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THE BIOSYNTHESIS OF METHYL KETONES
WITH SPECIAL REFERENCE TO THEIR
PRESENCE IN CHEDDAR CHEESE

being a thesis
presented for the Degree
of Doctor of Philosophy of the
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PREFACE

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Early work on the formation of methyl ketones as artifacts during the steam distillation of Cheddar cheese and milk fat has been published (J. Dairy Research (1963). 30, 161). A note on the origin of methyl ketones using radioactive milk fat was published in co-authorship with Dr. J.C. Hawke (Nature (1963). 197, 1276). A paper will be presented to the N.Z.I.C. Conference in August 1964 on the relationship of milk fat synthesis to the methyl ketones found in steam distillates of milk fat. Early results on the oxidation of fatty acids by Penicillium roqueforti were communicated to the N.Z.I.C. Conference (August, 1963) and more recent work will be presented, in co-authorship with Dr. J.C. Hawke, at the 6th International Biochemical Congress (July, 1964) in New York.

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