

## THE AUSTRALIAN WINE RESEARCH INSTITUTE PUBLICATIONS

### Publications of J.C.M. Fornachon and B.C. Rankine 1936-1954

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- III Fornachon, J.C.M., Douglas, H.C., Vaughn, R.H. The pH requirements of some heterofermentative species of *Lactobacillus*. *J. Bacteriol.* 40: 649-655; 1940.
- IV Fornachon, J.C.M. Bacterial spoilage of fortified wines. Adelaide, SA: Australian Wine Board; 1943: 126 p.
- V Fornachon, J.C.M. The pH of wines: examination of glass and quinhydrone electrode values. *Ind. Eng. Chem. Anal. Ed.* 18: 790-793; 1946.
- VI Fornachon, J.C.M., Douglas, H.C., Vaughn, R.H. *Lactobacillus trichodes* nov. spec., a bacterium causing spoilage in appetizer and dessert wines. *Hilgardia* 19: 133-139; 1949.
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- IX Fornachon, J.C.M. The development of oenological research in Australia. Proceedings of the third annual meeting of the American Society of Enologists; 9-11 July 1952; Davis, CA. Davis, CA: American Society of Enologists; 1952: 33-38.
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- XV Rankine, B.C. Testing wine yeasts in the laboratory. *Aust. Brew. Wine J.* 72(7): 8, 10; 1954.

XVI Rankine, B.C. Fermentation by pairs of wine yeasts. *Aust. J. Appl. Sci.* 5: 298-304; 1954.

XVII Rankine, B.C. The storage of wine yeasts. *Aust. Brew. Wine J.* 72(11): 42; 1954.

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1 Rankine, B.C. Studies on wine yeasts. I. Influence of fermentation conditions on the yield of ethanol. II. Comparison of ethanol production in different samples of grape juice. III. Comparison of yeasts in unpasteurized grape juice. *Aust. J. Appl. Sci.* 6: 408-413, 414-420, 421-425; 1955.

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