

US Patents:

- Underwood, G. L., and J. J. Rozum, US Patent #5,840,362 "Method of Removing Hydrocarbons from Liquid Smoke and Flavoring Compositions" May 1998.
- Underwood, G. L., and J. J. Rozum, US Patent #6,713,106 "Method of Making Bacon Products" March 2004.
- Underwood, G. L., and J. J. Rozum, US Patent #6,884,446 "Article for Browning and Flavoring Foodstuffs" April 2005.
- Underwood, G. L., and J. J. Rozum, US Patent #7,282,229 "Article and Method for Browning and Flavoring Foodstuffs" October 2007.

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