## SUBJECT INDEX

Aflatoxin  corn harvest, 1973; in contaminated, insect- damaged corn (Shotwell et al.) 620 destruction of; during fermentation and by- product isolation from artificially contaminated grains (Dam et al.) 705 in corn before harvest; production by isolates from corn silks and corn insects (Fennell et al.) 770 in corn; a new method for quantitation (Seitz and Mohr) 179 two-dimensional TLC procedure for determination in corn (Alexander and Baur) 699	pentosans on dough, bread and bread staling rate (Kim and D'Appolonia)
Air classification adjustment of rheological properties of flours by (Dick et al.)	fertilization on selected amino acids of (Pomeranz et al.)
Amino acids  composition of dark and yellow hard kernels separated from red winter wheat (Hubbard et al.)	Bran effect of mill by-products and soy protein or the physical characteristics of expanded snack foods (Breen et al.)
gliadin homology revealed through (Bietz et al.)	bran and fiber in (Pomeranz et al.) 25 characterization of starches from various tubers and their use in (Ciacco and D'Appolonia)
Baking  effect of chlorination of flour on pan-cake qualities (Seguchi and Matsuki) 287  effects of pH, mixing time, and moisture level on the quality of pan-cake from reconstituted flour (Seguchi and Matsuki) 1056  enhancement of maturing agents by metaphosphates (Vidal and Gerrity) 272  lipids on pan-cake qualities (Seguchi and Matsuki) 918  malt interdependence in a sugar-free formula (Finney et al.) 1259  nutrient composition of selected wheat	effect of horsebean flour and protein isolate on aroma and flavor profile (Patel et al.)
products (Matthews and Workman)	

factors affecting mechanical dough development (Tipples and Kilborn) . 92 high-fiber (Prentice and D'Appolonia)	II. starch and pentosans (MacArthur and D'Appolonia)
1084	Cellulose
properties of concentrated plant proteins by vital gluten and dough conditioners	fiber in breadmaking (Pomeranz <i>et al.</i> )
(Fleming and Sosulski) 1124	
quality; as affected by methyl bromide	Cereal grains
fumigation (Orth et al.) 713	lipid content of; milled and baked products
	(Weihrauch and Matthews) 444
quality; effects of wide microwave power	
range (Doty and Baker) 717	pressure digestion of (Lorenz et al.) 281
seventy-minute sugar-free formula for	
conventional high-protein (Magaffin et al.)	Corn
760	offotovin in (Lillahai ar al.)
storage stability with several surfactant	aflatoxin in (Lillehoj et al.)
additives (Bean et al.) 1159	aflatoxins; a new method for quantitation
using defatted and reconstituted wheat	(Seitz and Mohr) 179
flours. I. (Chung et al.) 454	changes in lysine and tryptophan content
using defatted and reconstituted wheat	during germination of normal and mutant
flours. II. (Chung et al.) 484	seeds (Jones and Tsai) 565
water binding by differential thermal	contaminated, insect-damaged; aflatoxin
analysis; melting mode (Bushuk and	distribution in (Shotwell et al.) 620
Mehrotra) 326	effect of mill by-products and soy protein on
with fortified flours (Rubin et al.) 895	the physical characteristics of expanded
(1.001.01.01.01.01.01.01.01.01.01.01.01.0	snack foods (Breen et al.) 728
Brewers' spent grain	enzymatic hydrolysis of starch granules
high-fiber bread (Prentice and	from several endosperm mutants (Fuwa et
D'Appolonia) 1084	al.) 230
in protection, the state of the	ergosterol as an indicator of fungal invasion
Cake and cookies	in (Seitz <i>et al.</i> ) 1207
baking properties of peanut flour by	estimation of moisture by infrared
enzymatic and chemical hydrolysis	spectroscopy (Stermer et al.) 345
(Beuchat) 405	fractionation and characterization of
cookie diameter; effects of flour fraction	alcohol-soluble reduced corn endosperm
composition on (Yamazaki et al.) 352	glutelin proteins (Paulis and Wall)
layer cakes containing 30 to 70% wheat bran	
(Springsteen et al.) 193	fractionation of by air classification
nutrient composition of selected wheat	(Stringfellow et al.) 415
products (Matthews and Workman)	germ protein isolate; germ effect of, bound
	lipid on flavor of (Nielsen et al.) 503
	insects and Aspergillus flavus; aflatoxin in
quality characteristics of soft wheats (Nagao	(Fennell <i>et al.</i> )
et al.)198	lysine changes in germinating normal and
	mutant seeds (Chibber et al.) 558
Carbohydrates	micronutrient additions to cereal grain
$\beta$ -glucan determination in oats and barley	products (Rubin et al.) 895
(Wood et al.) 524	protein and oil contents; variation by years
chemical nature of polysaccharides from	(Earle) 70
yam and cassava flours (Sefa-Dedeh and	starches compared with amylose starch
Rasper) 746	(Vose)
distribution in early-harvested barley grain	storage; chitin as a measure of fungal growth
(Gohl et al.) 690	(Donald and Mirocha) 466
effect of polysaccharides from yam and	two-dimensional TLC procedure for
cassava flours on the rheological behavior	determining aflatoxins in (Alexander and
of wheat dough (Sefa-Dedeh et al.)	Baur) 699
813	077
mixtures; analysis with automated liquid	
chromatographic system (Scobell et al.)	
905	Dehulling
pin milled and air-classified flour streams.	cereal grains and grain legumes for
	Drawn and Brain regames 101

developing countries (Reichert and Youngs)	inhibition by alcohol (Eldridge et al.)1229
Dough Chopin Alveographe as a rheological tool;	proteolytic; distribution of carboxypeptidases in developing and germinating wheat kernels (Kruger and
deformation measurements of (Launay et al.)1042	Preston)
conditioning effect of 6-acyl esters of L-ascorbic and D-isoascorbic acids (Hoseney et al.)	Errata Alexander, R. J., and M. C. Baur (Vol. 54, p. 699)
crumb softeners, strengtheners; binding during breadmaking (De Stefanis et al.)	Hackler, L. R. (Vol. 54, p. 984) 1170
effect of certain compounds on mixing	Fermentation destruction of aflatoxins during (Dam et al.)
properties (Weak et al.)	effect of certain nutrients on the gas produced in preferments (Ling and Hoseney)
"unmixing" (Tipples and Kilborn) 92 lipid composition in; levels of surfactants in (Chung and Tsen)	corn in liquid supplements using (Skoch et al.)
properties in biaxial extension (Launay et al	Fertilizer
sample 100-g dough molder (Shogren and Finney)	nitrogen; effects on selected amino acids of hulled and hull-less barley cultivars (Pomeranz et al.)
	Fiber
straight-grade and extended-extraction flours (Watson et al.)	brewer's spent yeast in bread (Prentice and D'Appolonia)
analysis. II.; effect of mixing, protein	Flour
content, damaged starch, improvers and salt on bound water (Bushuk and Mehrotra)	Agtron reflectance values of (Watson and Shuey)
Enzymes aspartokinase levels in germinating normal	(Clements)
and opaque-2 maize (Chibber et al.)	good and poor quality (D. R. Goforth et al.) 1249
changes in the catalases of wheat during kernel growth and maturation (Kruger)	cassava; effect of polysaccharides from on the rheological behavior of wheat dough (Sefa-Dedeh et al.)
comparative susceptibility to amylases of starches from different plant species and several single endosperm mutants and their	chickpea; varietal differences in, in relation to water vapor sorption (Sethi et al.)
double-mutant combinations with	chlorination of on pan-cake qualities
opaque-2 inbred Oh43 maize (Fuwa et al.)230 determination of diastatic activity of cereal	(Seguchi and Matsuki) 287 composite; water-soluble nonstarchy polysaccharides of (Sefa-Dedeh and
flours using the Ottawa Starch Viscometer (Paton and Voisey)	Rasper)

Ottawa Starch Viscometer (Paton and Voisey)	Germination maize seed; changes in lysine and tryptophan content (Jones and Tsai)
regrinding and redressing (Shuey et al.)	Gluten  near infrared diffuse reflectance spectra of wheat and wheat components (Law and Tkachuk)
baking studies (D'Appolonia) 53 pin milled, air-classified (MacArthur and D'Appolonia)	effect of fatty acids and their sodium salts on solubility in water (Kobrehel and Bushuk)  833 subunit composition (Khan and Bushuk)  588 Insects as vectors of Aspergillus flavus; population differences on two corn hybrids (Fennell et al.)  770
residues in resulting from malathion application in an operating mill (McGregor)	Instruments and instrumentation effect of wheat class on near infrared reflectance (Watson et al.)
wheat; Soxhlet extraction of (Clements)	isolate from corn germ (Nielsen et al.)

	4400
effect on pan-cake qualities (Seguchi and Matsuki)	rapid method determination of diastatic activity of cereal flours using the Ottawa Starch Viscometer (Paton and Voisey)
(11.)	Milling
sterol; in rice bran (Kuroda et al.)	Milling
wheat-flour, quantitative studies of by an elution method (Clements)	Agtron reflectance values of flour (Watson and Shuey)
	Youngs)
Methods	effect of roll temperature on flour yield with
	the Brabender Quadrumat (Jeffers and
Agtron reflectance values of flour (Watson	Rubenthaler
and Shuey)	eighty per cent extraction flour by tail-end
atomic absorption spectrophotometry; in	
estimating ash content of hard red spring	regrinding and redressing (Shuey et al.)
wheat (Watson et al.)	42
automated liquid chromatographic system	evaluation of durum wheat (Shuey et
for analysis of carbohydrate mixtures	al.)1026
(Scobell <i>et al.</i> )905	fractionation of defatted wheat and corn
$\beta$ -glucan determination in oats and barley	germ flours by air classification
(Wood et al.)	(Stringfellow et al.)415
bread studies using the melting mode	hard red spring wheat; effects of microwave
(Bushuk and Mehrotra)326	conditioning (Doty and Baker)717
determining the extent of fungal invasion in	malathion residues found in mill fractions
grains by an ergosterol assay (Seitz et	(McGregor)
al.)1207	micro unit for producing durum semolina
dough studies using the boiling mode	(Vasilijevic <i>et al.</i> ) <b>397</b>
(Bushuk and Mehrotra)311	rheological properties; air-classified flour
dough studies using the melting mode	(Dick et al.)
(Bushuk and Mehrotra)320	,
fiber in cereals (Baker)	• • •
flour-water mixograms, effects of mixer	Minerals
speed, dough temperature and water	calcium binding by hydroxypropyl distarch
absorption on (Baig and Hoseney) 605	phosphate and unmodified starches (Hood
gas production rate (Shogren et al.) 665	and O'Shea)
glucoamylase and $o$ -toluidine for starch	cereal grains, flours (Lorenz et al.)
(Chiang and Johnson)	
moisture content in wheat by near-infrared	content and composition in wheat kernels
diffuse reflectance spectrophotometry	(Dikeman and Pomeranz)183
(Law and Tkachuk) 874	effect of certain nutrients on the gas
moisture estimation by infrared	produced in preferments (Ling and
spectroscopy (Stermer et al.)345	Hoseney)
pressure digestion of cereal grains and flours	estimating ash content of flour mill streams
for mineral analysis by atomic absorption	of hard red spring wheat (Watson et al.)
(Lorenz et al.)	
(LUTCHZ et at.)	micronutrient additions to cereal grain
quantitation of aflatoxin in corn (Seitz and	products (Rubin et al.)895
Mohr)	zina hipavoilability and functionality
quantitative studies of wheat-flour lipids by	zinc bioavailability and functionality
an elution method (Clements)	(Ranhotra et al.)

Nutrition	phytate analysis using ion-exchange
application of animal data to human protein	procedure: application to textured
nutrition (Bodwell)	vegetable proteins (Harland and
bioavailability and functionality of zinc in	Oberleas)
various organic and inorganic sources	phytin-containing particles isolated from
(Ranhotra <i>et al.</i> )	rice scutellum (Ogawa and Kasai) 1029
acyl esters of L-ascorbic acid (Hoseney et	Proteins
al.)	amino acid sequences (Jones and Mak)
bread fortified with concentrated plant	
proteins and lysine (Fleming et al.)	and oil contents of corn; variation by years
1238	(Earle)
composition of selected wheat products	application of animal data to human nutrition (Bodwell)958
(Matthews and Workman) 1115 fiber in cereals (Baker) 360	binding of crumb softeners and dough
iron in bakery products for hemoglobin	strengtheners during breadmaking (De
regeneration in anemic rats (Miller)	Stefanis <i>et al.</i> )
	compositional changes in the developing
PER of soy and whey protein mixtures and	grain of high- and low-protein wheat
its decrease by alkaline treatment (De	(Donovan <i>et al.</i> )
Rham et al.)	fortified with (Fleming et al.) 1238
variability (Steinke)949	dark hard and yellow hard kernels separated
protein quality in humans (Young et al.)	from red winter wheat (Hubbard et al.)
929	778
straight-grade and extended-extraction	effect of staling rate and bread crumb
flours (Watson <i>et al.</i> )	pasting properties (Kim and D'Appolonia)
and soybean (Robinson and Kao) 1192	effect on the role of starch (Kim and
and soybean (Robinson and Rao) 1192	D'Appolonia)
Deste	effects of nitrogen fertilization on lysine,
Pasta effect of durum wheat air-classified flours	threonine and methionine of hulled and
on spaghetti quality (Breen et al.) 737	hull-less barley cultivars (Pomeranz et al.)1034
semolina protein changes during spaghetti	efficiency ratio pitfalls and causes of
processing (Dexter and Matsuo) 882	variability (Steinke)949
	electron microscope research on sunflower
Peanuts	protein bodies (Saio et al.) 1171
modification of cookie-baking properties of	fractionation and characterization of
peanut flour by enzymatic and chemical hydrolysis (Beuchat)405	alcohol-soluble reduced corn endosperm glutelin proteins (Paulis and Wall) . 1223
nyarorysis (beachar)	gliadin homology, revealed through N-
Pentosans	terminal amino acid sequence analysis
carbohydrates of various pin milled and air-	(Bietz et al.)
classified flour streams (MacArthur and	high- and low-protein wheats,
D'Appolonia)	compositional changes in the developing
effect on dough, bread and staling rate (Kim and D'Appolonia)225	grain of (Donovan et al.)
effect on retrogradation of wheat starch gels	Moroccan-type bread (Patel et al.)
(Kim and D'Appolonia)150	379
near infrared diffuse reflectance spectra of	isolate from corn germ; effect of bound lipid
wheat and wheat components (Law and	on flavor (Nielsen et al.) 503
Tkachuk)	nutritive value; quality in humans (Young et al.)929
Phytic acid	of mutants of barley grain (Singh and
comparison of scutellar and aleurone	Sastry)1
electron-dense particles by transmission	peptide-bound and free lysine levels in
electron microscopy including energy-	germinating maize seeds (Chibber et al.)
dispersive X-ray analysis (Tanaka et al.)	plant; breadmaking properties in (Fleming
ui.j	paint, oreadmaking properties in (Fleming

November-December SUBJECT INDEX 1301

and Sosulski)	alkaline pH (De Rahm et al.)238 rapid proteolysis of glycinin by pepsin and
	trypsin (Lynch et al.)
removal from gluten-starch wash water (Finley)131	tempeh and miso from (Robinson and Kao)
salt-soluble; chromatographic fraction and composition of (El-Negoumy <i>et al.</i> )	Starch
semolina; changes during spaghetti processing (Dexter and Matsuo) 882	amylose starch characteristics compared with corn and wheat starches (Vose)
soy, cheese whey; fortification of (De Rham et al.)238	binding of crumb softeners and dough strengtheners (De Stefanis et al.) 13
wheat flour; properties of from selected mill stream (Nelson and McDonald)	carbohydrates of various pin milled and air- classified flour streams (MacArthur and
wheat-flour; ultrastructural changes in during fixation and embedding (Crozet)	D'Appolonia)
n	toluidine (Chiang and Johnson)429
Rice comparison of scutellar and aleurone	effect of heating on the freeze-etch ultra- structure of hydroxpropyl distarch phos-
electron-dense particles by transmission electron microscopy including energy-	phate and unmodified tapioca (Allen et al.)
dispersive X-ray analysis (Tanaka et al.)	effect of protein content and storage temperature (Kim and D'Appolonia)216
scutellum; isolated phytin-containing particles of (Ogawa et al.) 1029	enzymatic hydrolysis of starch granules from different plant species and endosperm
sterol lipids in bran (Kuroda et al.) 997 structure of grain (Watson and Dikeman)	mutants of corn (Fuwa et al.)230 from various tubers and their use in bread-baking (Ciacco and D'Appolonia)1096
n .	gelatinization in extruded products (Chiang
Rye alkylresorcinols (Verdeal and Lorenz)	and Johnson)
	in snack foods (Breen <i>et al.</i> )
Scanning electron microscopy of bread (Pomeranz et al.)25	wheat and wheat components (Law and Tkachuk)
used to show structure of rice grain (Watson and Dikeman)	potato and corn in liquid supplement (Skoch et al.)
Sorghum	protein removal from gluten-starch wash water (Finley)131
estimation of moisture content by infrared spectroscopy (Stermer et al.)345	unmodified; calcium binding by (Hood and O'Shea)
high-lysine grain; yield and chemical composition of fractions from the dry milling of (Anderson et al.)855	Storage effect on Agtron reflectance values of flour
g o ( <b></b>	(Watson and Shuey)
Soybeans	
alcohol treatment of; improved flavor (Eldridge et al.)	stability of soy-fortified wheat flour blends (Bean et al.)
protein; effect on the physical character-	Sugar
istics of expanded snack foods (Breen et al.)	gastrointestinal response to oat and wheat milling fractions in older women (Meyer and Calloway)110
• *	2/:

Surfactants binding of crumb softeners and dough strengtheners during breadmaking (De Stefanis et al.)	evaluation of soft wheats from different parts of the world and their utilization in Japan (Nagao et al.)
Hill)1270	(Watson and Heyne)
Vitamins	hexaploid (Jones and Mak)511
micronutrient additions to cereal grain products (Rubin et al.)895	high- and low-protein wheat; chemical composition (Donovan et al.)638 high- and low-protein; compositional changes in development; starch synthetic
Wheat	capacity; protein synthetic capacity; environmental influences (Lee and Hill)
alkylresorcinols in (Verdeal and Lorenz)	
catalases during kernel growth and maturation (Kruger)	micro unit for producing durum semolina (Vasiljevic et al.)