

*Papers in international journals*

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### **Thesis**

Formation of thermic mutagens in cooked meat products and model systems, Lund, October, 1992.

### **Reviews**

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### **Editorial**

Skog K. and Alexander J. (Eds), 2006, Acrylamide and other hazardous compounds in heat-treated foods, Woodhead Publishing Ltd., Cambridge, UK, ISBN-13:978-1-84569-011-3

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#### *Other publications*

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