

SLADE/LEVINE PUBLICATIONS (#) AND PRESENTATIONS (\$)

[* = invited speaker/author

SladeLevinepublications.doc as of 5/23/19]

1. Slade, L. * (1982). Industrial Experience in Aw Measurement and Control.
\$ 96th AOAC Program, Washington, DC, p. 23 (Abstract 66).
2. Slade, L. * and Levine, H. (1984a). Thermal Analysis of Starch and Gelatin.
\$ Abs. 152, Am. Chem. Soc. NE Reg. Meeting, June 12, 1984, Fairfield, CT.
3. Levine, H. * and Slade, L. (1984a). Polymers at Low Moisture Content; Water
\$ as Plasticizer. Royal Soc. Chem. Residential School, Water Soluble Polymers:
Chemistry and Application Technology, July 16-20, 1984, Cambridge, England.
4. Levine, H. * and Slade, L. (1984b). Water as Plasticizer - Low Moisture
\$ Technology. Royal Soc. Chem. Residential School, Water Soluble Polymers:
Chemistry and Application Technology, July 16-20, 1984, Cambridge, England.
5. Levine, H. * and Slade, L. (1984c). Application Technology of Gelatin. Royal
\$ Soc. Chem. Residential School, Water Soluble Polymers: Chemistry and
Application Technology, July 16-20, 1984, Cambridge, England.
6. Slade, L. * and Levine, H. (1984b). Thermal Analysis of Starch and Gelatin.
\$ Proceedings 13th Annual Conference, North American Thermal Analysis Society,
ed A.R. McGhie, September 23-26, 1984, Philadelphia, PA, p. 64.
7. Schenz, T.W. *, Rosolen, M.A., Levine, H., and Slade, L. (1984). DMA of
Frozen Aqueous Solutions. Proceedings 13th Annual Conference, North American
Thermal Analysis Society, ed A.R. McGhie, 8/23-26/84, Phil. PA, 57-62.
8. Slade, L. * (1984). Starch Properties in Processed Foods: Staling of Starch-
\$ Based Products. American Association of Cereal Chemists Annual Meeting,
9/30-10/4/84, Minneapolis, MN, abs. #112.
9. Maurice, T.J., Slade, L., Page, C., and Sirett, R. (1985). Polysaccharide-
Water Interactions - Thermal Behavior of Rice Starch. In Properties of Water
in Foods, eds. D. Simatos & J.L. Multon, Martinus Nijhoff, Dordrecht,
211-227.
10. Slade, L. * and Levine, H. (1985a). Intermediate Moisture Systems. Faraday
\$ Division, Royal Society of Chemistry, Industrial Physical Chemistry Group,
Conference on Concept of Water Activity, July 1-3, 1985, Cambridge, UK.
11. Slade, L. * and Levine, H. (1985b). Polymer-Chemical Properties of Gelatin
\$ in Foods. Symposium on Collagen as a Food, Nov. 11-13, East Lansing, Mich.
12. Slade, L. and Levine, H. (1987a). Polymer-Chemical Properties of Gelatin in
Foods. In Advances in Meat Research, Vol. 4 - Collagen as a Food (eds A.M.
Pearson, T.R. Dutson, and A. Bailey), AVI Publ., Westport, 251-266.
13. Biliaderis, C.G., Page, C.M., Slade, L., and Sirett, R.R. (1985). Thermal
Behavior of Amylose-Lipid Complexes. Carbohydrate Polymers 5, 367-389.
14. Levine, H. and Slade, L. (1986a). A Polymer Physico-Chemical Approach to the
Study of Commercial Starch Hydrolysis Products (SHPs). Carbohydrate Polymers
6(3), 213-244.
15. # Levine, H. * (1986). Editorial. Cryo-Letters 7(2), 69-71.
16. Franks, F., Darlington, J., Schenz, T., Mathias, S.F., Slade, L., and
Levine, H. (1987). Antifreeze Activity of Antarctic Fish Glycoprotein and a
Synthetic Polymer. Nature 325, 146-147.
17. Slade, L. and Levine, H. (1991a). Beyond Water Activity: Recent Advances
Based on an Alternative Approach to the Assessment of Food Quality and
Safety. Crit. Rev. Food Sci. Nutr. 30(2-3): 115-360.
18. Slade, L. * and Levine, H. (1986a). Water Relations in Foods. Cornell
\$ University, Institute of Food Science Seminar, April 22, Ithaca, NY.
19. Slade, L. * and Levine, H. (1986b). Recent Advances in Starch Retrograda-
\$ tion. 2nd Int'l Workshop on Recent Developments in Industrial Polysacchar-
ides, Aug. 18-19, Stevens Institute, Hoboken, NJ.
20. Slade, L. and Levine, H. (1987b). Recent Advances in Starch Retrogradation.
In Industrial Polysaccharides - The Impact of Biotechnology and Advanced
Methodologies, eds S.S. Stivala, V. Crescenzi, and I.C.M. Dea, Gordon and
Breach Science Publishers, New York, 387-430.
21. Slade, L. * and Levine, H. (1986c). Structural Stability of Intermediate
\$ Moisture Foods - A New Understanding? Symposium on "Food Structure - Its
Creation and Evaluation", Sept. 17-19, Univ. of Nottingham, England.
22. Levine, H. * and Slade, L. (1986b). Collapse Phenomena - A Unifying Concept.
\$ Symposium on "Food Structure - Its Creation and Evaluation", Sept. 17-19,

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23. Slade, L. and Levine, H. (1988a). Structural Stability of Intermediate Moisture Foods - A New Understanding? In Food Structure - Its Creation and Evaluation, eds J.M.V. Blanshard and J.R. Mitchell, Butterworths, London, 115-147.
24. Levine, H. and Slade, L. (1988a). Collapse Phenomena - A Unifying Concept for Interpreting the Behavior of Low-Moisture Foods. In Food Structure - Its Creation and Evaluation, eds J.M.V. Blanshard and J.R. Mitchell, Butterworths, London, 149-180.
25. Levine, H. and Slade, L. (1988b). Water as a Plasticizer: Physico-Chemical Aspects of Low-Moisture Polymeric Systems. In Water Science Reviews, Vol. 3, ed F. Franks, Cambridge University Press, Cambridge, 79-185.
26. Slade, L. * and Levine, H. (1987c). A Polymer Science Approach to Food Carbohydrates. The 1987 Alan Belfort Lecture, Whistler Center for Carbohydrate Research, Purdue University, West Lafayette IN, April 30.
27. Slade, L. * and Levine, H. (1987d). Non-Equilibrium Behavior of Small Carbohydrate-Water Systems. Faraday Division, Royal Society of Chemistry, Industrial Physical Chemistry Group, Conference on the Physical Chemistry of Small Carbohydrates, Aug. 9-14, Univ. of Regensburg, West Germany.
28. Slade, L. and Levine, H. (1988b). Non-Equilibrium Behavior of Small Carbohydrate-Water Systems. Pure & Applied Chemistry 60, 1841-1864.
29. Levine, H. * and Slade, L. (1987). Thermomechanical Properties of Small Carbohydrate-Water Glasses and "Rubbers": Kinetically-Metastable Systems at Subzero Temperatures. Faraday Division, Royal Society of Chemistry, Industrial Physical Chemistry Group, Conference on the Physical Chemistry of Small Carbohydrates, Aug. 9-14, Univ. of Regensburg, West Germany.
30. Levine, H. and Slade, L. (1988c). Thermomechanical Properties of Small Carbohydrate-Water Glasses and "Rubbers": Kinetically-Metastable Systems at Subzero Temperatures. J. Chem. Soc., Faraday Trans. I, 84(8), 2619-2633.
31. Levine, H. and Slade, L. (* co-directors). Center for Professional Advancement, short course on "Moisture Management in Food Systems", 13 offerings, 1987-1994.
32. Slade, L. * and Levine, H. (1987e). Starch and Sugars as Partially-Crystalline, Water-Compatible Polymer Systems, American Association of Cereal Chemists Annual Meeting, Nov. 1-5, Nashville, TN, abs. #206.
33. Slade, L. * and Levine, H. (1987f). A Polymer Science Approach to Food Carbohydrates. Kansas State University, Dept. Grain Science & Industry Seminar, Nov. 17, Manhattan, Kansas.
34. Levine, H. and Slade, L. (1989a). Interpreting the Behavior of Low-Moisture Foods. In Water and Food Quality, ed T.M. Hardman, Elsevier, London, 71-134.
35. Levine, H. and Slade, L. (1988d). Principles of Cryostabilization Technology from Structure/Property Relationships of Water-Soluble Food Carbohydrates - A Review. Cryo-Letters 9(1), 21-63.
36. Slade, L. and Levine, H. (1988c). Non-Equilibrium Melting of Native Granular Starch: Part I. Temperature Location of the Glass Transition Associated with Gelatinization of A-Type Cereal Starches. Carbohydrate Polymers 8, 183-208.
38. Slade, L. *, Levine, H. & Finley, J.W. (1988). Effect of Water on Protein Function: Water as a Plasticizer. 2nd Ann. J.R. Brunner Protein Symposium, Michigan State Univ., April 12, East Lansing, MI.
39. Levine, H. * (1988). Editorial. Cryo-Letters 9(3), 140-41.
40. Levine, H. * and Slade, L. * (1988e). An Overview of Theoretical and Practical Aspects of Food Polymer Science. A.C.S. N.E.R. Meeting, Aug. 1-3, Orono, Maine, abs. #8.
41. Slade, L. * and Levine, H. (1988d). Polymer Physical Chemistry of Starch Gelatinization and Retrogradation. Int'l. Cereal Carbohydrate Meeting, Edinburgh, UK, Aug. 9-11.
42. Slade, L. * and Levine, H. * (1989a). Beyond Water Activity: A Food Polymer Science Approach to Moisture Management. A.C.S. N.E.R. Meeting, June 19-21, Albany, NY, abs. #112.
43. Slade, L. and Levine, H. * (1988e). A Food Polymer Science Approach to Starch Gelatinization and Retrogradation. Frontiers in Carbohydrate Research: Food Applications, Whistler Center, Purdue University, West Lafayette, IN, Sept. 13-15.

44. Slade, L. and Levine, H. (1989b). A Food Polymer Science Approach to Selected Aspects of Starch Gelatinization and Retrogradation. In *Frontiers in Carbohydrate Research-1: Food Applications*, eds. R.P. Millane, J.N. BeMiller, and R. Chandrasekaran, Elsevier Applied Science, London, 215-270.
45. Slade, L. * and Levine, H. (1988f). Thermal Analysis of Starch. Corn Refiners Assoc. Scientific Conference, Sept. 21, St. Louis, MO.
46. Slade, L. and Levine, H. (1988g). Thermal Analysis of Starch. In 1988 CRA Scientific Conference, Corn Refiners Assoc., Washington, D.C., 169-244.
47. Slade, L. * and Levine, H. (1988h). Food Polymer Science Approach to Structure/Function Relationships of Polysaccharides: Non-Equilibrium Behavior of Homologous Carbohydrate Polymer Families. American Assoc. Cereal Chemists Ann. Meet., Oct. 9-13, San Diego, CA, abs. #33.
48. Slade, L., Levine, H. and Finley, J.W. (1989). Protein-Water Interactions: Water as a Plasticizer of Gluten and Other Protein Polymers. In *Protein Quality and the Effects of Processing*, eds R.D. Phillips and J.W. Finley, Marcel Dekker, New York, 9-124.
49. Levine, H. and Slade, L. (1989b). A Food Polymer Science Approach to the Practice of Cryostabilization Technology. Comments on Agricultural and Food Chemistry 1(6), 315-396.
50. Levine, H. and Slade, L. (1989c). Influences of the Glassy and Rubbery States on the Thermal, Mechanical, and Structural Properties of Doughs and Baked Products. In *Dough Rheology and Baked Product Texture: Theory and Practice*, eds H. Faridi & J.M. Faubion, Van Nostrand Reinhold/AVI, New York, 157-330 (1990).
51. Levine, H. and Slade, L. (1990a). Cryostabilization Technology: Thermoanalytical Evaluation of Food Ingredients and Systems. In *Thermal Analysis of Foods* (eds. C.-Y. Ma & V.R. Harwalkar), Elsevier Applied Science, London, 221-305.
53. Levine, H. and Slade, L. (* co-directors). American Chemical Society, short course on "Water in Foods", April, 1989.
54. Slade, L. and Levine, H. (1989c). A Polymer Science Approach to Structure/Property Relations in Aqueous Food Systems: Non-Equilibrium Behavior of Carbohydrate-Water Systems, at "Water Relationships in Foods" Symposium (Levine & Slade, co-chairs), ACS Nat'l. Meet., Dallas, TX, 4/9-14, abs. #10.
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56. Levine, H. * and Slade, L. (1989e). A Food Polymer Science Approach to the Theory and Practice of Cryostabilization Technology. SUNY - Binghamton, Dept. Biological Sciences Seminar, Binghamton, NY, Feb. 3.
57. Levine, H. and Slade, L. (eds.) (1991a). *Water Relationships in Foods*, Plenum Press, New York.
58. Slade, L. * and Levine, H. (1989d). A Polymer Science Approach to Food Carbohydrates and Proteins. Rutgers University, Center for Advanced Food Technology Seminar, July 11, New Brunswick, New Jersey.
59. Slade, L. * and Levine, H. (1989e). Structure-Physical Property Relationships of Starch in Foods. AACC NWR Conf. - Food Focus 89, April 19, Bloomington, MN.
60. Saunders, S., Shelke, K., Levine, H. and Slade, L. (1989). Use of the Mixograph to Explore the Effects of Sugars as Aqueous Plasticizers on the Kinetics of Dough Development. Amer. Assoc. Cereal Chem. Ann. Meet., Oct. 29-Nov. 2, Washington, DC, abs. #256.
61. Levine, H. * and Slade, L. * (1989f). Freezing and Glass Formation - Non-Equilibrium Behavior of Carbohydrate-Water Systems: a Polymer Science Approach, at "Effects of Biopolymers on the Freezing Process" Symposium, International Chemical Congress of Pacific Basin Societies, Honolulu, Dec. 17-22, abs. #39.
62. Slade, L. * and Levine, H. (1989f). A New Understanding of Sorption Isotherms: Computer Technology and Polymer Science Approach Bridge the Gap Between Physical Chemistry and Practical Applications in Food Chemistry, Biochemistry, and Biotechnology, at "Applications of Small Computers in Biochemical Research" Symposium, ACS Nat'l. Meet., Miami, FL, 9/14, abs. #65.
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64. Slade, L. and Levine, H. (1991b). A Polymer Science Approach to Structure/
Property Relationships in Aqueous Food Systems: Non-Equilibrium Behavior of Carbohydrate-Water Systems, in Water Relationships in Foods, eds. H. Levine and L. Slade, Plenum Press, New York, 29-101.
65. Levine, H. and Slade, L. (1989g). Response to the Letter by Simatos, Blond,
and Le Meste on the Relation Between Glass Transition and Stability of a Frozen Product. Cryo-Letters 10(6), 347-370.
66. Levine, H. * (1989). Water Relationships in Foods Symposium: Meeting
Report. Cryo-Letters 10, 211-212.
67. Levine, H. and Slade, L. (1991b). Polymer Physicochemical Characterization
of Oligosaccharides, in Biotechnology of Amylodextrin Oligosaccharides, ed. R.B. Friedman, ACS Symp. Ser. 458, Am. Chem. Soc., Washington, DC, 219-260.
68. Slade, L. and Levine, H. (1990b). A Polymer Science Approach to Studies of
\$ Carbohydrate-Water Glasses and Rubbers, at "Aqueous Glasses - Formation and Stability: Relevance to Cryobiology" Symposium (Levine & Slade, co-chairs), CRYO 90, Binghamton, NY, June 20, abs. #81; Cryobiology 27(6), 640 (1990).
69. Slade, L. and Levine, H. (1991c). Structure-Function Relationships of Cookie
and Cracker Ingredients. In The Science of Cookie and Cracker Production, ed. H. Faridi, Chapman & Hall/AVI, New York, pp. 23-141 (1994).
70. Levine, H. * and Slade, L. * (1990b). A Polymer Science Approach to Water
\$ Relations and Glass Transitions in Foods, Seminar, Dept. Food Science, Wageningen Univ., Holland, May 21.
71. Levine, H. * and Slade, L. * (1990c). Effects of Glassy and Rubbery States
\$ on Rheological Properties of Dough and Texture of Finished Products, lecture, AACCC Dough Rheology and Baked Product Texture short course, Short Hills, NJ, July 18.
72. Slade, L. * and Levine, H. * (1990c). Structure-Function Relationships of
\$ Sucrose and Flours in Cookie Systems. Amer. Assoc. Cereal Chem. Ann. Meet., Oct. 16, Dallas, TX, abs. #28.
73. Slade, L. * and Levine, H. * (1990d). A Food Polymer Science Approach to the
\$ Water Plasticization of Biopolymers, Seminar, Institute of Paper Science & Technology, Atlanta, Feb. 23.
74. Levine, H. and Slade, L. (* co-directors). Amer. Assoc. Cereal Chem., short
\$ course on "Food Polymer Science", eleven offerings, 1990-2004.
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\$ Symposium on "Physical Chemistry of Foods", May 31, Dallas, Texas, abs. #3; Food Technol. 45(3), 66 (1991).
76. Levine, H. and Slade, L. (1992a). Glass Transitions in Foods, in Physical
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82. Slade, L. * and Levine, H. (1991d). Polymer Science Approach to Food Stabil-
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83. Levine, H. * and Slade, L. (1991d). Methods of Measuring Glass Transitions.
\$ 1st Conference on Food Engineering, March 11, Chicago.
84. Levine, H. and Slade, L. (* co-directors). Taiwan Institute of Chemistry,
\$ short course on "Food Polymer Science", Taiwan, May 8-9, 1991.
88. # Levine, H.* (1991). Editorial. Cryo-Letters 12(4), 189-190.
94. Levine, H. and Slade, L. (1992b). Letter to the Editor. BioPharm 5(1): 8-10.
95. Levine, H. and Slade, L. (1992c). Another view of trehalose for drying and
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85. Slade, L. * and Levine, H. (1992a). The glassy state phenomenon in food mole-
\$ cules. Conference on "The Science and Technology of the Glassy State in Foods", April 6, Univ. of Nottingham, England.
78. Levine, H. * and Slade, L. (1992d). The glassy state in applications for the
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91. Slade, L. * and Levine, H. (1992b). Water Relationships in Starch Transitions. Workshop on Cereal Polysaccharides, June 4, Nantes, France.
 92. Slade, L. and Levine, H. (1993b). Water Relationships in Starch Transitions. # In Proceedings of Workshop on Cereal Polysaccharides - INRA-Nantes, Carbohydr. Polym. 21, 105-131.
 96. Slade, L. * and Levine, H. * (1992c). Recent Advances and Confirmations of the Food Polymer Science Approach to Glasses and Glass Transitions in Foods. Food Science Dept. Seminar, Cornell Univ., Ithaca, NY, April 21.
 89. Slade, L. * and Levine, H. (1992d). Polymer Science Approach to Water Relationships in Foods. 83rd AOCs Ann. Meet., May 14, Toronto, abs. #SS1; INFORM 3(4), 533 (1992).
 90. Levine, H. * and Slade, L. (1992e). Glass Transitions in Foods. 83rd AOCs Ann. Meet., May 14, Toronto, abs. #SS2; INFORM 3(4), 533 (1992).
 93. Slade, L. and Levine, H. (1992f). A Polymer Science Approach to Glass Transitions in Cereal-Based Foods. AACC 77th Annual Meeting, abs. #58, Sept. 21, Minneapolis, MN.
 98. Huang, V.T., McIntyre, F., Haynes, L., Levine, H., and Slade, L. (1992). \$ Glass Transitions in Starch, Gluten, and Bread as Measured by TMA, TSC, and Dielectric Spectroscopy Methods. AACC 77th Annual Meeting, abs. #64, Sept. 21, Minneapolis, MN.
 101. Levine, H. * and Slade, L. (1992f). Food Polymer Science Approach to Structure-Function Relationships in Cookies. Rutgers-CAFT Basic Research Conference, Rutgers Univ., East Brunswick, NJ, Oct. 28.
 87. Slade, L. and Levine, H. (1993d). Water and the glass transition - dependence of the glass transition on composition and chemical structure: special # implications for flour functionality in cookie baking. J. Food Engr. 22, 143-188 (1994) and 24, 431-509 (1995), and in "Water in Foods: Fundamental Aspects and their Significance in the Processing of Foods - Proceedings of ISOPOW-V" (eds. P. Fito, A. Mulet, and B. McKenna), Elsevier, London, pp. 143-188 (1994).
 86. Slade, L. * and Levine, H. (1992e). Water and the glass transition - dependence of the glass transition on composition and chemical structure: special \$ implications for flour functionality in cookie baking. ISOPOW-V, Nov. 10, Valencia, Spain.
 81. Slade, L., Levine, H., Ievolella, J., and Wang, M. (1993). The Glassy State # Phenomenon in Applications for the Food Industry. Application of the Food Polymer Science Approach to Structure-Function Relationships of Sucrose in Cookie and Cracker Systems. J. Sci. Food Agric. 63, 133-176.
 102. Levine, H. * and Slade, L. (1993c). Application of cryostabilization technology to crystallization phenomena in frozen dairy desserts. Dairy and Food Industry Conference, Ohio State University, Columbus, Ohio, Feb. 23.
 99. Huang, V.T., Levine, H. and Slade, L. (1994). Reaction kinetics in food systems: WLF vs. Arrhenius models. Food Powder Manufacture (Chinese).
 105. Slade, L. * and Levine, H. (1993h). Aspects of soft wheat quality of current \$ interest to a cookie/cracker baker. 40th Annual Research Review Conference, USDA-ARS Soft Wheat Quality Lab, Wooster, OH, April 15.
 100. Slade, L. * and Levine, H. * (1993e). A food polymer science approach to \$ processing of starch-based products. Food Science Dept. Seminar, Penn State Univ., University Park, PA, April 27.
 109. Slade, L. * and Levine, H. (1993g). Beyond Water Activity..., lecture, AACC \$ Introduction to Cereal Science and Technology short course, Minneapolis, MN, May 17.
 107. Levine, H. * and Slade, L. * (1993d). Water Activity/Glassy States. Symposium on Breakthrough Technologies, Univ. Massachusetts, Amherst, MA, May 20.
 103. Levine, H. * and Slade, L. * (1993b). The Food Polymer Science Approach. ACS \$ 27th MARM, Hofstra Univ., Long Island, NY, June 3, abs. #77.
 77. Slade, L. * and Levine, H. * (1993c). Glass Transitions and Water-Food # Structure Interactions. In *Advances in Food and Nutrition Research*, vol. 38, eds. S.L. Taylor and J.E. Kinsella, Academic Press, San Diego, 1995, pp. 103-269.

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Univ., University Park, PA, Nov. 2.
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starch formation. Cereal Chem. 71, 472-476.
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115. Levine, H. * and Slade, L. (1994a). Influences of the Glassy and Rubbery
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Baked Products. AACC Central States Section 34th Annual Technical Symposium,
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\$ wheat quality. Parts I & II. 41st Annual Research Review Conference,
USDA-ARS Soft Wheat Quality Lab, Wooster, OH, March 17.
111. Slade, L. * and Levine, H. * (1994c). Mono- and disaccharides: Selected
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110. Slade, L. * and Levine, H. * (1994a). Food Polymer Science Approach to
\$ Structure-Function Relationships of Bakery Ingredients. BAKERY 2000 Symposi-
um, 14th ICC Congress, The Hague, The Netherlands, June 8.
104. Slade, L. * and Levine, H. * (1994e). The Polymer Science Approach to Water
\$ Relationships in Foods. ISOPOW Practicum II, Puebla, Mexico, June 19-24.
113. Slade, L. * and Levine, H. * (1995). Polymer Science Approach to Water Rela-
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Barbosa-Canovas and J. Weltri-Chanes, Technomic, Lancaster, pp. 33-132.
118. Slade, L. *, Levine, H. *, and Faridi, H. (1994). PNW "Soft" Wheat Quality:
\$ A Domestic User's View. Quality Summit, Coeur D'Alene, Idaho, June 13-15.
106. Slade, L. * and Levine, H. * (1994d). Food Polymer Science Approach to
\$ Starch Functionality in Low-Moisture Baked Goods. Plant Polysaccharide Sym-
posium, Univ. Guelph, Canada, July 13-15.
117. Levine, H. * and Slade, L. (1994b). Water and food preservation in the "real
\$ world". Gordon Research Conference - Water and Aqueous Solutions, Holderness
School, New Hampshire, Aug. 12.
120. Slade, L., Levine, H., Wang, M., and Ievolella, J. (1996). DSC analysis of
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H. Levine and L. Slade), special issue of Journal of Thermal Analysis,
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Meeting, Nashville, Oct. 23-27, abs. #280 & 281; Cereal Foods World 39:640.
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124. Heddleson, S.S., Hamann, D.D., Lineback, D.R., and Slade, L. 1994. Pressure-
sensitive adhesive properties of wheat flour dough and the influence of tem-
perature, separation rate, and moisture content. Cereal Chem. 71: 564-570.
125. Huang, V.T., Haynes, L., Levine, H., and Slade, L. (1996). Glass Transitions
in Starch, Gluten, and Bread as Measured by Dielectric Spectroscopy and TMA
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(eds. H. Levine and L. Slade), special issue of Journal of Thermal Analysis,
47(5):1289-1298.
126. Levine, H. * and Slade, L., guest editors (1996a). Recent Advances in
Applications of Thermal Analysis to Foods, special issue of Journal of
Thermal Analysis, 47(5):1175-1616.
127. Slade, L. * and Levine, H. (1996b). Glass transitions of starch and gluten
\$ polymers, lecture, AACC Dough Rheology & Baked Products Texture short
course, East Brunswick, NJ, March 21; also 3/20/98, 3/16/01, and 6/7/02.
128. Levine, H. * and Slade, L. (1996b). Role of glass transitions in dough
\$ rheology and finished product attributes, lecture, AACC Dough Rheology &
Baked Products Texture short course, East Brunswick, NJ, March 21; also

3/20/98, 3/16/01, and 6/7/02.

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