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- 1) Shahidi, Fereidoon; Ho, Chi-Tang. (Editors). Antioxidant Measurement and Applications, ACS Symposium Series 956, American Chemical Society: Washington, D.C., 2007, 456 pages.
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Patents Held:

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- 6) Ho, Chi-Tang; Lu, Chih-Ying; Wang, Yu; Raghavan, Sree; Payne, Richard. Maillard flavor chemistry of cysteine and cysteine-containing peptides. *Proceedings of the 8th Wartburg Symposium*.
- 7) Lu, Chih-Ying; Ho, Chi-Tang. Maillard volatile generation from reaction of glucose with dipeptides, Gly-Ser and Ser-Gly. In *Food Flavor: Chemistry, Sensory Evaluation and Biological Activity*. Edited by Gary Takeoka, Kikue Kubota and Hirotohi Tamura, ACS Symposium Series, American Chemical Society, Washington, D.C., 2008.
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