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***The May-June issue of *Cereal Chemistry*, Volume 52, has been divided into two parts. Part I, pages 283-438, consists of regular technical articles. Part II, pages 1r-183r, consists of papers presented at the 59th Annual Meeting of the AACC, Montreal, Canada, during the Symposium: Rheology of Wheat Products. The symposium reviewed this subject. The publication of the symposium as a special part of *Cereal Chemistry* is an experiment proposed by the AACC Publications Committee and approved by the Board of Directors. Published in this form, the proceedings will be available to AACC members at no additional cost; nonmembers will be able to purchase this particular issue at nominal cost.**

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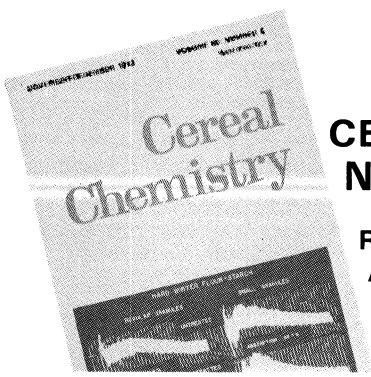
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CEREAL CHEMISTRY Volume 52: Number 3, Part II

Rheology of Wheat Products: A Symposium

To complete the present volume of Cereal Chemistry (Number 52), order Number 3, Part II—Rheology of Wheat Products: A Symposium

Rheology, the science dealing with deformation and flow of matter, has been highly developed in the mathematical sense and as it applies to ideal materials. Its application to quantitatively describe the properties and behavior of complex systems such as wheat-flour doughs has developed more slowly.

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- 5) Rheology and the Conventional Bread and Biscuit Making Process;
- 6) Rheology and the Continuous Breadmaking Process;
- 7) Rheology of Durum Wheat Products;
- 8) The Rheology of Concentrated Gliadin Solutions;
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