Historic, archived document

Do not assume content reflects current
scientific knowledge, policies, or practices.

SUPPLEMENT No. 2

BIBLIOGRAPHY ON FREEZING PRESERVATION
OF FRUITS AND VEGETABLES*

J. A. Berry and H. C. Diehl¹

Western Regional Research Laboratory
Bureau of Agricultural Chemistry and Engineering
Agricultural Research Administration
U. S. Department of Agriculture
Albany, California

Year - 1941 -

The Frozen Food Industry.

Univ. Tenn. Press, Knoxville, Tenn. 190 pp. 1941.
Carlton, H.

Birdseye Cook Book.

Frosted Foods Sales Corp., New York. 64 pp. 1941.

Refrigerated Locker Plant Manual.

Nickerson and Collins Co., 435 N. Waller Ave., Chicago, Ill.
144 pp. 1941.

Guest, W. E.

Oregon Agr. Expt. Sta. Bull. 399. Corvallis. 1941.

The Farm Freezing Plant.

Martin, W. H., and Price, F. E.

Proc. Northwest Conference, Natl. Assoc. Practical Refrigeration Engineers;
Northwest Assoc. Ice Indus.; Wash. Refrigerated Locker Assoc. 1941.

1. Sanitation in Frozen Pack. 29, 30.

Berry, J. A.

2. What the Housewife Expects in Frozen Foods and Locker Plant
Service. 45, 46.

Penny, P.

* These references should be available for consultation in comprehensive public or technical libraries, or through the library of your State Agricultural Experiment Stations.

¹ Chief, Commodity Processing Division, Western Regional Research Laboratory, Albany, California.

Some Economic Aspects of the Frozen Fruit Industry in Tennessee.
Rural Research Series, Monograph No. 133, Univ. of Tennessee. 1941.

Varieties of Peas, Corn, Green and Lima Beans for Quick Freezing.
U. S. D. A. Tech. Bul. 731. 1941.

Caldwell, J. S., Lutz, J. M., Moon, E. H.
and Culpepper, C. W.

Objective Methods for Determining the Maturity of Peas, with Special
Reference to the Frozen Product.

New York State Tech. Bul. 256. 1941.

Lee, F. A.

Proc. Second Ann. Conv., Natl. Frozen Food Locker Assoc., Headquarters
Office, Des Moines, Iowa. 1940.

1. Economics of Lockers. 64.

Schaas, M. A.

2. Lockers and Community. 93.

Warner, K. F.

3. Papers for Lockers. 38.

Beard, F. J.

How to Prepare Fruits and Vegetables for Freezer Storage and How to
Use Them.

Ill. Agrl. Expt. Sta. Circ. 510. 1941.

Klaus, H., and Woodruff, S.

Comparison of Organoleptic and Physicochemical Methods for
Determining Quality in Fresh, Frozen and Canned Lima Beans.

Food Res. 5(6): 583-592. 1940.

Kramer, A., and Mahoney, C. H.

Pectin as Aid in Freezing Fruits.

Part I - Food Indus. 13(1): 55-57. 1941.

Part II - Food Indus. 13(2): 56, 97. 1941.

Baker, G. L.

Frozen Foods Show Big Increase (Comparison 1939 and 1937 figs.)

Ice and Refrigeration 100(1): 82. 1941.

Determining the Maturity of Frozen Peas.

Indus. and Eng. Chem. (Anal. Ed.) 13(1): 38-39. 1941.

Lee, F. A.

Lockers as Related to the Frozen Foods Industry.

Refrigerating Engineering 41(1): 24, 30. 1941.

Adams, J. R.

Methods of Quick Freezing.

Refrig. Engin. 41(2): following p. 140. 1941.

Walther, R. C.

Northwest (Frozen Foods) Convention, 1940 (General description and abstracts of papers).

Western Canner and Packer 33(1): 37-41. 1941.

Canning Age 22(1): 30-32. 1941

Mann, C. F. A.

Some Problems of Frozen Food Distribution.

West. Canner and Packer 33(1): 42-43. 1941.

White, E. J.

Frozen Pack and Sales Larger in 1940.

West. Canner and Packer 33(1): 43. 1941.

Analysis of Quick Freezing Methods.

Quick Frozen Foods 3(6): 22-23, 41. 1941.

Grayson, R. V.

Production Map of Quick Frozen Foods.

Quick Frozen Foods 3(6): 26-27. 1941.

Directory of Brand Names.

Quick Frozen Foods 3(6): 28-29. 1941.

Standards for Quick Frozen Foods.

Quick Frozen Foods 3(7): 26, 40-41. 1941.

Williams, P.

Technological Aspects of Locker Plant Industries.

Part I - Quick Frozen Foods 3(7): 16-17, 42. 1941.

Part II - Quick Frozen Foods 3(8): 24, 37-38. 1941.

Frozen Food Lockers and Our War Effort.

Western Frozen Foods 3(2): 7, 9. 1941.

Warner, K. F.

Frozen Foods and National Defense.

Western Frozen Foods 3(2): 3-4, 13. 1941.

Stewart, H. C. R.

Correct Papers and Packages for Locker Storage.

Western Frozen Foods 3(2): 10, 12. 1941.

Taylor, G. F. H.

The Freezing and Shipping of Cold Pack Strawberries.

Ice and Refrigeration 100(3): 229-240. 1941.

Ireland, R.

Locker Storage and Related Freezing Facilities for Community Storage Plants.

Ice and Refrig. 100(3): 199-202. 1941.

Woolrich, W. R.

Food Banks of the Future.

Atlantic Monthly 167 (3): 362-365. 1941.

Colt, R. P., and Smith, H. K.

The Design of Farm Freezing Units.

Agricultural Engineering, Mar. 1941.

Witz, R. T.

Freezing and Storage of Frozen Pack Fruits and Vegetables.

Spec. Bul.: Assoc. Refrig. Warehouses 2(12): 1-7. Mar. 1941.

Diehl, H. C., and Berry, J. A.

Freezing and Preservation of Fruits and Vegetables.

Quick Frozen Foods 3(8): 14-15, 33-35. 1941.

Brown, H. D.

Latest Designs in Quick Frozen Food Cabinets and Containers.

Quick Frozen Foods 3(8): 20-23. 1941.

Anon.

Correlation of Subjective Scoring with Sugar Content of Frozen Peas.

Food Res. 6(2): 105-115. 1941.

Blanchard, E. L., and Maxwell, M. L.

Factors that Effect Quality in Frozen Lima Beans.

Food Indus. 13(4): 53-56. 1941.

Woodroof, J. G., and Tankersley, J. O.

Freezing of Citrus Fruits and Juices.

West. Canner and Packer 33(4): 36-39. 1941.

Heid, J. L.

How to Grade Peas for Quick Freezing.

West. Canner and Packer 33(4): 41-43. 1941.

Muenchow, A. F.

Frozen Foods (Statistical Tables and Notes).

West. Canner and Packer, Yearbook, Apr. 25, 1941.

The Bacteriology and Sanitation of Quick Frozen Foods.

Canner 92(18): 11-12, 24, 28. 1941.

Sanderson, N. H.

Freezing Fruits and Vegetables by Immersion.

Canner 92(19): 14, 16. 1941.

Woodroof, J. G., and Tankersley, J. O.

Frozen Fruit Purees.

Canner 92(20): 19. 1941.

Hyslop, G. L.

Chemist Says Orange Juice Can be Kept Fresh.

Canner 93(20): 18. 1941.

Promising Outlook for Frozen Foods after being Cooked.

Canner 93(20): 26. 1941.

The Frozen Food and Storage Security.

Nutritional Observatory 2(4): 33-35. 1941.

Heinz Nutritional Research Div.

Freezing Locker System Expands.

The Agricultural Situation (Bur. Agri. Econ., U. S. D. A.)

25(4): 12-14. 1941.

Warrington, S. F.

Frosted Fruits for Ice Cream.

Quick Frozen Foods 3(9): 14-15, 40, 42. 1941.

Katkoff, V.

What the Vitamins Mean to the Quick Frozen Foods Industry.

Quick Frozen Foods 3(9): 24, 39, 40. 1941.

Plagge, H. H.

The Future of Frozen Foods.

Canner 92(24): 34, 36. 1941.

Carlton, H.

Freezing Fruit Juices in Cans.

Fruit Prod. Jour. 20(5): 141-143, 146. 1941.

Finnegan, W. J.

The Effect of Frozen Mass Formations on the Freezing Rate of Foods.

Ice and Refrig. 100(5): 403-408. 1941.

Finnegan, W. J.

Merchandizing of Frozen Food in the Locker Plant.

Ice and Refrig. 100(6): 461-462. 1941.

Brown, M. W.

Preparation and Use of Frozen Fruit.

Ice and Refrig. 100(6): 424. 1941.

Loeber, D. G.

N. W. 1940 Frozen Pack Up Sharply (Statistical Article).

Western Canner and Packer 33(6): 43-44. 1941.

Frozen Food Marketing Channels.

West. Canner and Packer 33(6): 45-46, 52. 1941.

Katkoff, V.

The Desiccation of Frozen Foods in Freezer Locker Stores.

Quick Frozen Foods 3(11): 12, 14, 36, 37. 1941.

Woodroof, J. G.

Frozen Health.

Quick Frozen Foods 3(11): 20, 36. 1941.

Warner, K. F.

Optimum Conditions for Refrigerated Storage.

Part I - Quick Frozen Foods 3(12): 10-11, 27-31. 1941.

Part II - Quick Frozen Foods 4(1): 18, 34-35. 1941.

Part III - Quick Frozen Foods 4(2): 18, 33. 1941.

Stevens, A. E.

Can Grading be Adopted by the Quick Frozen Food Industry?

Quick Frozen Foods 4(1): 12-14. 1941.

Katkoff, V.

Some Factors Influencing the Survival of Pathogenic Bacteria in Cold Packed Strawberries.

Food Res. 6(4): 227-223. 1941.

McCleskey, C. S., and Christopher, W. N.

Behavior of Microorganisms as Sub-freezing Temperatures, III.

Influence of Sucrose and Hydrogen-Ion Concentrations.

Food Res. 6(5): 481-492. 1941.

McFarlane, V. H.

Ascorbic Acid (Vitamin C) Content of Red Raspberries preserved by the Frozen Pack Method.

Food Res. 6(5): 432-444. 1941.

Todhunter, E. N., and Robbins, R. C.

Measuring Texture of Frozen Peas.

West. Canner and Packer. 33(8): 44-46. 1941.

Candee, F. W., and Briggs, M.

Moisture Migration (Apples to Storage of Frozen Foods).

Refrig. Eng. 42(2): 103-111. 1941.

McDermott, P. F.

The Home Locker.

Refrig. Eng. 42(2): 95-96. 1941.

Arthur, E. P.

Nutritive Value of Quick Frozen Foods.

Refrig. Eng. 42(2): 140, 142. 1941.

Fenton, F.

Equipment for Freezing and Storing Foods on Farms.

Refrig. Eng. 42(3): 168-171, 192. 1941.

Montfort, P. T.

The Bacteriology and Sanitation of Quick Frozen Foods.

Refrig. Eng. 42(3): 228-232, 1941.

Sanderson, N. H.

The Effect of Frozen Mass Formation on the Freezing Rate of Foods.

Refrig. Eng. 42(3): 233-237, 260, 261. 1941.

Finnegan, W. J.

Bibliography on Refrigeration (Dept. A. S. R. E. Technical Comm. on Agric. Products Refrigeration) 56 refs.

Refrig. Eng. 42(3): 247-248. 1941.

Fisher, D. F.

What Quick Frozen Foods Mean to America's Defense.

Part I - Quick Frozen Foods 4(2): 14-15, 22. 1941.

Part II - Quick Frozen Foods 4(3): 28-29, 38-39. 1941.

Barr, D.

Handling the Food Budgeting Job for Locker Patrons.

Quick Frozen Foods 4(3): 27, 41. 1941.

Warner, K. F.

New Quick Freezer Tests Foods in South.

Food Indus. 13(10): 46-47. 1941.

Mauldin, E.

Some Effects of Storage Temperatures and Package Types on Weight Losses and Quality of Frozen Peas.

West. Canner and Packer 33(11): 52-55. 1941.

Rabak, W.

Quick Frozen Foods and Refrigeration.

Refrig. Eng. 41(5): 328-329, 358, 360. 1941.

Carlton, H.

Desiccation of Products Stored at Low Temperatures.

Refrig. Eng. 42(6): 383-387. 1941.

Woodroof, J. G.

The Freezing Preservation of Citrus Fruits and Juices.
Fruit Prod. Jour., 20(12): 375-371, 384, 389. 1941.
Heid, J. L.

A Woman's Viewpoint of Frozen Foods.
West. Frozen Foods 2(12): 3-4, 13. 1941.
Owens, J.

Univ. of Tennessee Holds Second Food Preservation Conference (Out-
lines of articles on freezing preservation by various authors).
Ice and Refrig. 101(6): 477-478. 1941.
Anon.

Illinois Locker Conference (Outlines of various articles on locker
storage).
Ice and Refrig. 101(6): 481-482. 1941.

UNITED STATES PATENTS

Method of Deaerating Frozen Foods.
No. 2,190,151. Oct. 24, 1928.
Hawkins, E. G.

Apparatus for Freezing Berries.
No. 2,200,331. May 14, 1940.
Fisher, A. R.

Neutral Refrigerative Solution.
No. 2,211,153. Aug. 12, 1940.
Noyes, H. A. to Z Pack Corp.

Refrigerating Apparatus.
No. 2,215,485. Sept. 24, 1940.
Stone, A. J. one-half to Hague, R. L.

No. 2,215,486. Sept. 24, 1940.
Stone, A. J. one-half to Hague, R. L.

Refrigerating Apparatus
No. 2,215,511. Sept. 24, 1940.
King, J. G. to General Motors Corp.

Perishable Mark for Frozen Foods.
No. 2,216,127. Oct. 1, 1940.
McNaught, R. P.

Refrigerated Storage Container for Transporting Frozen Products.
No. 2,216,330. Oct. 1, 1940.
Stover, R.

Method and Machine for Freezing Edible Products.

No. 2,221,220. June 16, 1939; Nov. 12, 1940.
Pack, D. A.

Food Freezing Device.

No. 2,223,972. Dec. 3, 1940.
Sterling, H. W.

Freezer.

No. 2,226, 264. Dec. 24, 1940.
Seiffert, O. E. to Steril-Icer Corp. of Amer.

Method and Apparatus for Quick Freezing of Comestibles.

No. 2,227,256.
Finnegan, W. J.

Refrigerating Apparatus

No. 2,228,998. July 15, 1928.
Birdseye, C. to Mechanical Research Inc.

Art of Freezing Food Products.

No. 2,228,999. Mar. 8, 1939.
Birdseye, C. to Mechanical Research Inc.

Refrigerative Apparatus.

No. 2,229,000. Mar. 29, 1939.
Birdseye, C. to Mechanical Research Inc.

Pressure Freezer.

No. 2,232,383. May 15, 1939.
Goreg, J. to Booth Fisheries Corp.

Quick Freezing Refrigerator Unit.

No. 2,234,415. Mar. 11, 1941.
Phillips, W. S.

Method of Freezing and Packaging Foods.

No. 2,235,209. Mar. 18, 1941.
Fletcher, R. P. Jr. to Booth Fisheries Corp.

Method and Apparatus for Quick Freezing and Handling of Comestibles.

No. 2,237,255. Apr. 1, 1941.
Finnegan, W. J.

Food Freezing System.

No. 2,237, 256. Apr. 1, 1941.
Finnegan, W. J.

Method and Apparatus for Rapid Refrigerating and Handling of Foods.

No. 2,237,257. Apr. 1, 1941.
Finnegan, W. J.

Packaged Foods Frozen in Continuous Manner.

No. 2, 242,527. May 20, 1940.
Knowles, F. W.

Rotary Refrigerated Locker System.

No. 2,245,300. June 10, 1941.
Ruttan, W. J.

Foods Quick Frozen in Unit.

No. 2,254,406. Sept. 2, 1941.
Zarotschenzeff, W. M. to National Frosted
Foods Inc.

Freezing Apparatus.

No. 2,256,021. Sept. 16, 1941.
Furry, J. F. and Ames, A. D. to Outboard
Marine and Manufacturing Co.

Refrigerated Container.

No. 2,256,110. Sept. 16, 1941.
Clerc, L. F.

Refrigerating Apparatus.

No. 2,257,801. Oct. 7, 1941.
Hull, H. B. to General Motors Corp.

Refrigerating Machine.

No. 2,259,066. Oct. 14, 1941.
Gaston, D. H. to General Electric Co.

Multitemperature Refrigerating System.

No. 2,262,234. Nov. 11, 1941.
Haesel, A. F. to Peerless of America, Inc.

Process and Apparatus for Freezing Food Products.

No. 2,263,452.
Birdseye, C. to Mechanical Research Inc.

Apparatus for Freezing and Dispensing Food Products.

No. 2,263,794.
Wyen, A. J.

Apparatus for Freezing Food Products.

No. 2,267,789. Dec. 30, 1941.
Conn., C. J.