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1. Colorimetric Studies on Water Absorption on Low Moisture Foods

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2. Effect of Water State on Freezing and Ice Crystal Formation in Food

Osato MIYAWAKI and Toshimasa YANO

3. Compounds Protecting L- Dried Cultures from Mutation (III) : Effect of Cysteine on Prevention of Mutation in L-Dried E. coli Cells

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4. Impedance and Conductance Methods for Determining Acid-Producing Activity of Lactic Acid Bacteria and Study of Effect of Freeze-Drying on the Activity

Toshiki MORICHI, Tokuzo KITADA, Ichiro SUZUKI, Keiko S. YOSHIDA and Misao HARUTA

5. Viability of *Xanthobacter autotrophicus* after Freezing and Freeze-drying

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6. Preservation of Heterotrophic Bacteria Isolated from Activated Sludge

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7. Preservation of Plant Pathogenic Fungi by Drying and Freezing Methods

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8. Technique for Long-Term Preservation of Protoplasts of Fungi in Liquid Nitrogen

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Seminar on "Freezing and Freeze-Drying and its Applications II"

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- Cryosurgery : State of the Art, Trends and Prospects

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5. Accelerated Test for Stability of Freeze-Dried Bacteria

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