

7-References

- A.O.A.C. (1990).** Official and Tentative Methods of Analysis. Association of official analytical chemical(15th Edition). Washington, U.S.A.
- A.O.C.S. (1993).** Official methods and recommended practices of the American Oil Chemists Society, 1608, Broadmoor Drive, Champaign, Illionis 61826- 3489.
- Abd Elrahman, A.A. (2002).** Effect of dietary potato chips on body weight, liver and kidney function in rats. Annals of Agric. Sc. Moshtohor, Vol. 40 (1) 311- 323.
- Abd Elrahim, E. A.; Ashaush, Y. A.; Afify, A. S. and Hwedi, F. C. (1988).** Comparative studies on carbohydrates and lipid metabolism in rats administrated certain synthetic flavourants and colorants food additives. Minufia J. Agric. Rec. 13 (3) 2001-2013.
- Abd Elrahim, E. A.; Ashaush, Y. A.; Afify, A. S. and Hwedi, F. C. (1989).** Effect of some synthetic food additives on blood hemoglobin and liver function of rats. Minufia J. Agric. Rec. 14 (1) 557-569.
- Ahmed, A. E. (1994).** Chemical and Biological studies on mono sodium glutamate. Ph.D. Thesis. Department of Science and Education. Faculty. of Women, Ain Shams University.

- Ahmed, M.; Doe, R. P. and Nuttall, F. Q. (1974).** Triiodothyronine thyrotoxicosis following iodide ingestion: a case report. *J. Clin. Endocrinol Metab.* 38: 574- 576.
- Anderson, A. M. and Cockayne, R.S. (1989).** Clinical chemistry concepts and applications. Ann. Carale Editor, Philadelphia, London, p. 367- 383.
- Annon (1988).** Salt- sparing ingredients enhance flavor add value. *Prepared Foods*, 157 (1) 150.
- Aura, A. M.; Forssell, P.; Mustranta, A. and Poutanen, K. (1995).** Transesterification of soy lecithin by lipase and phospholipase . *J. Am. Oil Chem. Soc.* Vol. 72 ; No. (11), 1375-1379.
- Baker, A. A. and Gawish, R.A. (1992).** Technological evaluation of new cultivators for potato chips manufacturing. *Die Nahrung*, 36 (4) : 380- 387.
- Barbanti, D.; Pizzirani, S. and Rosa-Mdalla (1994).** The frying operation. II. Chemical and physico- chemical modifications in the oil. *Industrie- Alimentari*; 33 (324) 318-324.
- Barham, D. and Trinder, P.(1972).** Enzymatic colorimetric method of determination of uric acid in serum. *Analyst*, 97, 142.
- Bartles, H.; Bohmer, M. and Heirli, C. (1972).** Colorimetric kinetic method to determination of serum creatinine. *Clin. Chem. Acta* 37, 193.

- Beauchamp, C. and Fridovich, I. (1971).** Superoxide dismutase improved assay and an assay applicable to acrylamide gels. *Anal. Biochem.* 44: 276-283.
- Belfield, A. and Goldberg, D. M. (1971).** Colorimetric method to determination of alkaline phosphatase. *Enzyme* 12, 561.
- Bellei, M.; Batelli, D.; Fornieri, C. ; Mor, G. Muscatello, U.; Lardy, H. and Bobyleva, V. (1992).** Changes in liver structure and function after short term and long term treatment of rats with dehydroepiandrosterone. *J. Nutr.*, 122: 967- 976.
- Bilisi, A.; Cevik, I. and Sentuerk, A. (1994).** Studies on some potato varieties for freezing processing. Publication, - II-Kontrol- Laboratuvar- Mueduerluegue- Canakkale; No. 31, 16. [C.F. FSTA 94-11-J0075].
- Bjorvell, H.; Ronnberg, S. and Rossner, S. (1985).** Eating patterns described by groups of treatment sacking over weight women and normal women. *Scand J. Behav. Ther*, 14 : 147-156.
- Britton, K. E.; Quinn, V. Brown, B. L. and Ekins, R. P. (1975).** A strategy for thyroid function tests. *Br. Med. J*, iii: 350- 352.
- Bruin, A. D. and Ziethuis, R. L. (1987).** Vroege diagnostiekin de bedrijfsyeneeskunde net behulp van biochemische methoden. *T. Soc. Geneesk*, 45:128.

- Byun, M. W.; Lee, C.H.; Che, H. O.; Kwon, J. H. and Yang, H. S. (1982).** Batch scale storage of sprouting foods by irradiation combined with natural low temperature II. Suitability for potato chip processing of irradiated potatoes after storage. Korean J. of Food Sci. and Tech.; 14 (4) 364- 369. [C.F. FSTA 83-12-J1950].
- Carlin, J. T.; Ho, C.T. ; Chang, S.S.; Velluz, A. and Pickenhagen, W. (1990).** Analysis of French fried potato flavour : Identification of 3- methylthio alkanals- Lebensmittell. Wissens Chaft and Technologie, 23 (3): 276.
- Chang, S.S. (1970).** The secret of potato chip flavour. Snack-Food; 59 (7k) 50 & 52.
- Chang, S.S. and Reddy, B. R.(1971).** Potato chip flavor. United- States- Patent. [C.F. FSTA 72-04-T0263].
- Chapman, D. G.; Gastilla, R. and Campbell, J. A. (1959).** Evaluation of protein in food. I. A. Method for the determination of protein efficiency ratio. Can. J. Biochem. Physio. 1 (37) 679- 686.
- Che-Man, Y. B.; Liu, J. L.; Abdel- Rahman, R. and Jamilah, B. (1999)^a.** Shelf- life of fried potato chips using RBD palm olein, soybean oil and their blends. J. of Food Lipids; 6 (4) 287- 298.

- Che-Man, Y. B.; Liu, J. L.; Jamilah, B. and Abdel- Rahman, R. (1999)^b.** Quality change of refined- bleached- deodorized (RBD) palm olein, Soybean oil and their blends during deep fat frying. *J. of Food Lipids*; 6 (3) 181-193.
- Cheskin, L. J.; Miday, R.; Zarich, N. and Fillon, T. (1998).** Gastrointestinal systems following consumption of olestra regular triglyceride potato chips: A controlled composition. *Jama*, 279 (2) : 150-152.
- Coll- Hellin, L. and Clausell- M. del, P. R. (1984).** Effects of frying on the lipid composition of snacks commonly consumed in Spain. II. Deep fat frying experiments. *Anales. De- Bromatologia*; 36 (1) 33-60.
[C.F. FSTA 86-02-A0048].
- Darling, D. F.; Williams, D. and Yendle, P. (1986).** Physico-chemical interactions involved in aroma transport processes from solution. In *Interaction of Food Components*. Eds. Birch, G.G. and Lindley, M.G. El sevier Applied Science London, p. 165-188.
- Dayawatee- Goburdhun; Jhaumeer – Laulloo, S. B. and Ravish- Musruch. (2001).** Evaluation of soybean oil quality during conventional frying by FTIR and some chemical indexes. *International Journal of Food Science and Nutrition*; 52 (1): 31-42.

- Deck, R. E.; Pokorny, J. and Chang, S.S.(1973).** Isolation and identification of volatile compounds from potato chips. *J. Food Science* , 38: 345-359.
- Doumas, B. T. (1971).** Colorimetric method to determination of serum albumin. *Clin. Chim. Acta* 31-87.
- Drury, R.A.B. and Wallington, E. A. (1980).** "Carlton's Histological Technique". 5th ed Oxford, New York, Toronto. Oxford univ. Press.
- Dubois, M. ; Gilles, K. A.; Hamiltion, J. K.; Rebers, P.A. and Smith, F. (1956).** Colorimeter method determination of sugar and related substanas. *Analyst. Chem.* 28 : 350-355.
- Dutta, P. C. and Appelqvist, L. A. (1997).** Studies on phytosterol oxidase. I : Effect of storage on the content in potato chips prepared in different vegetable oils. *J. Am. Oil Chem. Society*; vol. (74) No. (6), 647-657.
- Egyptian Standard (49/1993).** E. S., Sunflower oil Preserves, Egyptian Organization for Standardization and quality control. Ministry of Industry, Cairo, Egypt.
- Ereifej, K. I.; Shibli, R. A.; Ajlouni, M. M. and Hussein, A. (1997).** Chemical composition variations of tissues and processing characteristics in ten potato cultivars grown in Jordan. *American- Potato- Journal* ; 74 (1) 23-30.
- Fossati, P. and Prencipe, L. (1982).** Colorimetric method to determination of serum triglyceride. *Clin. Chem.*, 28, 2077.

- Fox, B. and Camerson, A. (1995).** Food science nutrition and health." Food additives". Published by Edward Arnold a number of Holder Headline group in London. P. 465-368.
- Fridovich, I. (1978).** The Superoxide radical is an agent of oxygen toxicity, superoxide dismutase provide and important defence. *Sci.*, 201: 875-880.
- Friedman, M. and Gumbman, M. R. (1984).** The utilization and safety of isomeric sulfur amino acids in mice. *J. Nutrition* (114) : 2301-2310.
- Friedman, M. and Gumbman, M. R. (1988).** Nutritional value and safety of methionine derivatives, isomeric dipeptides and hydroxyl analysis in mice. *J. Nutrition.* (118): 388-397.
- Friedman, M.; Henika, P. R. and Machey, B. E. (1996).** Feeding of potato, tomato and eggplant alkaloid affects food consumption and body weight and liver weight in rats. *J. Nutr.*, 126 (4) : 989-999.
- Gad, H. A. (2000).** Chemical and Biological study of some flavors added to potato chips. Msc. Thesis Department of Home Economics and Food Science, Faculty of Home Economics, Helwan University.
- Ghozlan, S. M. (1983).** Effect of some certified food additives on blood analysis. MSc. Thesis Department of Agric. Bioch., Faculty of Agric. Cairo University.

- Gornall, A. C.; Bardawill, C. J. and David, N. M. (1949).** Colorimetric method to determine serum total protein. *J. Biol. Chem.* 177: 751.
- Gorun, E.G. (1979).** Chemical composition and nutritive value of potato crisps and chips. *Konservnaya -i-Ovoshchesushil- 'naya- promyshlennost'*. No. 7, 42-45. [C.F. FSTA 81-02-Jo 239] .
- Gould, W. A. and Yusof, S. (1982).** The effect of antioxidants on the keeping quality of potato chips. *Research Circular, Ohio Agric. Res. And Development Center*, No. 271: 333-335.
- Grundy, M. S. and Denke, M. A. (1990).** Dietary influences on serum lipids and lipoproteins. *J. of Lipid Res.*, 31 :1149.
- Habiba, R. A.; El-samahy, S. K.; Awny, S. and El-Desokey, S. R. (2000).** Effect of variety, maturity and storage conditions of potatoes on the quality of potato chips. *Advances in Food Sciences*; 22 (1/2) 5-13.
- Halliwell, B. and Gutteridge, J.M.C. (1989).** "Free Radicals in Biology and Medecine" (2nd edition). Eds., Halliwell, B. and Gutteridge, J.M.C., pp. 2-254, Oxford Univ. Press, Oxford.
- Haylowitz, D. B. and Matthews, R. H. (1984).** Composition of food meat products and vegetable products. *Suoerinendent of documents, U.S. Government Printing Office Washington D. C.* 20402.

- Hebhash, K. A. and Fadel, H.H.M.(1994).** Changes in oil and potato chips during frying. *Nahrung*; 38 (3) 278-282.
- Herrman, T. J.; Love, S. L.; Shafii, B. and Dwelle, R. B. (1996).** Chipping performance of three processing potato cultivars during long-term storage at two temperature regimes. *American Potato Journal*; 73 (9) 411-425.
- Hood, W. (1980).** "A-Z of Clinical Chemistry. " "Aguid for the trainee" MTP press Limited, Falcon House, Lancaster, England, 162-179.
- Hwang, S.S.; Carlin, J.T.; Bao, Y.; Hartman, G. J. and Ho, C.T. (1986).** Characterization of volatile compounds generated from the reactions of aldehydes with ammonium sulphide. *J. Agric. and Food Chem.*, 34 (3) 538-542.
- Ismail, L. A.; Shaker, A. M. and El- Nemr, S. F. (1989).** Biological effect of some food flavors. *Bull. Nutr. Inst. Cairo, Egypt*, 9 (1).
- Jackson, G. M.; Hall, D. E. and Walker, R. (1987).** Comparison of the short term hepatic effects of orally administered citral in long events Hood and Wistar Albino rats. *Food Chem. Toxic.*, 25 : 505 513.
- Jeon, I. J. and Bassette, R. (1984).** Analysis of n- pentanal and n- hexanal self file. *J. Food Quality*, 7 (2) : 97- 106.

- Jiro, J.(1987).** Clinical Biochemistry of Domestic Animal. Academic Press, Inc. Harcourt Brace Jovanovich, Publishers. San Diego, New York ; p. 392-397 .
- Kanai, S. and Okano, H. (1998).** Mechanism of the protective effects of sumac gall extract and gallic acid on the progression of CCl₄ induced acute liver injury in rats. Am. J. Chin. Med., 26 (3-4) : 333-341.
- Khalil, M. M. (1990).** Effect of some synthetic flavors on biochemical aspects of Albino rats. Ph. D. Thesis Dept. of Nutr., Women's College, Ain Shams University.
- Kitamura, K.; Iwasaki, H. O.; Yasoshikawa, H.; Yoshikawa, T. and Okaniwa, A. (1992).** Pathology of chemically induced chronic active hepatitis in mice. Experimental and Molecular Pathology, 57 (2) : 153- 166.
- Kling, T. W.; Yarita, M.; Yamamoto, T. and Matsumya, Y. (1990).** Memory for conditioned test aversions is diminished by trans cranial magnetic stimulation. Physiology and Behavior, 48 (5) : 713- 717.
- Krokida, M. K.; Oreopolou, V. and Maroulis, Z. B. (2000).** Water loss and oil uptake as a function of frying time. J. of Food Engineering; 44 (1) 39-46.
- Kulkarni, K. D. ; Govinden, N. and Kulkarni, D. N. (1994).** Crisp quality of two potato varieties : effects of dehydration and rehydration. J. of the Science of Food and Agriculture; 64 (2) 205-210.

- Lee, S. C. (1973).** Studies of a potato chip like flavored oil generated by deep fat frying of methionine. I. Characterization of its volatile flavor compounds. II. Its practical applications. Dissertation-Abstracts- international , B; 34 (5) : 2081- 2082.
- Lee, S. C.; Reddy, B. R. and Chang, S. S. (1973).** Formation of a potato chip like from methionine under deep- fat frying conditions. J. of Food Science 38 (5) 788- 790.
- Lehnringer, L. A. (1982).** "Principle of biochemistry". 3th Edition by Sally; Anderson and June Fox, Publishers, Inc., In New York.
- Leszczynski, W.; Golachowski, A.; Lisinska, G. and Peksa, A. (1992).** Effect of gamma irradiation on potato quality and subsequent production of chips. Polish Journal of Food and Nutrition. Sciences; 1/42 (3) : 61-70.
- Lisinska, G. and Plizga, I. (1992).** Effect of blanching on the quality of potato chips. Przemysl Spozywczy, 46 (2): 49-51.
- Lolos, M.; Oreopoulou, V. and Tzia, C. (1999).** Oxidative stability of potato chips: effect of frying oil type, temperature and antioxidants. Journal of the Science of Food and Agriculture; 79 (11) 1534- 1528.
- Malolepszy, B. (1981).** Effect of heating time on quality changes in fats for production of frozen fried chips. Chiodnictwo; 16 (5) 20- 22. [C.F. FSTA 84-07-J1139].

- Marklund, S. and Marklund, D. (1974).** Involvement of the superoxide anion radical in the autoxidation of pyrogallol and a convenient assay for superoxide dismutase. *Eur. J. Biochem.*, 47: 469-474.
- Matz, S. D. (1983).** "Snack food technology". 3th Edition, published by Van Nostrand Reinhold New York.
- Minami, M. and Yoshikowa, H. (1979).** A simplified assay method of superoxide dismutase activity for clinical use. *Clin. Chim. Acta*, 92: 337-342.
- Mirvish, S.S. (1975).** Formation of N- nitroso compounds : Chemistry, kinetics and in vivo occurrence. *Toxicol. App. Pharmacol*, 31 : 325.
- Mirvish, S.S. (1977).** N-Nitroso compounds: Their chemical and in vivo formation possible importance as environmental carcinogens. *J. Toxicol. Environ (2)* : 1267.
- Moser, K.; Seelenbinder, F.; Mefadden, S.; Adkins, C.; Goshay, M. and Davis, F. (2001).** Selecting a new analyzer for the hematology laboratory. The experience at Ohio Health Hospital. In: *Laboratory Hematology*. 7: 245- 254.
- Muthusamy- Raveendran; Thanislass, J. Maheswari, G. U. and Halagowder- Devanaj, (1993).** Induction of pro-oxidant state by the food flavor cinnamaldehyde in rat liver. *J. Nutr. Biochem.*; 4: 181-183.

- Nagi, K.S.A. (1994).** Studies on the quality of some foods on local market of El- Menofiya governorate. MSc. Thesis Dept. of Food Sci. and Technology. Faculty of Agric. El- Menofiya University, Egypt.
- National Committee for Clinical Laboratory Standards. (1998).** Procedures for the collection of diagnostic blood specimens by venipuncture; approved standard. 4th ed. NCCLS. Document H3-A4, Wayne, PA : NCCLS.
- Nemets, S. M.; Khakhina, L.P.; Dremina, N.V; Sviridova, L.S. and Kagan, L.M. (1970).** Study of chemical change in fat during potato chip manufacture. Trudy, Vsesoyuznyi- Nauchno-issledovatel' Skii- Institut- Konservnoi-i-Ovoshchesushil'noi-omyshlennosti; 13:161-174. [C.F. FSTA 72-08-N0388].
- Nobile, M. A. del (2001).** Packaging design for potato chips. J. of Food Engineering; 47 (3) : 211- 215.
- Nutely, B. P.; Farmer, P. and Caldwell, J. (1994).** Metabolism of trans- cinnamic acid in the rat and the mice and its variation. Food and Chem. Toxicol., 32 (10) : 877-886.
- Paddmaja, R. Jonnalagadda; Ramesh, V. Bhat; Sudershan, R. V. and Nadamuni, Naidu, A.(2001).** Suitability of chemical parameters in setting quality standards for deep fried snacks. Food Quality and preference, 12 (4) : 223-228.

- Pantzaris, T. P. (1998).** Comparison of monounsaturated and polyunsaturated oils in continuous frying. *Grasas -y- Aceites*; 49 (3/4) 319-325.
- Patocka, K. and Blahovec, J. (1998).** Breaking of fried potato chips during storage. *J. of Food Science* ; 16 (3) 99-102.
- Pearson, D. (1973).** " Laboratory Technique In Food Analysis" National Collage of Food Technol., Univ. of Reading. Weybridage, Surrey.
- Perez, B.; Cruz, L.; Suarez, M. ; Hernandez, M.; Nunez-de – Villavicencio, M. and Casal, C. (1997).** Evaluation of potatoes cv. Desiree stored in ambier conditions under ventilation. *Alimentaria*; No. 286, 91-94.
- Pritchard, M. K. and Adam, L. R. (1994).** Relationship between fry- color and sugar concentration in stored Russet Burbank and Shopody potatoes. *American Potato Journal*; 71 (1) 59- 68.
- Rageh, M. E. (1998).** Chemical and nutritional evaluation of some local market foods consumed by children. MSc. Thesis Department of Nutrition and Food Science. Fac. of Home Economics, Elmenofiya University, Egypt.
- Rani, M. and Chauhan, G. S. (1995).** Effect of intermittent frying and frying medium on the quality of potato chips. *Food Chemistry*; 54 (4) 365-368.

- Reeves, P. G.; Nielsen, F. H. and Fahmy, G. C. (1993).** AIN-93. Purified diets for laboratory rodents: Final report of the American Institut of Nutrition adhoc writing committee on the reformulation of the AIN- 76 A. Rodent diet. J. Nutr. 123: 1939- 1951.
- Reitman, S. and Frankel, S. (1959).** Determination of glutamate pyruvat transaminase and glutamate Oxaloacetate transaminase. Amer. J. Clin. Path., 28 :56.
- Robertson, J. A.; Morrison, W. H. III; Burdick, D. and Shaw, R. L. (1972).** Flavor and chemical evaluation of partially hydrogenated sunflower oil as a potato chips frying oil. American Potato Journal; 49 (11) 444- 445.
- Robertson, J. A.; Morrison, W. H. III; Lyon, B. G. and Shaw, R. L. (1978).** Flavor and chemical evaluation of potato chips fried in sunflower , cotton seed and palm oils. J. of Food Science; 43 (2) 420-423.
- Robinson, C. H. (1977).** "Normal and therapeutic nutrition". 41th ed., MacMillan, Publishing Co., Inc New Yourk. U.S.A.
- Rodin, j. ; Mancuso, J.; Granger, J. and Neibach, E. (1991).** Food cravings in relation to body mass index, restraint and estradiol levels : arepeated measures study in healthy women. Appetite, 17: 177-185.

- Shaban, S. M. (1990).** Biochemical studies on laboratory animals exposed to some food additives used in Egypt. Msc. Thesis of Agric. Biochem., Faculty of Agriculture. Cairo University.
- Sheppard, A. J.; Hubbard, W.D.; Prosser, A. R. and Newkirk, D.R. (1975).** Fat and fatty acid and cholesterol content of selected commercial food products. Abstracts of Papers, American- Chemical- Society; 169, AGFD 19.
- Sinnig, W. and Goroll, P. (2000).** Flavor improvement for pommes frites or other potato products. German- Federal- Republic – Patent- Application.
- Sivakesava, S. and Irudayaraj, J. (2000).** Analysis potato chips using FTIR photoacoustic spectroscopy. J. of the Science of Food and Agriculture, 80 (12) 1805-1810.
- Snedecor, G. W. and Cochran, W. G. (1980).** "Statistical methods" 7th Ed. Iowa State Univ. Press, Ames., Iowa, USA.
- Soliman, A.A. (1988).** Identification of volatile flavor compounds in potato chips and related model system. Dissertation Abstracts International, B., 48 (8): 2161-2162.
- Srinivassan, M. R. and Chandrasekhara, N. (1992).** Comparative influence of vanillin and capsaicin on liver and blood lipid in the rat. Indian- J. Med. Res. , 96: 133- 135.

- Truswell, A. S. (1997).** Comparison of plasma lipids and vitamin E in young and middle aged subjects on potato crisps fried in palm olein and highly olic sunflower oil. *Annals. Of Nutrition & Metabolism*, 41: 137-148.
- Tyagi, V. K.; Vasishtha, A. K. and Sinha, S. (1998).** Evaluation of frying oils in deep- fat frying. *J. of the Oil Technologists' Association India*; 30 (1) 3-7.
- Uppal, D. S. (1999).** Effect of storage environments on chip color and sugar levels in tubers of potato cultivars. *J. of Food Science and Technology India*; 36 (6) 545-547.
- Vladysik, V. K. (1992).** Extension of potato chips shelf. *Pishcheraya Promysh Lonnost, USS. R. No. 3-22.*
- Waghmare, N. N.; Kotech, P. M. and Kadam, S. S. (1999).** Effect of pre-treatments, storage of potato and antioxidants on quality of potato chips prepared from cultivars grown in Western Maharashtra. *J. of Food Science and Technology India*; 36 (1) 49-51.
- Walmsley, R. N. and White, G.H.(1994).** "A Guid Diagnostic Clinical Chemistry". 3rd ed. Blackwell Scientific Pub. Oxford, Boston and Melbourne.
- Warner, K.; Orr, P.; Parrott, L. and Glynn, M. (1994).** Effects of frying oil composition on potato chip stability. *Journal of the American oil Chemists' Society*; 71, (10) 1117-1121.

- Weibel, H. and Harsen, J. (1989).** Chemical reaction of cinnamaldehyde with protein. Cited from Yuan et. al. (1992). Toxicokintics of cinnamaldehyde in F344 Rats. Food and Chem. Toxic., 30 : 997- 1004 .
- Weingarten, H. P. and Elston, D. (1991).** Food cravings in a college population. Appetite, 17: 167-176.
- Wilson, L.W. (1971).** Investigation of the light- struck flavour of potato chips. Dissertation- Abstracts- International. Section B. The Sciences and Engineering; 31 (11) 6681.
- Wurtman, J.J. ; Wurtman, R.J. and Danham, R. B. (1981).** Carbohydrate craving in obese people : suppression by treatment affecting serotonergic trans mission. Int. J. Eat Disord, 1: 2-15.
- Xin- Qing- Xu; Viet- Hung- Tran; Palmer, M.; White, K. and Salisbury, P. (1999).** Chemical and physical analysis and sensory evaluation of six deep frying oils. J. of the American oil Chemists' Society; 76 (9) 1091-1099.
- Yang, J.S.; Fu, Y. H. and Liu, T. Y. (1979).** Effects of irradiation treatment on nutritive constituents of garlic, ginger, onions and potatoes. Technical – Report, Food Industry. Research & development- Institute; No. 144 [C.F. FSTA 80-06-C0283].
- Zollner, N. and Kirsch, K. (1962).** Colorimetric method to determination of serum total lipids. Z. ges. Exp. Med. 135: 545.