

Catalogue of Industry Publications

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Meat Research Reports and Records

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- 2/70 Evaluation of Foam Additives and Foaming Equipment
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- 3/70 The Use of X-Ray Fluoroscopy for the Detection of *Cysticercus Ovis* Cysts in
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- 1/71 The Incubox - A Low-cost Transportable Bacteriological Incubator
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- 2/72 Evaluation of Hanging Methods for Improving the Tenderness of Beef and Mutton
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- 3/72 Beef Carcase - Acceptable Quality Level (B.Y. Johnson)
- 4/72 An Evaluation of Sanitisers (J.C. Bensink & C.J. Muhl)
- 5/72 Steam Usage for Hot Water Production in Australian Abattoirs (A. Graham)
- 6/72 An Electrical Conductivity Instrument for Carcase Fat Thickness Measurement
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- 7/72 An Evaluation of the Swissvac Vacuum Packaging Machine for Packaging Meat
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- No. 56 Development of Relative Humidity Sensors for Use at Low Temperatures and High
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- 1/73 A Mechanical Cleaner for Abattoir Chutes (A. Graham & N.G. McPhail)

- 3/73 The Vacuum Packaging of Chilled Yearling Sheepmeat (D.W. Roberts)
- 4/73 Properties and Performance of a Range of Commercial, Vacuum Packaging Films Used for Packing Chilled Beef (J.C. Bensink, Anne L. Ford & J.R. Yates)
- May 1973 - Recent Developments in Mechanical Skinning (B. Y. Johnson)
- 1/74 Effect of Freeze-thaw Cycling on some Properties of Ovine Muscle (R.H. Turner)
- 2/74 Effect of Protected Lipid Supplement on Organoleptic and other Properties of Ovine Muscle (Anne L. Ford, P.V. Harris, J.J. Macfarlane, R.J. Park, & W.R. Shorthose)
- 3/74 A Wind Tunnel for Meat Research (D.A. Lovett & G.L.J. Wescombe)
- 4/74 Blood - Collection and Processing for Edible Purposes (A. Graham & N.G. McPhail)
- 5/74 Controlled Batch Dry Rendering in a Model Cooker, the Separate Influences of Offal Type and Processing Variations on the Nutritive Value of Meat Meal (H.A. Bremner)
- 6/74 The Freezing of Pre-rigor Boned Meat (A. Graham & N.G. McPhail) Jan 1974
- Technical Developments in Abattoir Construction Methods and Equipment Overseas(A.Graham)
- July/Aug - Technical Aspects of Meat Marketing in the Arabian Peninsula, Iran and Singapore 1974 (D.W. Roberts)
- 1/75 A Weighing Device for Meat Chilling Investigations (J. Anderson & R.R. Weste)
- 2/75 The Preparation and Outturn of a Trial Consignment of Chilled Meat to Kuwait and Iran (D.W. Roberts)
- 4/75 A Report on Preliminary Investigations of Inflation of Sheep Pelts Using Medium-pressure Air (A. Graham)
- 5/75 Evaluation of the NOETEC Ground Meat Analyzer (G.J. Muhl)
- 6/75 The OLGAARD Rapid Swab Technique (P.M. Husband)
- 1/76 A Gelatine Transfer System for the Branding of Meat (R.G. Hamilton)
- 2/76 Bacteriological Status of Carcase Meat at Suburban Retail Outlets (I.J. Eustace & J.C. Bensink)
- 1976 Report on a Survey of Frozen Chicken Temperatures in Retail Display Cabinets (N.G. McPhail)
- 3/76 Boneless Cured and Salted Brisket Beef for Export (I.J. Eustace & G.J. Muhl)
- 4/76 Dry Dumping of Paunch Contents (A. Graham)
- 5/76 The Effect of Electrical Stimulation on the Bleeding of Cattle at Slaughter (A. Graham & P.M. Husband)
- 6/76 Methods of Estimating and Reducing Air Leakage from Chillers During Loading (G.L.J. Wescombe)
- 7/76 An Electrical Branding Iron for Meat (R.R. Weste)
- 1/77 The Destruction of Coliform Organisms on Sheep Carcasses by Treating with Hot Water (A. Graham, M.G. Smith & N.G. McPhail)
- 2/77 Capital Budgeting in the Australian Meat Industry - A Survey Report (S.C. Williams)

- 3/77 Evaluation of the EMME Model M60 Boxed Boneless Meat Analyser
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- 4/77 Gall Collection, Processing and Analysis (P.M. Husband)
- 5/77 Handling of Cartoned Meat - A Survey Report (H.M. Chua)
- 6/77 Handling of Cartoned Meat - Some Improved Techniques (H.M. Chua)
- 7/77 The Use of "Orion" Dip Slides in Meat Industry Bacteriological Quality Control
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- 8/77 A Comparison of some Modified Babcock Methods (G.J. Muhl & I.J. Eustace)
- 9/77 Carcase Chilling in Australian Abattoirs Summary of Survey (L.S. Herbert)
- 10/77 The Effect of Cooling Rate on the Microbiological Status of Internal Tissues of Beef
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- 11/77 Use of Computers by the Australian Meat Industry - A Survey Report (S.C. Williams)
- 12/77 Microbiological Problems Associated with Sliced Vacuum Packaged Smallgoods - A
Survey and Recommendation (B.J. Shay, F.H. Grau & A.F. Egan)
- 13/77 Cattle Downward Hide Strippers and the Problem of Broken Backs
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- 14/77 Air Curtains for Fly Control (H.M. Chua & B.P. Cain)
- 15/77 Liquid Sampler Suitable for Use in Abattoirs (D.E. Bailey)
- 16/77 Electrical Stimulation of Beef Carcases (F.D. Shaw, P.E. Bouton & P.V. Harris)
- 17/77 The Effects of Packing and Freezing of Meat on Carton Geometry (H.M. Chua & B.P.
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- Jan 1977 - Effect of Initial Carbon Dioxide Concentration in the Gas Phase on Storage of Packaged
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- Jan 1977 - Ageing of Bruises: the Detection of Bilirubin in Chloroform Extracts of Bruised Fat
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- Jan 1977 - Food Grade Thermo-setting Ink for Hot Branding of Meat
- Mar 1977 - Results of Tests on some Mechanical Cleaning Aids (N.G. McPhail)
- June 1977 - An Investigation into the Use of Polyelectrolytes in the Treatment of Abattoir Effluent
(P.M. Husband & M.P. Henry)
- July 1977 Carcase Chilling in Australian Abattoirs
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- 3/78 The Relationships Between the Fat, Protein and Water Content of Boneless Meat
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- 5/78 Waste Heat Recovery from Pollution Control Devices Used with Dry Rendering
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- 6/78 Carton Size Rationalisation (H.M. Chua)

- 7/78 Rapid Detection of Semi-quantitative Determination of Nitrite
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- 8/78 Yield of Organs and Glands in Relation to Carcase Weight (W.F. Spooncer)
- 9/78 The Financing of Plant & Equipment - A Survey of the Australian Meat Industry
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- 10/78 An Investigation of some Methods of Producing a Ready-to-eat Dried Meat Product
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- 11/78 An Enclosed Hot Water Spray Cabinet for Improved Hygiene of Carcase Meat
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- 12/78 Design Methods for Carton Freezers (D.A. Lovett & L.S. Herbert)
- A/78 Measurements of Freezing Times of Cartoned Meat in Automatic Air Blast Freezers
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- 1/79 Practical Aspects of Electrical Stimulation of Beef Carcases in Abattoirs
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- 2/79 The Stabilisation of Rendering Raw Materials
(R.G. Hamilton, P.M. Husband & G.R. Trout)
- 3/79 Vacuum Packaging of Lamb Carcases: Use of Acetic Acid to Extend Chilled Storage
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- 4/79 Mechanical Stacking of Cartoned Meat (H.M. Chua & B.P. Cain)
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- 6/79 Some Factors Affecting Oxygen Transmission Rates of Plastic Film Materials Used
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- 7/79 An Evaluation of the MIT-AB Sheepskin Puller
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- 8/79 Extra-low Voltage Stimulation of Beef Carcases Using a Rectal Probe
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- 9/79 An Evaluation of the CIDD (NZ) Sheep Head Skinner
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- A/79 An Appraisal of Some Portable Electronic Thermometers and Their Suitability for Use
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- E/79 Report on the Proceedings at the Workshop in Continuous Dry Rendering
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- 2/80 Noise Levels in a Meatworks (A. Graham & B.P. Cain)
- 3/80 The Use of Indicator Test Strips and Cellulose Sponges for Bacteriological Monitoring of Surfaces and Equipment in Abattoirs (R.A. Gibbons, I. J. Eustace & B.A. Bill)
- 4/80 Evaluation of Fabric Ducts for Air Distribution in Boning Rooms (N.G. McPhail)
- 5/80 A Temperature Indicator for Meatworks' Use (J. Anderson & W.K. Larnach)
- 6/80 The Effect of Washing on Beef Carcase Weight (B.P. Cain)
- 7/80 Cleaning and Sanitising in the Australian Meat Industry (I.J. Eustace)
- 8/80 Vacuum Packaged Lamb Carcasses - Extension of Storage Life by Treatment with Acetic Acid Solution Prior to Packaging (I.J. Eustace, B.A. Bill, R.A. Gibbons & V.H. Powell)
- A/80 The Use of the Payback Calculation in Investment Appraisal (S.C. Williams)
- B/80 Electrical Stimulation of Cattle on the Bleeding Rail (L.S. Herbert)
- 1/81 An Evaluation of the Performance and Reliability of a Moving Beam Barcode Scanner (H.M. Chua & B.P. Cain)
- 2/81 Microbiological Status of Bovine Offals Processed for Export (B.A. Bill, I.J. Eustace & R.A. Gibbons)
- 3/81 Decontamination Procedures for Beef Livers (B.A. Bill, I.J. Eustace & R.A. Gibbons)
- 4/81 Electrical Stimulation of Beef Sides (P.E. Bouton, D.T. Kerr, N.G. McPhail & V.H. Powell)
- 5/81 Tests of a High Voltage Stimulation Unit on a Commercial Beef Slaughter Floor, Part I: Summary of Results (L.S. Herbert, S.M. Travers, J. Anderson & W.K. Larnach)
- 6/81 A Mechanical Aid to the Measurement of pH in Meat and other Semi-solid Material (J. Anderson, W.K. Larnach & S.M. Travers)
- 7/81 Cooked Meats Preparation, Cooking Conditions & Monitoring Techniques for Good Process Control (D.R. Smith)
- 8/81 Reduction of Drip in Vacuum Packaged Beef, 1. Influence of Processing Conditions (V.H. Powell)
- 9/81 A Simplified Method for the Detection of Specie Substitution in Meat and Meat Products (W.F. Spooncer, F.D. Shaw & H.D. Mckee, Australian Bureau of Animal Health, Canberra)
- A/81 An Investigation into Better Utilisation of Meat Fractions (D.R. Smith)

- B/81 Tests of a High Voltage Stimulation Unit on a Commercial Beef Slaughter Floor, Part II: Summary of Results
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- 1/82 The Grunman Dormovac Container: Its Potential for the Storage and Transport of Chilled Lamb
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- 2/82 Treatment of Abattoir Waste Water by the Activated Sludge Process - A Case Study
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- 3/82 The Development of a Rapid Tallow Bleach Test for Use by the Australian Meat Industry
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- 4/82 Factors Affecting the Microbiological Status of Mechanically-separated Meat.
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- 2/83 Evaluation of AIS (Nostril-Rectal) Extra-low Voltage Electrical Stimulation System
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- 3/83 A Prototype Cabinet for the Decontamination of Beef Sides
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- 4/83 An Automatic Beef Side Orientation Device
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- A/83 Restructured Meat Products
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- B/83 The Effect of Packaging Film Permeability on Vacuum-packed Lamb Carcase Shelf Life
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- C/83 Shelf-stable Intermediate Moisture Meat Products
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- D/83 Evaluation of MIRINZ Cutter for Cutting Beef and Mutton Gut Material
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- E/83 A Report on Preliminary Investigations of a Procedure to Aid the Boning of Animal Carcases
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- J/83 Tests of Electrical Energy Saving Devices
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- K/83 A Theoretical Analysis of a Hot Water Cabinet for Decontamination of Beef Sides and Sheep Carcases
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- L/83 An Appraisal of a Liquid Crystal Display Thermo-Meter-Type TTC-FI (B.P. Cain)
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- 6/84 A Comparison of the Yield of Saleable Meat from Hot and Cold Boned Beef
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- 8/84 Survey Report of Works Laboratory Comparisons of Two Tallow Bleach Tests
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- 9/84 Treatment of Abattoir Waste Water by Dissolved Air Flotation, Part 1: Waste Water
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- 10/84 Treatment of Abattoir Waste Water by Dissolved Air Flotation, Part 2: Wastewater
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- A/84 Use of Chlorinated Detergents for Continuous Cleaning of Viscera Tables
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- B/84 An Evaluation of Fibreboard Cartons for Meat Processing
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- C/84 Estimate of the Elapsed Time for Near Equilibrium Temperature Conditions in a
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- D/84 The Experimental Determination of the Temperature History of Warm Beef Frozen
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- E/84 "On -plant" Species Testing by EIS Veterinary Officers
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- 1/85 Effect of Carbon Dioxide on Storage of Lamb Carcasses
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- 3/85 An Alternative Telescoping Procedure for Lamb Carcasses (D.R. Smith)
- 4/85 Alternative Methods of Applying Extra-low Voltage Electrical Stimulation
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- A/85 Aspects of Beef Roller Maintenance and Design (B.P. Cain)
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- C/85 Concussion Stunning of Cattle (N.G. McPhail & B.P. Cain)
- D/85 Meat Branding Research and Developments (R.G. Hamilton & F.J. Van Doore)
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- F/85 An Evaluation of the Brentwood Multi-purpose Shredder As a Pre-breaker
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- 1/86 The Influence of Electrical Stimulation, Cooling Rates and Ageing on the Sheer Force
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- 2/86 Electrical Energy Usage in an Abattoir and an Evaluation of a Procedure to Reduce
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- 3/86 Retail Display and its Effects on the Shelf Life of Chilled Fresh Meat
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- G/86 An Evaluation of the Jarvis Electric Stunner for Cattle
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- H/86 Microwave Applicator for the Automatic Stunning of Sheep
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- 1/87 Collagen Content of Meat Fractions (W.F. Spooncer & J.A. Page)

- 2/87 Fat Content of Popular Cuts of Meat: Cooked and Raw
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- A/87 The Decontamination of Sides of Beef Using Hot Water in a Novel Cabinet - A
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- 2/88 Cooling Rates of Frozen Cartoned Meat in Freezer Stores
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- 3/88 Storage Life of Chilled Primal Cuts of Lamb (B.A. Bill, A.J. Eustace & D.R. Smith)
- 4/88 Influence of Animal Age, Electrical Stimulation and Ageing of the Tenderness, Weep
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- 6/88 A Valuation of the Sunbeam "Big Oskar" Food Processor for Use in Fat Testing
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- 7/88 Packaging of Fresh Meat for Retail Sale - A Discussion of Options (P.M. Husband)
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- 3/91 Model Quality Assurance Program for the Rendering Industry (D. Macfarlane, A. Cepeda & W. F. Spooncer)
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- B/91 Weight Loss from Boxed Beef During Frozen Storage (C.B. Sentance)
- C/91 Listeria Monocytogenes on Australian Meats - Its Significance and Control (Dr F. Grau)
- 3/91 Model Quality Assurance Programme for the Rendering Industry (D. Macfarlane, A. Cepeda and W.F. Spooncer)
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- 1/93 Recommended Techniques for Composting Meatworks Wastes (N.G. McPhail and A.J. Van Oostrom (MIRINZ))
- 2/93 Evaluation of Techniques for Monitoring Pork Quality in Australian Pork Processing Plants (Graham R. Trout, Joseph Cassell, Sue Dyson & David Reiser)
- 3/93 Evaluation of an Electronic Monitor for Use with ELV Beef Carcase Stimulation Units (I. J Eustace, F.D. Shaw, R.F. Dickinson & N.G. McPhail)
- 4/93 An Investigation of the Electrical Parameters Used for the Stunning of Pigs in Australian Abattoirs (J.M. Green, F.D. Shaw, G.R. Trout, P.D. Rieser & C.B. Sentance)
- A/93 Chilled Beef in Japan (Dr V.H. Powell)
- C/93 Comparison of the Performance of Various Dunnage Materials used when Cooling Cartoned Meat (N.G. McPhail)
- D/93 The Use on a Qualitative ELISA Test for the Detection of Sulphadimidine in Pig Feed (I.B. Stephens; F. D. Shaw; C. R. Parke; R. J. Whittle; J.Elliott-Smith)
- 5/93 Assessment of Packaging Systems for Carbon Dioxide Storage of Lamb Carcases and Primals (B. Bill & B. Shay)

- 1/94 Removal of Bonedust During Beef Carcase Sawing
(J.M. Green; C. Giarusso; T. Egan)
- 2/94 Monitoring of Lean Meat Content of Hot-boned Beef Using Electromagnetic
Scanning Equipment (I. J. Eustace & M. J. Rowland)
- 3/94 Cattle Cleaning (G. L. J. Wescombe)
- 1/95 The Detection of Foreign Objects in Meat (I. J. Eustace & G. Brauns)
- 2/95 Evaluation of Hygiene Monitoring Units for Meat Contact and other Surfaces
(G. Brauns)
- 1/96 Review: Rapid Microbiological Techniques for Testing Meat Products and Processing
Equipment (G. Brauns)
- 2/96 Consideration of Relative Advantages of Small Capacity Plate and Air Blast Freezers
for the Freezing of Cartoned Meat (A. Graham)
- 3/96 Hot-boning of Beef for Primal Cuts (N. McPhail)
- 4/96 Bacterial Studies on Polar Bear Synthetic Fibre Safety Gloves and Other Meat
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- 5/96 Accelerated Processing of Lamb Carcases (D.R. Smith & D.L. Sherry)

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