors, *Developments in Industrial Microbiology*, 8: 395-416. American Institute of Biological Sciences, Washington, D.C., pp. 372-394.

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Treatment in the Food Industry. Proceedings of the Fourth International Congress of Food Science and Technology, Madrid, 3: 395-396.

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Volume 1, Categories 1-6

Litchfield Reports: Industry Category 5. Fish Hatcheries and Farms  
Industry Category 6a. Meat Products Industry (Red Meat Segment)  
Industry Category 6b. Meat Products Industry (Poultry Processing Segment)

Box 2:

*National Water Quality Report*, 1975

Volume 2, Categories 7-15

Litchfield Reports: Industry Category 11. Canned and Preserved Seafood  
Industry Category 12. Miscellaneous Food and Beverages

Box 3:

Litchfield, J. H. 1971. President's Corner. *S.I.M. Newsletter*, 21 (1): 1-2.

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