

BOGDANOWICZ, J.; SZCZEPANSKA.

~~www.who.int~~
Hospitalization in whooping cough. *Pediat polska* 28 no.8:789-795
Aug 1953. (CJML 25:4)

1. Of the Pediatric Clinic of Infectious Diseases (Head--Prof. J. Bogdanowicz, M.D.) of Warsaw Medical Academy.

BOGDANOWICZ, J.

Treatment of cardiovascular disorders in rheumatic disease in
children. *Pediat. polska* 29 no.7 Suppl.:36-40 9 Sept. 54.
(RHEUMATIC HEART DISEASES, therapy,)

BOGDANOWICZ, J.

BOGDANOWICZ, J., prof. dr

Outline and method of work of a regional specialist in pediatrics.
Zdrowie pub., Warsz. no.3:181-184 May-June 54.

(PEDIATRICS,

*in Poland, specialization)

BOGDANOWICZ, J., prof. dr

10 years of pediatrics in People's Polish Republic. Zdrowie pub.,
Warsz.No.4:275-278 July-Aug 54.
(PEDIATRICS,
in Poland)

~~BOLEWICKI~~

Parents, mother, child, physician. Pediat. Polska 32 no.8:987-991
Aug 69.

(GENERAL WELFARE
role of physician (Pol))
(CHILD WELFARE
same)

~~XXXXXXXXXXXXXXXXXXXX~~
BOGDANOWICZ, Jan; SZCZEPANSKA, Halina

Epidemiology of exanthema subitum. *Pediat. polska* 32 no.9:993-998
Sept 57.

1. Z Kliniki Chorob Zakaźnych Wieków Dziecięcego A. M. w Warszawie
Kierownik: prof. dr J. Bogdanowicz. Adres: Warszawa, ul. Wolska 37.
(EXANTHEMA SUBITUM, epidemiol.
in Poland (Pol))

BOGDANOWICZ, Jan (Warszawa, ul. Wolska 37)

Several remarks on measles. *Pediat.polska* 33 no.1:47-50 Jan 58.
(MEASLES,
(Pol))

BOGDANOWICZ, Jan

Lack of appetite in a small child. *Pediat.polska* 35 no.3:
339-343 Nr '60.
(APPETITE DISORDERS in inf. & child)

BOGDANOWICZ, J.

Diseases in childhood of the ambulatory type. *Pediat polska* 36
no.3:273-276 '61.

(PEDIATRICS)

BOGDANOWICZ, Jan

Role of works of Prof. Henryk Brokman, md. in the study of infectious diseases. *Pediat. pol.* 36 no.5:465-468 '61.
(BIOGRAPHIES) (EPIDEMIOLOGY)

BOGDANOWICZ, Jan; KRAJEWSKA, Barbara

Corticotherapy in acute infectious diseases of childhood. *Pediat*
pol 36 no.10:1061-1066 0 '61.

1. Z Kliniki Chorob Zakaznych Wieku Dzieciecego AM w Warszawie
Kierownik: prof. dr med. J. Bogdanowicz.
(ADRENAL CORTEX HORMONES ther) (COMMUNICABLE DISEASES ther)

BOGDANOWICZ, Jan; SZCZEPANSKA, Halina

50 years of roseola infantum (exanthema subitum). *Pediat.*
pol. 38 no.4:389-394 '63.

1. Z Kliniki Chorob Zakaznych Wiekii Dzieciecego AM w Warszawie
Kierownik: prof. dr med. J. Bogdanowicz.
(EXANTHEMA SUBITUM)

BOGDANOWICZ, Jan; KRAJEWSKA, Barbara; SZCZEPANSKA, Halina

Measles and whooping cough. *Pediat. pol.* 38 no.4:395-397 '63.

1. Z Kliniki Chorob Zakaznych Wieku Dzieciecego AM w Warszawie
Kierownik: prof. dr med. J. Bogdanowicz.
(MEASLES) (WHOOPING COUGH)

BOGDANOWICZ, Jan

Supernumerary nipples in children (polythelia). *Pediat. pol.*
38 no.4:409-411 '63.

(BREAST DISEASES) (ABNORMALITIES)

BURBANK, CALIF.

Some historical notes on Burbank via email to [redacted] 11/11/00
no. 6:00-6:10 by [redacted]

L 01774-67 T JK

ACC NR: AP6035136

(A)

SOURCE CODE: PO/0081/65/019/002/0141/0147

AUTHOR: Bogdanowica, Jan; Szczepanska, Hanna

ORG: none

17
B

TITLE: Pertussis -- selective problems [Presented at the 3rd Scientific Assembly of Polish Epidemiologists and Infectologists, Krakow, 5-6 Oct 64]

SOURCE: Przegląd epidemiologiczny, v. 19, no. 2, 1965, 141-147

TOPIC TAGS: pediatrics, vaccine, respiratory system disease

ABSTRACT: Of 1300 children with pertussis treated 1950-1960, 53 (4.1%) had neurological complications and 26 (49%) of these were fatal. The percentage of fatal cases is decreasing in recent years. Pertussis vaccine began to be manufactured in Poland in 1951. The main side effects are local, seemingly related to idiopathic constitutional sensitivity of subcutaneous tissue. Review of foreign and Polish literature with authors' names but no references. [JPRS] Orig. art. has: 1 table.

SUB CODE: 06 / SUEM DATE: none

Card 1/1

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BOGDANOWICZ, Jan

Wladyslaw Szenajch as a clinician. *Pediat. Pol.* 40:453-454
My '65.

Ethical ideas and guiding points in the works of Wladyslaw Szenajch.
Ibid.:455-458

Intermetallic compounds - new
1.2.2. Intermetallics

19
 Determination of the mass of the Λ^0 hyperon. J. Bogdanowicz, M. Danyś, A. Filipkowski, E. Kierant, S. Jędrzak, A. Wroblewski, and J. Zaczewski (Univ. Warsaw). *Nuovo Cimento* 11, 727-9 (1959) (in English).—A stack of pellicules, 10 cm. \times 10 cm., of 600- μ Ilford G5 emulsion was exposed to the Berkeley K^- beam; 80 plates were searched to detect decays of the Λ^0 hyperon. Protonic decays (23) of the Σ^+ hyperon at rest have been found; 53 2-prong stars are classified as good examples of Λ^0 -hyperon decay. The qualities of the emulsion are analyzed from the data. A total of 58 2-prong stars are tentatively identified as $\Lambda^0 \rightarrow p + \pi^-$ decays. A histogram shows the distribution of the Q -values as calcd. for these stars. The mass of the Λ^0 hyperon is 1118.42 ± 0.19 m.e.v.
 Manfred Mauhelmer

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 4e3d

K

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P/045/60/019/003/001/010
B022/B070

24.6810

AUTHORS: Bogdanowicz, J., Danysz, M., Filipkowski, A., Marquit, E.,
Skrzypczak, E., Wróblewski, A., and Zakrzewski, J.

TITLE: Determination of the Mass of the Λ^0 Hyperon ¹⁷

PERIODICAL: Acta Physica Polonica, 1960, Vol. 19, No. 3, pp. 277 - 287

TEXT: The energy of the decay $\Lambda^0 \rightarrow p + \pi^-$ measured in recent years by several groups of investigators using chamber and emulsion techniques shows discrepancies in some cases that are large in comparison to the errors quoted. On account of its importance, the authors have tried to determine the mass of Λ^0 based on larger statistics. As a source of Λ^0 hyperons, they chose the K^- mesons in nuclear emulsion. They used a stack of 180 plates $10 \times 10 \text{ cm} \times 600 \mu$ of Ilford 65 emulsion exposed to the enriched K^- beam ($\sim 300 \text{ Mev/c}$) from the Berkeley bevatron. For the shrinkage factor of this emulsion they found the weighted mean of estimates by two independent methods to be $s_1 = 2.21 \pm 0.027$. The stopping power of the emulsion was found to be $R_{st}/R = 1.002 \pm 0.003$.

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Determination of the Mass of the Λ^0 HyperonP/045/60/019/003/001/010
B022/B070

All measurements for each day were made under high magnification independently by two observers. Horizontal projections of the tracks were generally made on Zeiss Lumphian microscopes adapted for emulsion work, vertical projections were made on a Zeiss optimeter coupled to a Koristka MS2 microscope. The projected angles between the decay prongs were measured by a goniometer attached to the eyepiece of the microscope. The dip angles of the tracks were measured on a Koristka MS2 microscope. Assuming that the secondary particles are protons and pions the Q-values for each event were calculated. In the evaluation of random errors for the individual Q-values, errors in angular momentum, range measurements, straggling, shrinkage factor, and stopping power were taken into account. From their studies of 53 decays of Λ^0 hyperons, the authors obtain the following results for Q value and mass of Λ^0 :

$Q_{\Lambda} = (37.58 \pm 0.18)\text{Mev}$, $M_{\Lambda} = (1115.42 \pm 0.19)\text{Mev}$. Thanks are made to the scanning staff of the laboratory: Mrs. K. Bobińska, Mr. R. Dabrowski, Mrs. N. Pazdanowska, Miss W. Saniewska for their careful work, and especially Mrs. I. Przypkowska for her efficient help in scanning, measurement, and calculation. There are 2 figures, 2 tables, and

Card 2/3

82753

Determination of the Mass of the Λ^0 Hyperon

P/045/60/019/003/001/010
B022/B070

12 references: 1 Soviet, 3 US, 5 Italian, and 1 Dutch.

ASSOCIATION: Institute of Physics, Warsaw University, and Institute of
Nuclear Research, Warsaw

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Card 3/3

SCHOEN, Jadwiga; BOGDANOWICZ, Krystyna

Condensation of *N,N*-di-(*m*-tolyl)-thiourea with alicyclic ketones. Synthesis of some derivatives of 3-methyl-5,6-benzo-7,8-dihydroacridine and of 2,4-dithioxo-octahydroquinazoline. Roczniki chemii 36 no.10:1493-1502 '62.

1. Department of Organic Chemistry, Jagiellonian University, Krakow.

SCHOEN, Jadwiga; BOGDANOWICZ, Krystyna

The condensation of N,N' -di- β -naphthylthiourea with alicyclic ketones. Synthesis of compounds of the type 9-(β -naphthylamino)-benzo-hydroacridine. Roczniki chemii 34 no.5:1339-1348 '60.
(EEAI 10:9)

1. Department of Organic Chemistry, Jagellonian University, Krakow.

(Naphthyl group) (Naphthylthiourea) (Ketones)
(Alicyclic compounds) (Acridine) (Benzene)
(Amino group)

L 12339-63

EPF(c)/BDS Pr-4 RM/WW

S/081/63/000/005/035/075

56

AUTHOR: Schoen, J. and Bogdanowicz, K.

TITLE: Condensation of N, N'-di- β -naphthylthiourea with α -indanone. Synthesis of 1', 2': 2,3-indeno-5,6-benzo-quinoline and some of its derivatives

PERIODICAL: Referativnyy zhurnal, Khimiya, no. 5, 1963, 238, abstract 5Zh213, (Roczn. Chem., 1962, v. 36, no. 3, 445-454)

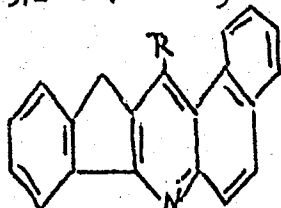
TEXT: The condensation of N, N'-di- β -naphthylthiourea (I) with α -indanone (II) leads to formation of (III) and (IV). By hydrolysis of III, V is obtained, which by action of Zn powder leads to VI. The structure of VI is evidenced by its synthesis from 4,5-benzisatin (VII) and II with subsequent decarboxylation of the produced VIII. By oxidation of V, IX is obtained. A mixture of 0.05 moles of I and 0.05 moles of II is heated for 4 hours at 180 - 185° C and 2 hours at 200° C, C₆H₆ and alcohol are added, after 24 hours IV and C₃₀H₂₂N₂S separate out, with a yield of 0.4 g, m.p. 245 - 246° C, (from benzene) and III (through acetate) C₃₀H₂₀N₂ · C₆H₃N₃O₇, M. P. 275 - 276° C (decomposes from C₆H₅NO₂); HCl salt, C₃₀H₂₀N₂ · HCl m. p. 318 - 319° C (from alcohol); N-nitroso derivative, C₃₀H₁₉N₃O m.p. 172° C (from benzene-alcohol); iodomethylate, Card 1/3

I 12339-63

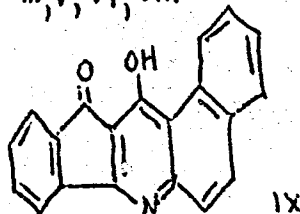
Condensation of N, N'-di-

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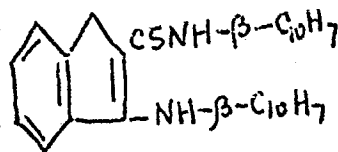
$C_{31}H_{23}N_2I$, m.p. 326 - 327° C (decomposes). A mixture of 2 g of III, 4 g KOH and 30 ml of alcohol is heated in an autoclave for 6 hours at 190 - 200° C, cooled, and then 100 ml of water are added; the filtrate is diluted with water neutralized by concentrated HCl, and V or $C_{20}H_{13}NO$, is obtained with a yield of 0.9 g, m.p. 370 - 371° C (from CH_3COOH)



III, V, VI, VIII



IX



III R = beta = $C_{10}H_7NH$
VI R = OH, VI R = H
VIII R = COOH

Card 2/3

L 12339-63

S/081/63/000/005/035/075

Condensation of N, N'-di-

A mixture of 1 g of VII, 1 g of II, 1.5 g NaOH and 50 ml of H₂O is boiled for 2 hours, the precipitate is heated with dilute CH₃COOH, VIII, or C₂₁H₁₃NO₂, is obtained with a yield of 0.15 g, m.p. 312 - 313° C (decomposes). A mixture of 1 g of V and 12 g of Zn powder was heated in a tube to red glow in a current of CO₂, to the cooled distillate icy CH₃COOH was added, to the filtrate drop by drop an excess of dilute NaOH was added; VI is obtained (isolated through picrate), C₂₀H₁₃N, yield 0.15 g, m.p. 182 - 184° C (from alc-H₂O mixture); picrate, C₂₀H₁₃N · C₆H₃N₃O₇, m.p. 245° C (decomposes); the HCl-salt C₂₀H₁₃N · HCl, m.p. 302 - 304° C. 0.4 g of VIII were heated to 315° C and VI was extracted with alcohol yielding 0.3 g. A sample of 0.3 g of V was heated with 20 ml of icy CH₃COOH to boiling, to it drop by drop a solution of 0.25 K₂Cr₂O₇ in dilute CH₃COOH was added. This solution was heated for 2.5 hours, one half the solvent was distilled off and the remainder was diluted with water. IX was obtained (C₂₀H₁₁NO₂) with a yield of 0.2 g, m.p. 396 - 397° C (from C₆H₅NO₂), phenylhydrazone, C H N O, m.p. 277 - 278° C (from alcohol). The UV spectrum of VI was determined. V. Titov.

[Abstracter's note: Complete translation.]

Card 3/3

DZIEWONSKI, Karol [deceased]; SCHOEN, Jadwiga; OCHAB, Stanislaw; BOGDANOWICZ,
Kryatyna

Reaction of α -indanone with derivatives of thiourea; arylamides
of 1-arylamino-indene-2-carbothionic acids. Roczniki chemii 37 no.5:
561-568 '63.

1. Department of Organic Chemistry, Jagellonian University,
Krakow.

BOGDANOWICZ, S.

"We are Sewing a Tent. " p. 11 (TURYSTA. No. 6, June 1954; Warszawa, Poland.)

So: Monthly List of East European Accessions, (EEAL), LC, Vol. 4, No. 4,
April 1955, Uncl..

H-28

COUNTRY : Poland
CATEGORY :

ABS. JOUR. : RZKhim., No. 1959, No. 73043

AUTHOR : Bogdanowicz, S.
INST. :
TITLE : Homogenizer for Butter

ORIG. PUB. : Przegl. mleczarski, 1958, 6, No 5, 17-19

ABSTRACT : The difficulties encountered in packaging of butter kept under refrigeration are due to changes in its texture, in particular by an uneven distribution of water. These difficulties can be eliminated by passing the butter, prior to packaging, through a special homogenizer "Microfix" manufactured by the firm of Benz and Hilgers. Extent of the treatment depends on consistency of the butter and is regulated by the number of revolutions of the worm drive, or the number of butter-comminuting knives (from 24 to 30). Output capacity of homogenizer is up to 1200 kg/hour; it has a 20 HP motor, and an attachment for synchronizing the operation of homogenizer and butter packaging machine, as well as a device for automatic feeding of butter into the machine. -- V. Novikova.

CARD:

1/1

L 05701-67 RO

ACC NR: AP7000222

(N)

SOURCE CODE: FO/0099/66/040/002/030770315

SCHOEN, J. and BOGDANOWICZ-SZWED, K., of the Department of Organic Chemistry
Jagellonian University (Katedra Chemii Organicznej Uniwersytetu Jagiellonskiego)
Krakow. 1
B

"Arylamides of 1-Arylamino-Indene-2-Carbothionic Acids and 1,3-Disubstituted
2-Oxo-4-Thioxo-2',1' : 5,6-Indene-1,2,3,4-Tetrahydropyrimidines"

Warsaw, Roczniki Chemii, Vol 40, No 2, 1966, pp 307 - 315

Abstract: 12 new arylamides of 1-arylamino-indene-2-carbothionic acids
were obtained by the addition reaction of α -indanone anils to arylisothio-
cyanates. In addition, condensation with phosgene yielded the corresponding
1,3-diaryl-2-oxo-4-thioxo-2',1' : 5,6-indeno-1,2,3,4-tetrahydropyrimidines.
Some compounds were tested at the Smith, Kline and French Laboratories in
Philadelphia. Generally, no significant bioactivity was detected. Orig. art. has:
2 formulas and 3 tables. [JPRS: 36,002]

TOPIC TAGS: condensation reaction, organic amide, phosgene

SUB CODE: 07 / SUBM DATE: 05 Feb 65 / ORIG REF: 002

KH

Card 1/1

0983 0757

R. J. ... W.

Bogdanowicz, W. On singular integrals. // Bull. Acad. Polon. Sci. Cl. III. 5 (1957), 247-249, XXI. (Russian summary)

This paper deals with singular integrals of the impulse or "Dirac Delta Function" type of the form $\int_a^b f_n(s, t)x(t)dt$, where $\{f_n(s, t)\}$ is a sequence of measurable functions of t in the interval $[a, b]$ for every fixed value of s in the same interval, and $x(t)$ is a function belonging to the class L^p ($p \geq 1$) over that interval, and where, for every point s in

the interval $\lim_{n \rightarrow \infty} \int_a^b f_n(s, t)dt = 1$, and $\lim_{n \rightarrow \infty} \int_c^d f_n(s, t)dt = 0$ for every closed interval $[c, d] \subset [a, b]$ that does not contain the point s .

The problem considered is that of finding necessary and sufficient conditions such that $\lim_{n \rightarrow \infty} \int_a^b f_n(s, t)x(t)dt = x(s)$ for every function $x(t)$ in L^p and for all points s in $[a, b]$ which are either the Lebesgue points of $x(t)$ (first case) or those points for which $\lim_{h \rightarrow 0} h^{-1} \int_s^{s+h} x(t)dt = x(s)$ (second case). The first case was given previously for the special case $p=1$ by Fadeev [Mat. Sb. N.S. 1(43) (1936), 351-368]. The general results for this case involve spaces of essentially bounded functions and those for which the sum

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$$\int_a^b \text{ess sup}_{v \in (a, t)} |x(v)|dt + \int_s^b \text{ess sup}_{v \in (v, b)} |x(v)|dt$$

Bogdanowicz, W.

is finite. The second case involves similar conditions concerning the space of functions of bounded variation. Similar results are also obtained for sequences of integrals approaching the derivative of $x(t)$ at a fixed point.

The proofs will appear in *Studia Mathematica* and involve methods of functional analysis. B. Lepson.

SJ
2/2

3

BOGDANSEY, H.; BOGDANSCY, K.

"Oxidation, an Important Problem in the Juice Industry." p.15
(PRZEMYSŁ ROLNY I SPOŻYWCZY Vol. 7, no. 1, Jan. 1953 Warszawa, Poland)

SO: Monthly List of East European Accessions, LC, Vol. 3, no. 5, May 1954/Uncl.

BOGDANSKA, Franciszka, mgr; RUDOWSKI, Witold, prof. dr.

Chang, Eng and other Siamese twins. Problemy 19 no.9:
584-585 '63.

BOGDANSKA, H.

BOGDANSKA, H.; DESPERAK-SECMSKA, B.; SZCZYGLOWA, M.

Research on the enzymatic-microbiological method of determining ascorbic and dehydroascorbic acid in the presence of reductones; from the section of research on vitaminology at the department of Fruit Technology of the Orchards Institute, and from the Department of Food Hygiene of the State Institute of Hygiene, p: 321. (ROCZNIKI, Wasaw, Vol. 5, no. 4, 1954.)

SO: Monthly List of East European Accessions, (EEAL), IC, Vol. 4, No. 6, Jan. 1955,
Uncl.

BOGDANSKA, HALINA

Poland/Chemical Technology - Chemical Products and Their Application. Food Industry,
I-28

Abst Journal: Referat Zhur - Khimiya, No 19, 1956, 63653

Author: Bogdansky, Kazimierz; Bogdanska, Halina

Institution: None

Title: Effects of Storage Conditions on Vitamin C Content of Apples

Original

Periodical: Wplyw przechowywania jablek na zawartosc witaminy C. Przem. rolny i
spozywczy, 1954, 8, No 12, 446-451; Polish; Russian and French resumes

Abstract: On storage of 3 varieties of apples, for 5 months at 0.2 and 4°, a decrease in vitamin C content has been found to occur in all instances on ripening of the apples as determined by changes in consistency of the pulp. In one variety was noted synthesis of l-ascorbic acid during the first month of storage under 3 different sets of temperature conditions.

Card 1/1

Bogdan'ska, Halina Wiktorina

POL. 9

Y Apparent contents of vitamin C in pasteurized apple juices.
 Y. Effect of length and temperature of heating on reduction
 ability of apple juice in presence of dichlorophenol-iodo-
 phenol. Kazimierz Antoni Bogdan'ski and Halina Wiktorina
 Bogdan'ska (Politech. Gdańsk., Poland). *Zhivyye Nauk.*
Polish. (Soviet. Chem. No. 1, 53-58(1954) (French sum-
mary).—The authors found that with an increase of the
heating temp. (from 70° to 100°) and (or) of the heating time
(up to 5 hrs.) there is an increase in the content of reducing
substances in apple juice. The reduction ability of these
substances (which belong probably to the group of reduc-
tants) is equiv. to the reduction ability of ascorbic acid, as
deter. volumetrically and colorimetrically by the reduction
of dichlorophenol-iodophenol (I) (Tillman's reagent). The
amt. of substances reducing I was 0-2 mg./l. before
heating; after heating for 5 hrs. at 70° the above amt. rose
gradually to 6.6 or after heating for 5 hrs. at 100° the amt.
rose from 0 to 12.1 mg./l. Hence the detn. of vitamin C
content by the I method (especially in food preserved by
heating) has to be considered uncertain. A paradox is
sometimes reached when the analysis by the above method
shows that an overheated (over-pasteurized) product has
more vitamin C than a properly pasteurized one. 33 refer-
ences.
 F. J. Hendel

Bob D... ..

17

P O L . 4

✓ Enzymic microbiological method for determining ascorbic and dehydroascorbic acids in the presence of reducing agents. Halina V. Bogdańska, Barbara Despernik-Setomaha, and Maria Szczepińska. *Roczniki Państwowego Zakładu Higieny* 5, 227-48(1954)(English summary).—The method of Stewart and Sharp (*C.A.* 39, 3563) has been modified to account for the reducing agents which are not completely oxidized in the presence of ascorbic acid oxidase. Alina S. Szczepniak

2

BOGDANSKA, Halina, dr.

Nutritive and dietetic value of fruit juices. Farmacja Pol 19 no.1/2,
28-32 25 Ja '63.

1. Zakład Hygieny Żywności, Państwowy Zakład Hygieny, Warszawa.

Correlation between the degree of oxygen absorption and
L-ascorbic acid content in apple extracts. K. A. Bogdan-ki
and H. V. Bogdan-ki (Polytech. Hochschule Gdansk).
Krzysztof Bogdan-ki (1951).—The rate of the tissue of
the apple *Jonet Green* absorbed 1 mole of O for every 2
mols of L-ascorbic acid added. I. J. Petrovski

B (G) ANSKA / HADNA

MD Influence of the storage of different apple varieties on L-ascorbic acid contents as a function of changes in the firmness of the parenchyma. Malina Bogdancka and Kazimierz Bogdański. *Roczniki Nauk Rolniczych* 69, 385-408 (1954).—The L-ascorbic acid (I) content of 20 apple varieties after different storage periods was detd. by measuring the reduction rate of sodium dichloroindophenol. The av. I content in the apple varieties during the first, second, and third periods of measurement was 10.1, 8.9, and 7.9 mg. %, resp. The greatest amt. of I was found in the following (decreasing order) varieties: Reneta Kanadyjska, Malinowa Oberlandzka, and Antonówka. After a 4-week period of storage at an av. temp. of 0.2° an av. loss of 1% of I per day was found. After an addnl. 6-week period of storage at 0.0°, a synthesis or decompn. of I was observed depending on the decrease of firmness of the parenchyma of the given apple varieties. Decreased firmness correlated with a decreased content of I.
E. G. J.

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Bogdanowski, M. V.

3

Stability of L-dehydroascorbic acid in aqueous solutions.
K. A. Bogdanowski and M. V. Bogdanowska. *Bull. acad. polon. Sci. Chim.* 11, 3, 41-4 (1966).—The effect of temp. between 0 and 100° and of pH between 3 and 7 on the stability of solns. of L-dehydroascorbic acid (I) was studied. Solns. of I were prepd. by oxidizing solns. of ascorbic acid (II) for 10 min. at 10° by means of ascorbic acid oxidase. I was detd. by bacterial reduction to II, followed by titration with dichlorophenolindophenol. Stability is favored by low temps. and low pH values. Murray Halpern

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M V

POLAND/Chemical Technology. Chemical Products and Their
Application, Part 3. Food Industry.

H

Abs Jour: Referat. Zhurnal Khimiya, No 21, 1958, 72229.

Author : K.A. Bogdanski, H. Bogdanska.

Inst :

Title : Upon the Stability of l-Dehydroascorbic Acid in
Aqueous Solutions.

Orig Pub: Roczn. nauk rolniczych, 1957, A75, No 3, 367-411.

Abstract: The stability of aqueous solutions of dehydroascor-
bic acid (I) in the concentrations of 4.5 and 9.3 mg
% was studied at 0, 15, 30, 50, 70, 75, 80, 90 and 100°. I is the stablest at 0°, even at pH = 5.9, the content
of I was more than 40% of the initial amount after 6
days, and it was 20% after 12 days. The stability of
I drops with the temperature rise, and it rises with

Card : 1/2

POLAND/Chemical Technology. Chemical Products and Their
Application, Part 3. Food Industry.

H

Abs Jour: Referat. Zhurnal Khimiya, No 21, 1958, 72229.

the drop of pH. No stabilizing effect of milk and
fruit or vegetable juice additions was revealed.

Card : 2/2

Country : Poland G-3
Category : Organic Chemistry--Natural compounds and their
synthetic analogs
Abs. Jour : Referat Zhur--Khim, No 13, 1959, 45916
Author : Bogdanska, H.
Institut. : Polish Academy of Sciences
Title : Stability of the Reducing Form of Triozoreductone
in Aqueous Solutions
Orig Pub. : Bull Acad Sci Polon, Ser Sci Biol, 6, No 7, 273-
277, XXXI (1958)
Abstract : The stability of triozoreductone (TRE) [chemical
name not given] in aqueous solution (in the
presence of 0.2 M Na₂HPO₄ and 0.1 m citric acid)
decreases with increasing temperature (0-60°) and
at 100° decomposition proceeds so rapidly that
its course cannot be followed analytically (at
that temperature the polymerization of TRE can
have a definite effect on the reaction). With
increasing concentration of TRE the stability of
the latter in solution increases (the investigation

Country : Poland
Category :

G-3

Abs. Jour :

45916

Author :
Institut. :
Title :

Orig Pub. :

Abstract : covered the range 21-120 mg % [sic], pH 5-7, 20°), but this effect is less pronounced than the temperature effect. The pH effect is more difficult to determine, but it has been established that the stability of TRE is maximum at pH 6 (the measurements covered the pH range 5-8 at intervals of 0.2-0.5 unit and at temperatures of 20-40°), which coincides with the minimum in its reducing capacity at pH 5-7 (C. Martius and H. Euler, Biochem Z, 271, 9 (1934)). At 40° the stability is

Card: 2/4

Country	: Poland	G-3
Category	:	
Abs. Jour	:	45916
Author	:	
Institut.	:	
Title	:	
Orig Pub.	:	
Abstract	:	greater in neutral-alkaline medium and the greatest TRE losses are observed at pH 3; at 20°, the stability is greater in acid medium and the maximum decomposition rate occurs at pH 7. The effect of the pH of the solution and of the temperature on the decomposition of TRE is possibly related to the presence of three different forms of TRE in solution (undissociated, singly charged ion, and doubly charged ion) and to the establishment of equilibrium between these

Card: 3/4

Country	: Poland	G-3
Category	:	
Abs. Jour	:	45916
Author	:	
Institut.	:	
Title	:	
Orig Pub.	:	
Abstract	: forms under various conditions. The addition of Cu ions to the solution (100 CuSO ₄ per 10 ml) has no apparent catalytic effect on the oxidation of TRE. The TRE content of the solutions was determined with a photoelectric colorimeter after reduction with dichlorophenolindophenol for 5 min.	
	V. Zelenkova	

Card: 4/4

Bogdanska, H.

Problems of reductones in the food industry with special attention being paid to triosereductone. p. 18.

PRZEMYSŁ SPOŻYWCZY. (Stowarzyszenie Naukowo-Techniczne Inżynierów i Techników Przemysłu Spożywczego) Warszawa, Poland. Vol. 13, no. 1/3, 1959.

Monthly list of East European Accessions (EEAI) LC, Vol. ⁹ No. 2, Feb. 19~~60~~.

Uncl.

BOGDANSKI, Kazimierz A.; BOGDANSKA, Halina W.

The magnitudes of error in the determination of L-ascorbic acid while using the photolorimetric method of the American Association of Vitamin Chemists. Chem anal 6 no.6:987-997 '61

1. Department of Vitamin Concentrate Technology, Polytechnical College, Lodz.

BOGDANSKI, K.; BOGDANSKA, H.; WIERZBICKI, M.; OSTROWSKA, I.

Rate of vitamin C penetration from fruit flesh into the surrounding
sucrose syrup. Roczn. chem. przem. 8:47-74 '61.

1. Fruit Horticultural Institute, Skierniewice.

POLAND

ROJMANIKA, H.: The Department of Hygiene of Nutrition PZH (State
Institute of Hygiene (Zaklad Higieny Zywienia PZH).

"Nutritional and Diabetic Value of Fruit Juices".

Warsaw, Pracownicy Polskie, Vol 19, No 1-2, 29 Jan 63, pp 28-32

Abstract: The author discusses dietic and therapeutic value of fruit
juices in relation to the following features: energy sources, vitamin
content, source of water, source of minerals, diuretic activity, deacidi-
fication of the system, influence on excretion of digestive juices,
influence on utilisation of milk proteins, activity in disorders of the
digestive tract, influence on the teeth and nervous system.
This article contains two tables and thirty references. Five of the
references are from the Soviet bloc.

1/1

BOGDANSKI, K. DABROWSKA, M., BOGDANSKA, H.

Potassium content in black currants. Roczn panstw zakl hig 14
no.1:93-95 '63.

1. Institute of the Fermentation Industry and Department of Feeding
Hygiene, State Institute of Hygiene, Warsaw.

MARKIEWICZ, Kazimierz; CHRZANOWSKI, Zenon; BOGDANSKA, Helena

Symptomatic polycythemia in renal cancer. Pol. tyg. lek. 19
no.21:800-801 18 My '64.

1. Z Oddzialu Chorob Wewnetrznych "A" Szpitala imeni M.
Pirogowa w Lodzi; ordynator: dr. med. Kazimierz Markiewicz.

MARKIEWICZ, Kazimierz, dr. med.; PRAZANOWSKI, Miroslaw; CHRZANOWSKI,
Zenon; BOGDANSKA, Helena

Symptomatic polyoethemia in renal cancer. Pol. tyg. lek. 19
no.48:1859-1860 30 N'64.

1. Z Oddzialu "A" Chorob Wewnetrznych Szpitala im. M. Pirogowa
w Lodzi(ordynator: dr. med. Kazimierz Markiewicz).

BOGDANSKI, K.A.; BOGDANSKA, H.W.

Influence of light wavelength on ascorbic acid synthesis on apple fruit. Bul Ac Pol biol 10 no.8:291-296 '62.

1. Laboratory for Vitamin Assay, Research Institute of Pomology, Skierniewice. Presented by E. Pijanowski.

BOGDANSKA, Halina

New aspects of the role of bioflavonoids. Roczn panstw zakl hig
14 no.1:97-109 '63.

1. Department of Feeding Hygiene, State Institute of Hygiene, Warsaw.

BOGDANSKI, R.A.; BOGDANSKA, H.W.

The influence of cold storage on the content of scorbic acid
in eight varieties of apples. Przem spoz 15 no.11:39-41 '61.

1. Instytut Sadownictwa w Skierniewicach

BOGDANSKI, Kazimierz A.; BOGDANSKA, Halina W.

The magnitudes of error in the determination of L-ascorbic acid while using the photocolometric method of the American Association of Vitamin Chemists. Chem anal 6 no.6:987-997 '61.

1. Department of Vitamin Concentrate Technology, Polytechnical College, Lodz.

*

BOGDANSKI, K.A.; BOGDANSKA, H.W.

Changes in ascorbic acid levels in apples of different varieties in the course of storage. Acta agrobot 14 no.1: 5-23 '63.

1. Laboratory of Vitamin Assay, Institute of Pomology, Skierniewice.

BOGDANSKA, Maria

Alumina ceramics with circonia added. Przegl elektroniki 3
no.7:366-367 JI '62.

1. Przemyslowy Instytut Elektroniki, Warszawa.

67. Lowering operating temperature of an activated-carbon stripping unit; nuclear-purity coke; chromatographic estimation of aromatics. Z. Pomykala, L. Gorzki, and W. Bagdanek. *Bull. Polish Inst. Petrol.*, 1958, 6, 10 (Suppl. No. 10 (Kielce)), 1958, 12. —3 separate short papers dealing with: (1) twofold increase of the efficiency of adsorbents by lowering their operating temp from 35° to 0° C by means of expanding propane; (2) double-distilled naphthalene serves as a source of pure carbon which can be used for the manufacture of graphite suitable for use in nuclear reactors; (3) the method is more accurate than aniline point. It is based on retention of aromatics by the adsorbent and subsequent color estimation by refractivity method.

183
424

11
172
112

BOGDANSKA, W.

An adaptation of the chromatographic method of determining the content of the chromatographic method of determining the content of aromatic hydrocarbons. p. 167.

CHIMIA ANALITYCZNA. Warszawa, Poland, No. 8, August 1959.

Monthly List of East European Accessions (EEAI) LC, Vol. 8, No. 11
November 1959.

Uncl.

BOGDANSKAYA

POLAND / Chemical Technology. Food Industry.

H

Abs Jour: Ref Zhur-Khimiya, No 22, 1958, 75564.

Author : Bogdansky, Bogdanskaya.

Inst : Not given.

Title : A Value of Black Currant in the Production of Concentrates.

Orig Pub: Przem. spozywczy, 1957, 11, No 10, 441-442.

Abstract: The high content of ascorbic acid and Vitamin P in black currants makes it a valuable raw material for the production of concentrates of the mentioned vitamins.

Card 1/1

67

13-06-DAN-3-11-71

POL.

603813:577.1066

Bogdan A. Studies over the Mechanism of the Antioxidant Action of L-Ascorbic Acid (Vitamin C) in Apple Juices.

„Badania nad mechanizmem antyoksydacyjnego działania kwasu L-askorbinowego (witaminy C) w sokach jablkowych”. *Prace Instytutu Spółwyczy*, No. 5, 1953, pp. 167-171, 3 figs., 1 tab.

The author, on the basis of manometric measurements of the activity of polyphenoloxidases, the polyphenolic tannin content in which oxidize the ascorbic acid, throws the kinetics of L-ascorbic acid oxidation in apple juices. The degree of oxidation depends on the lg of ascorbic acid concentration in the product studied the content of 1 mg of ascorbic acid resulted in an average absorption of 1 mmol of oxygen per minute and a loss of 1/63 mg of the same acid. The author concludes his work by giving practical pointers as to the most effective means of storing the apple and addition of ascorbic acid to apple juice with a view to developing the anti-oxidant action.

BOGDANSKI, A.

Supplementary notes on the study of the antioxidizing mechanism of l-ascorbic acid.

P. 138(Przemsl Spozywczy. Vol. 10, no. 3, Mar. 1956, Warszawa, Poland)

Monthly Index of East European Accessions (EFAI) LC. Vol. 7, no.2,
February 1958

BERGER, Yudko Bentsianovich; BOGDANSKIY, Aleksandr Sergeyevich;
YABLOKOV, V.I., red.; GALAKTIONOVA, Ye.N., tekhn. red.

[Organization of specialized mechanization units] Spe-
tsializirovannaya baza mekhanizatsii. Moskva, Avtotrans-
izdat, 1963. 101 p. (MIRA 16:12)
(Cranes, derricks, etc.)

BOGDANSKI, Jan, mgr inż.

Machinery for the processing of mineral raw materials. Przegl
mech 23 no.9/10:289-291 25 My '64.

1. Pomeranian Machine Construction Works, Bydgoszcz.

BOGDANSKI, Janusz

Reaction kinetics of water and alcohols with hexahydro 1,3,5-triacrylyltriazine. Nauki matem przyrod Lodz no. 15: 105-111 '63.

1. Katedra Technologii Chemicznej, Uniwersytet, Lodz.

WRONSKI, Mieczyslaw; BOGDANSKI, Janusz

Kinetics of cyanoethylation reaction of water, alcohols, amines,
and sulfhydryl compounds. Nauki matemat. przyrod. Lodz no.14:153-174
'63.

1. Katedra Technologii Chemicznej, Uniwersytet, Lodz.

BOGDANSKI, K.; JANECKI, J.

Studies on the influence of several preparation parameters of analysis extract taken from plant material on the results of determining ascorbic acid. Rocznik nauki rolno-lesnej 88 no.1: 159-163 '63.

1. Laboratorium Witaminologiczne, Instytut Przemysłu Farmaceutycznego Warszawa.

BOGDANSKI, Kazimierz; DASIAR, Ludmila

Gradient levels of the localization of ascorbigen and free ascorbic acid in the head of the Italian cabbage, (*Brassica oleracea* var. Sabanda L.) Rocznik nauki rolniczej 88 no. 2: 437-440 '64.

1. Vitaminological Laboratory, Institute of the Pharmaceutical Industry, Warsaw, and Department of Technology of Nutriment, Technical University, Lodz.

..BOGDANSKI, Kazimierz; GOLINOWSKI, Wladyslaw; BOGACINSKI, Boguslaw; PAJOR,
Wiktor, Janusz; NIEWIADOMSKA, Katarzyna; PINOWSKI, Jan; STESLICKA,
Wanda

Scientific papers abstracted. Kosmos biol 13 no.6:533-549 '64.

CA

Antibiotic substances. K. Bogdanaki. *Przemysl Rolny i Spolymery* 4, 64-8(1950).—A review with 29 references. W. Szybalski

1957

CA

Methods of purification in enzymology. K. Bogdanaki.
Pracnyk Rolny i Spodyvarny 4, 181-7(1950).—A review with
14 references. W. Baybulaki

1751

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12

Selected publications dealing with fish-processing industry. K. Rogdanaki. *Przemysł Rolny*; Spod. 4, 343-6 (1950).--A review with 35 references. W. Rayhalski

BOGDANSCY, K.; BOGDANSEY, H.

"Oxidation, an Important Problem in the Juice Industry." p.15
(PRZEMYSŁ ROLNY I SPOŻYWCZY Vol. 7, no. 1, Jan. 1953 Warszawa, Poland)

SO: Monthly List of East European Accessions, LC, Vol. 3, no.5, May 1954/Uncl.

BOGDANSKI, K.

"An Oxidation-Reduction Potential." p.253
(PRZEMYSŁ ROLNY I SPOŻYWCZY Vol. (7) no. 7, July 1953 Warszawa, Poland)

SO: Monthly List of East European Accessions, LC, Vol. 3, no. 5, May 1954/Uncl.

BOGDANSKI, K; BOGDANSKY, H

Influence of storage on the vitamin C content of apples, 446. (PRZEMYSŁ ROLNY I SPOŻYWCZY,
Warszawa, Vol. 8, no. 12, Dec. 1954.)

SO: Monthly List of East European Accessions, (EEAL), LC, Vol. 4, No. ⁶1, ⁴Jan. 1955,
Uncl.

Bogdański, Kazimierz Antoni.

POL. 4

V Apparent content of vitamin C in pasteurized apple juices.
 I. Effect of length and temperature of heating on reduction ability of apple juices in presence of dichlorophenol-indophenol. Kazimierz Antoni Bogdański and Halina Wiktoris Bogdańska (Pawtech. Gdańsk, Poland). *Zeszyty Nauk. Politech. Gdańsk. Chem.* No. 1, 53-60 (1954) (French summary).—The authors found that with an increase of the heating temp. (from 70° to 100°) and (or) of the heating time (up to 5 hrs.) there is an increase in the content of reducing substances in apple juice. The reduction ability of these substances (which belong probably to the group of *reducing* *substances*) is equiv. to the reduction ability of ascorbic acid, as detd. volumetrically and colorimetrically by the reduction of dichlorophenol-indophenol (3) (Tilman's reagent). The amt. of substances reducing I was 0-2 mg./l. before heating; after heating for 5 hrs. at 70° the above amt. rose gradually to 6.6 or after heating for 5 hrs. at 100° the amt. rose from 0 to 12.1 mg./l. Hence the detn. of vitamin C content by the I method (especially in food preserved by heating) has to be considered uncertain. A paradox is sometimes reached when the analysis by the above method shows that an overheated (over-pasteurized) product has more vitamin C than a properly pasteurized one. 32 references.

F. J. Hendel

BOGDANSKI, K.

"Achievements of vitaminology in Poland in the 10-year period of People's Poland with special reference to the food industry," Przemysl Rolny I Spozywczy, Warszawa, Vol 8, No 8, Aug. 1954, p. 262.

SO: Eastern European Accessions List, Vol 3, No 11, Nov 1954, L.C.

Correlation between the degree of...
assortment and content in...
the H. A. ...
The ...
... of ...

Bogdanowski, K.

POL . . .

Influence of storage of different apple varieties on L-ascorbic acid content as function of changes in firmness of the parenchyma. H. Bogdanowska and K. Bogdanowski (Roczn. Nauk rol., 1954, 69, A, 385-403).--Ascorbic acid contents of 20 varieties are compared. Losses in ascorbic acid during a preliminary four-weeks storage period (average temp. 6°) averaged 1% (of the initial amounts) per day; during a subsequent six-weeks period (average temp. 3.5°), ascorbic acid contents either increased or decreased, increases being positively correlated with the retention of firmness by the parenchyma. (77 references.)
P. S. ARUP.

BOGDANSKY, KAZIMIERZ.

Poland/Chemical Technology - Chemical Products and Their Application. Food Industry,
I-28

Abst Journal: Referat Zhur - Khimiya, No 19, 1956, 63653

Author: Bogdansky, Kazimierz; Bogdanska, Halina

Institution: None

Title: Effects of Storage Conditions on Vitamin C Content of Apples

Original

Periodical: Wplyw przechowywania jablek na zawartosc witaminy C. Przem. rolny i
spozywczy, 1954, 8, No 12, 446-451; Polish; Russian and French resumes

Abstract: On storage of 3 varieties of apples, for 5 months at 0.2 and 4^o, a decrease in vitamin C content has been found to occur in all instances on ripening of the apples as determined by changes in consistency of the pulp. In one variety was noted synthesis of l-ascorbic acid during the first month of storage under 3 different sets of temperature conditions.

Card 1/1

BogDANSKI, K. A.

3

Stability of L-dehydroascorbic acid in aqueous solutions.
K. A. Bogdński and H. V. Bogdanowa. *Bull. acad. polon. sci. Ser. B*, 3, 41-4 (1955).—The effect of temp. between 0 and 100° and of pH between 3 and 7 on the stability of solns. of L-dehydroascorbic acid (I) was studied. Solns. of I were prepd. by oxidizing solns. of ascorbic acid (II) for 10 min. at 10° by means of ascorbic acid oxidase. I was detd. by bacterial reduction to II, followed by titration with dichlorophenolindophenol. Stability is favored by low temps. and low pH values. Murray Haber.

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BOGDANSKIY, ~~MI~~

POLAND / Microbiology. General Microbiology.

F-1

Abs Jour : Ref Zhur - Biol., No 2, 1958, No 5150

Author : Bogdanskiy, Zeletskiy

Inst : Not given

Title : Pectolytic Properties of Some Strains of Mold Fungi

Orig Pub : Acta microbiol. polon., 1956, 5, No 3-4, 411-415

Abstract : Of 27 fungal strains, the most active hydrolysers of pectin were 1 strain of *Mucor piriformis* and two strains of *Aspergillus niger*.

Card : 1/1

BOGDANSKI, K.

BOGDANSKI, K. Food for children, p. 234.

Vol. 10, no. 6, June, 1956
PRZEMYSŁ SPOZYWCZY
TECHNOLOGY
Warsaw, Poland

So. East Accession Vol. 6, no. 2, Feb. 1957

BOGLANSKI, K.

Black currants as a source of vitamins C and P, p. 334.
(Przemysl Spozywczy, Vol. 10, No. 8, Aug 1956, Krakow, Poland)

SO: Monthly List of East European Accessions (EEAL) Lc. Vol. 6, No. 8, Aug 1957. Uncl.

BOGDANSKI, K.

BOGDANSKI, K. 7th Scientific Conference on fruit growing. p. 379.
Vol. 10 no. 9 Sept. 1956
PRZEMYSŁ SPOZYWCZY, Warsaw Poland

SOURCE: East European Accessions List (EEAL) Vol. 6 No. 4 April 1957

POLAND/Chemical Technology - Chemical Products and Their Application - Food Industry. H.

Abs Jour : Ref Zhur - Khiriya, No 9, 1958, 30617

Author : Bogdanski, K.^I, Zalewski, W., and Bagdanska, H.
Inst : ~~_____~~^A

Title : Investigation of the Composition and Properties of Black Current Berries.

Orig Pub : Roczn Nauk Rolniczych, 173, No 1, 123-143, 1956, (in Polish with summaries in English and Russian)

Abstract : The suitability for processing of nine types of black currents has been investigated. The acid content of the berries varied from 537 to 669 me, the content of pectins was 0.69-3.15%, of ascorbic acid was 168.7 mg % (243.8-106.6 mg %), the thickness of the skins was 9-30 μ , that of the cuticle 4-16 μ , and the strength of attachment of the berries was 174-236 dynes.

Card 1/1

29

Bogdanski

Country : POLAND H-17
Category : Chemical Technology. Pharmaceuticals. Vitamins.
 Antibiotics
Abs. Jour : Ref Zhur-Khimiya, No 14, 1959, No 50686

Author : Bogdanski, K.
Institute : -
Title : Investigation of the Decomposition Kinetics
 of L-Dihydroascorbic Acid in Water Solutions

Orig Pub. : Roczn. technol. i chem. zywn., 1957, 1, 55-68
Abstract : No abstract.

Card: 1/1

H-78

EXCERPTA MEDICA Sec.2 Vol.11/1 Physic-Biochem, etc. Jan 58

Bogdanski, K. A.

97. CONSTANT ERROR IN DETERMINATION OF DEHYDROASCORBIC ACID BY THE MICROBIOLOGICAL REDUCTION METHOD. Błąd stały w analizie kwasu dehydroaskorbinowego metodą mikrobiologicznej redukcji. Bogdański K. A. Kat. Technol. Odżywek i Koncentr. Witamin. Politechn., Zdz. ROCZN. PANST. ZAKŁ. HIG. 1957, 8/1 (1-18) Graphs 9 Tables 6

The kinetics of microbiological reduction of dehydroascorbic acid by Esch. coli strain ATCC 9492 was studied. It was shown that in the conditions of the experiment (pH 5.9, suitable concentration of bacterial cells, short period of reaction) a total recovery of ascorbic acid from dehydroascorbic acid is possible. The simultaneous reaction: dehydroascorbic acid \rightarrow diketogulonic acid is comparatively slow under these conditions. A table for calculation of irreversible loss of dehydroascorbic acid is included.

Żydowo - Gdańsk

BOGDANSKI, K.

Fruit concentrates. p. 108.

(PRZEMYSŁ SPOŻYWCZY. Vol. 11, No. 3, Mar. 1957, Warszawa, Poland.)

SO: Monthly List of East European Accessions (EFAL) Lc. Vol. 6, No. 10, October 1957. U²cl.

BOGDANSKI, KAZIMIERZ

POLAND/Chemical Technology - Chemical Products and Their
Application. Food Industry.

H-28

Abs Jour : Ref Zhur - Khimiya, No 8, 1958, 26793

Author : Bogdanski Kazimierz

Inst :

Title : Frozen Ready-Made Dishes.

Orig Pub : Przem. spozywczy, 1957, 11, No 10, 424-429

Abstract : Cinsideration of problems involved in the production,
packaging and storage of frozen dishes, and also of
their rapid defrosting.

Card 1/1

- 71 -

BOGDANSKY

PCLAND / Chemical Technology. Food Industry.

H

Abs Jour: Ref Zhur-Khimiya, No 22, 1958, 75564.

Author : Bogdansky, Bogdanskaya.

Inst : Not given.

Title : A Value of Black Currant in the Production of Concentrates.

Orig Pub: Przem. spozywczy, 1957, 11, No 10, 441-442.

Abstract: The high content of ascorbic acid and Vitamin P in black currants makes it a valuable raw material for the production of concentrates of the mentioned vitamins.

Card 1/1

67

POLAND/Chemical Technology. Chemical Products and Their
Application, Part 3. Food Industry.

H

Abs Jour: Referat. Zhurnal Khimiya, No 21, 1958, 72229.

Author : K.A. Bogdanski, H. Bogdanska.

Inst : _____

Title : Upon the Stability of l-Dehydroascorbic Acid in
Aqueous Solutions.

Orig Pub: Roczn. nauk rolniczych, 1957, A75, No 3, 367-411.

Abstract: The stability of aqueous solutions of dehydroascorbic acid (I) in the concentrations of 4.5 and 9.3 mg % was studied at 0, 15, 30, 50, 70, 75, 80, 90 and 100°. I is the stablest at 0°, even at pH = 5.9, the content of I was more than 40% of the initial amount after 6 days, and it was 20% after 12 days. The stability of I drops with the temperature rise, and it rises with

Card : 1/2

POLAND/Chemical Technology. Chemical Products and Their
Application, Part 3. Food Industry.

H

Abs Jour: Referat. Zhurnal Khimiya, No 21, 1958, 72229.

the drop of pH. No stabilizing effect of milk and
fruit or vegetable juice additions was revealed.

Card : 2/2

BOGDANSKI, K.

Combined method for vitamin C assay in biological and food products. p. 21.

ROZNIKI TECHNOLOGII I CHEMII ZYWNOSCI. ANNALS OF FOOD TECHNOLOGY AND CHEMISTRY.
(Polska Akademia Nauk. Komitet Technologii i Chemii Zywnosci) Warszawa,
Poland. Vol. 3, 1958

Monthly List of East European accession (EFAI), LC. Vol. 8, No. 9, September,
1959. Uncl.

Bogdanski, K.

The degree of preservation of ascorbic acid in black currants after being picked.
p. 83.

PRZEMYSŁ SPOŻYWCZY. (Stowarzyszenie Naukowo-Techniczne Inżynierów i Techników
Przemysłu Spożywczego) Warszawa, Poland. Vol. 13, no. 1/3, 1959.

Monthly list of East European Accessions (EEAI) LC, Vol. ⁹No. 2, Feb. 1960.

Uncl.