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(USGSA-GI-27)

FLOUR MILLING AND BREAD MAKING

Selected List of References.

Compiled by
C. Louise Phillips, Grain Investigations
and J. H. Shollenberger, Milling Investigations
Grain Investigations
In Cooperation with the Bureau Library.

Washington, D. C.
February, 1925.

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There is a constantly increasing demand for sources of information on modern scientific and technical phases of flour milling and bread making. It is to meet this demand that the following bibliography has been prepared.

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A Selected List of References.

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Flour and Grain World (Monthly)	International Laboratories Co., Inc., New York Bldg., Seattle, Washington.
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Millers' Review (Monthly)	Millers' Review Publishing Co., 1012 Chancellor St., Philadelphia, Pa.
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1. The first part of the paper is devoted to a general discussion of the problem.

2. The second part is devoted to a detailed analysis of the case of a single particle.

3. The third part is devoted to a detailed analysis of the case of a system of particles.

4. The fourth part is devoted to a detailed analysis of the case of a system of particles.

5. The fifth part is devoted to a detailed analysis of the case of a system of particles.

6. The sixth part is devoted to a detailed analysis of the case of a system of particles.

7. The seventh part is devoted to a detailed analysis of the case of a system of particles.

8. The eighth part is devoted to a detailed analysis of the case of a system of particles.

9. The ninth part is devoted to a detailed analysis of the case of a system of particles.

10. The tenth part is devoted to a detailed analysis of the case of a system of particles.

11. The eleventh part is devoted to a detailed analysis of the case of a system of particles.

12. The twelfth part is devoted to a detailed analysis of the case of a system of particles.

Several pamphlets in mimeographed form which contain abstracts of reports of investigations made on subjects relating to the handling, milling, and storing of grain, have been compiled by Grain Investigations, Bureau of Agricultural Economics, U. S. Department of Agriculture. The pamphlets, which contain abstracts and references on subjects relating to the milling of wheat, are listed below:

- USGSA-GI-4 Respiration of grain and its relation to the heating of grain. "Sweat" in wheat and flour. 7 p. 1922.
- USGSA-GI-5 Foreign material in grain; and grain screenings. 40 p. 8 figs. 1922.
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- USGSA-GI-7 Yellow-berry in wheat. 20 p. 1922.
- USGSA-GI-8 Test weight per bushel. 47 p. 11 figs. 1 plate. 1923.
- USGSA-GI-10 Sprouted wheat. 78 p. 4 figs. 1923.
- USGSA-GI-11 Moisture in wheat. 32 p. 3 figs. 1 plate. 1923.
- USGSA-GI-12 Protein and gluten in wheat and flour. 53 p. 4 figs. 1923.

