Staff Publications 1989-2014

The results of collaborative research conducted by the Institute for Food Safety and Health, including the IFSH National Center for Food Safety and Technology (NCFST), are reported in scientific journals, disseminated through presentations at professional conferences, or published as monographs.

Literature citations are provided here for publications authored or co-authored by IFSH, NCFST/IIT, FDA CFSAN Division of Food Processing, Science and Technology staff, and external collaborators from 1989-2014 (.pdf).

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Gendel, S. M. Use of amino acid sequence alignements to assess the potential allergenicity of proteins used in genetically modified foods. Advances in Food and Nutrition Research 1998. 42 : pp. 45-63

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