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BRANCHED LONG CHAIN FATTY ACIDS IN BACTERIA
FROM THE BOVINE RUMEN

A thesis presented in partial fulfilment of the requirements
for the degree of Master of Agricultural Science
in Animal Science

by

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1965

ACKNOWLEDGEMENTS

The author is indebted to his supervisor, Dr. J.C. Hawke, for his advice and guidance throughout this study; to Dr. M.G. Rumsby for acting in a supervisory capacity in the absence of Dr. Hawke; and to Dr. R.T.J. Clarke of the Plant Chemistry Division, D.S.I.R., for the gift of the freeze-dried culture of Streptococcus bovis, and for helpful discussions on the microbiological problems encountered.

The advice of Mr. T. Gerson of the Fats Research Division, D.S.I.R., is gratefully acknowledged.

Appreciation is extended to Mr. G. Wilson, and the members of the farm staff at the No. 2 dairy unit, for making available and supervising the care of the animals used in this study.

Special thanks are due to the Massey University library staff for their capable assistance, to Miss M. Marriott for her diligence and patience while typing this thesis, and to Miss D. Scott for the reproduction of the figures.

The author would also like to thank all his friends for their encouragement during the course of this study.

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