Subject Index

Pages of errata are in italics.

Acid
  hydrochloric; effect on dough properties (Bakhoun and Ponte), 37

Aflatoxin
  contamination of corn (Huff and Hagler), 152
  contamination of preharvest corn (Lillich et al), 136
  production of bin-stored corn, with relation to dry matter loss (Seitz et al), 9
  production in relation to dry matter loss and kernel damage during storage of high-moisture corn (Seitz et al), 100

Air classification
  of field peas and fava beans; effect of seed moisture content on (Tyler and Panchuk), 31

Alkali
  effect on protein viscosity and on sulphydryl and disulfide (Gaucher-Chouquette and Boulet), 435

Amino acids
  composition of grain dusts (Hubbard et al), 20
  composition of two commercial oat groats (Zarkadas et al), 323
  soluble rice proteins; comparison among varieties (Iwasaki et al), 192
  \( \alpha \)-Amylase
  barley malt supplement in leavened chapatis (Swaranjeet et al), 367
  colorimetric assay of in sorghum (Mathewson et al), 156
  effect of water-bath temperature on falling number values (Varriano-Marston et al), 151
  of field sprouted durum wheat (Matsuoe et al), 468
  inhibition by purothionins; communication to the editor (Jones and Meredith), 321
  methods to measure in wheat and flour (D`Appolonia et al), 254
  from millet (Abdul-Hussein and Varriano-Marston), 351
  relationship to triticate grain shriveling (Peña and Bates), 454
  in sound and germinated durum wheat during pasta processing and spaghetti cooking (Kruger and Matsuo), 26
  from wheat and fungal sources; hydrolysis of beta-limit dextrin (Kruger and Marchylo), 488

Amylograph
  factor affecting viscosity upon starch gelatinization (Ghiasi et al), 262
  pasting ability of wheat flours and starches (Meredith and Pomeranz), 355

Ascorbic acid
  determination in wheat flours, dough conditioners, and vitamin C tablets (Lookhart et al), 69
  dough flow (Lillard et al), 291
  interaction with dietary fiber (Omaye et al), 440

Autofluorescence, characteristics of individual wheat caryopsis tissues (Jensen et al), 477

Baking
  cake batter viscosity and expansion upon heating (Gaines and Donelson), 237
  cake; contribution of chlorinated flour fractions to cake crumb stickiness (Gaines and Donelson), 378
  cake; effect of flour aging on batter expansion (Clements and Donelson), 121
  cake; effect of heated flour lipids on batter expansion (Clements and Donelson), 125
  cookies; factors affecting dough stickiness and consistency (Gaines and Kwolek), 507
  cookies; influence of dough absorption level and time on stickiness and consistency in sugar-snap doughs (Gaines), 404
  development of single-stage cake mix (Lee et al), 389
  protein fractions and bread baking (Hamada et al), 296
  quick bread; dry roasted navy bean flour incorporated in (Dryer et al), 319
  rheology of corn dough (Paudua and McL. Whitney), 361
  of rice flour bread and cake (Nishita and Bean), 46, 236

Barley
  endosperms; starch degradation (MacGregor and Matsuo), 210
  estimate of malt extract by NIR (McGuire), 510
  lipid distribution in (Bhatty), 154
  rheological properties of roll-cooked grits (Anderson), 265
  Beta-glucanase
  purification for use in beta-D-glucan assays (Prentice), 231

Bioavailability
  of sorghum protein, relationship to kernel structure (Hahn et al), 132

Bran
  calcium binding properties; pH and component effects (Rendleman), 302
  insoluble dietary fiber from, bile salt binding and water-holding capacity related to particle size (Mongeau and Brassard), 413
  wheat; interactions with water-soluble vitamins (Omaye et al), 440

Vol. 59, No. 6, 1982  549
zinc binding properties; pH and component effects (Rendleman and Grobe), 310

Bread and bread making

L-ascorbic acid and isomeric ascorbic acids (Lillard et al), 291
changes in flour proteins during dough mixing (Danno and Hoseney), 249
effects of germination on mung and garbanzo bean properties (Finney et al), 520
effect of mixing and water on inhibitors of yeast activity in wheat flour doughs and slurries (Finney et al), 385
effect of partial sodium chloride replacement by other salts on dough rheology and breadmaking (Salovaara), 422
flat; dough molder for (Rubenthaler and Faridi), 72
fortified; magnesium powder in (Ranhotra and Winterringer), 446
glutelin and gliadin fractions in reconstituted wheat flours (Finney et al), 449
legume protein isolates in (Hsu et al), 344
loaf volume and mixing requirement vs. lipid content (Chung et al), 14, 158
phytic acid loss during (Tangkongchit et al), 216
replacement of sodium with potassium and magnesium, sensory limitations (Salovaara), 427
response to combined salt and acid (Bakhoum and Ponte), 37
with rice flour (Nishita and Bean), 46, 236
ultrastructure of (Fretzdorff et al), 113
use of brewer's spent grain bran (Dreece and Hoseney), 89
wheat; carbohydrate and protein digestibility in (Ranhotra et al), 493
Brewer's spent grain milling and use of bran in bread making (Dreece and Hoseney), 89

Cakes and cookies

cake batter viscosity and expansion upon heating (Gaines and Donelson), 237
cakes; contribution of chlorinated flour fractions to crumb stickiness (Gaines and Donelson), 378
cakes; development of laboratory scale single-stage mix (Lee et al), 389
cakes; effect of flour aging on batter expansion (Clements and Donelson), 121
cakes; effect of heated flour lipids on batter expansion (Clements and Donelson), 121
cakes; effect of sugars on starch gelatinization in (Spies and Hoseney), 128
cakes; navy bean hulks in spice-flavored (De Fouw et al), 229
cakes; optimization of laboratory-scale single-stage cake mix (Lee and Hoseney), 392
cakes; relationship between flour chlorination rate and cake crumb stickiness (Gaines), 149
cookies; effects of heat treatment and level of navy bean hulks in (De Fouw et al), 245
cookies; factors affecting dough stickiness and consistency (Gaines and Kwoke), 507
cookies; influence of dough absorption level and time on stickiness and consistency in sugar-snap doughs (Gaines), 404
Calcium binding by bran and bran components (Rendleman), 302
Carbohydrates
digestibility of in wheat breads (Ranhotra et al), 493
of field bean (Salimath and Tharanathan), 430
impact on exothermic reaction of cereals and cereal products (Raemy and Lülliger), 189
sweetness-structure correlation in (Daniel and Whistler), 92
Cereal

amyase activity compared to carbohydrate profile in germinating seeds of wheat, rice, and barley (Parvathy and Sadasivam), 543
insoluble dietary fiber from, bile salt binding and water-holding capacity related to particle size (Mongeau and Brassard), 413
phytate and total-P levels in sorghum and sorghum products (Doherty et al), 373
thermal behavior of, studied by heat flow calorimetry (Raemy and Lülliger), 189
Cereal grains sorghum protein in vitro analysis of availability (Hahn et al), 132
Chlorination contribution of chlorinated flour fractions to cake crumb stickiness (Gaines and Donelson), 378
relationship between flour chlorination rate and cake crumb stickiness (Gaines), 149
Cooking nutritive value of supplemented pasta as affected by (Molina et al), 34
Corn detection and detoxification of aflatoxin contaminated (Huff and Hagler), 152
effect of moisture, temperature, and storage time on subsequent storability (Perez et al), 205
fungal growth, aflatoxin production, and dry matter loss during storage at high moisture (Seitz et al), 100
fungal growth and dry matter loss during bin storage (Seitz et al), 9
preharvest; aflatoxin contamination of kernels (Lillich et al), 136
tortillas; cooking procedures (Khan et al), 279

Cottonseed

NIR for gossypol (Birth and Ramey), 516

Crackers

microbiology of sponge (Fields et al), 23

Dehulling

effects on bean flour functionality (Deshpande et al), 396

Dietary fiber
calcium binding properties of wheat bran components (Rendleman), 302
zinc binding properties of wheat bran components (Rendleman and Grobe), 310

Differential scanning calorimetry

comparison with light microscopy for measuring starch gelatinization (Ghasri et al), 258

Dough

ambient temperature, humidity, and flour moisture content influence on stickiness and consistency of cookie doughs (Gaines and Kwoke), 507
bread; magnesium powder in (Ranhotra and Winterringer), 446
changes in flour proteins during mixing (Danno and Hoseney), 249
corn; rheological characterization of (Padua and McI. Whitney), 361
effect of salts on dough rheology (Salovaara), 422
flow of, effect of L-ascorbic acid and its isomers (Lillard et al), 291
influence of dough absorption level and time on stickiness and consistency in sugar-snap cookie doughs (Gaines), 404
instrument to measure sheeting and molding property (Kilborn and Preston), 171
laboratory molder for flat breads (Rubenthaler and Faridi), 72
mixing; effect of rheologically active compounds on relative viscosity of proteins (Danno and Hoseney), 196
mixing; effect of sodium chloride and sodium dodecyl sulfate (Danno and Hoseney), 202
mixing properties and protein fractions (Hamada et al), 296
ultrastructure of (Fretzdorff et al), 113
wheat flour; effect of mixing on effectiveness of antimicrobial and antymycotic agents (Finney et al), 385

Electrophoresis

effect of germination on legume protein isolates (Hsu et al), 344
of gliadins of U.S. wheats (Jones et al), 181
of glutenin and gliadins fractions (Finney et al), 449
of soluble rice proteins, comparison among long, medium, and short grain varieties (Iwasaki et al), 192
specific gliadin component from wheat (Howes and Kosmolak), 485
standardized method for wheat gliadins (Lookhart et al), 178

Enzymes

α-amyase activity, measurement in sprouted wheat (Mathewson et al), 108, 545
α-amyase digestibility of corn starch granules (Knutson et al), 512
colorimetric α-amyase assay in sorghum (Mathewson et al), 156
digestive; interaction of rice hemicellulose with trace minerals and their release by (Mod et al), 538
high-performance aqueous gel permeation chromatographic analysis of beta-limit dextrin by alpha-amylases (Kruger and Marchylo), 488
lipolytic (Matlashewski et al), 418
from Trichoderma reesei for use in beta-D-glucan assays (Prentice), 231

Errata

Chung et al (Vol. 59, p. 19), 158
Nishita and Bean (Vol. 59, p. 47), 236
Paton et al (Vol. 58, p. 528), 158
Spies and Hoseney (Vol. 59, p. 108), 545

Extrusion cooking

HTST; moisture and flour type effect on extrudate properties of wheat starch and flour (Faubion and Hoseney), 529
HTST; protein and lipid effects on extrudate properties of wheat starch and flour (Faubion and Hoseney), 529

Falling number

effect of water-bath temperature (Varriano-Marston et al), 151

Fatty acids

distribution and type in histological components of rice (Bradbury and Collins), 159

Fermentation

chappatties, with leavening and supplements (Swaranjeet et al), 367
modified extensigraph procedure for measuring stretching properties of fermented dough (Kilborn and Preston), 381
yeast; in defined medium containing gums (Bruinsma and Finney), 402
Ferric phytate
structural model for, implications for phytic acid analysis (Thompson and Erdman), 525
Fiber
in commercially available oat groats (Zarkadas et al), 323
dietary; from cereals and brans, bile salt binding and water-holding
capacity related to particle size (Mongeau and Brassard), 413
dietary; navy bean hulls as source of (De Fouw et al), 229
effects of heat treatment and level of navy bean hulls in sugar-snap
cookies (De Fouw et al), 245
interactions with water-soluble vitamins (Omaye et al), 440
test for flour (Williams and Starkey), 318
Flour
brown rice from thin kernels (Wadsworth et al), 50
cake; contribution of chlorinated flour fractions to cake crumb stickiness
(Gaines and Donelson), 378
chlorination; chlorine location and quantitation (Huang et al), 496
chlorination; water binding effects (Huang et al), 500
comparison of methods to measure α-amylase (D’Appolonia et al), 254
corn-, rheology of dough made from (Padua and Mc L. Whitney), 361
crude fiber test for (Williams and Starkey), 318
dough mixing; effect of sodium chloride and sodium dodecyl sulfate
(Danno and Hoseney), 202
effect of aging on batter expansion in cakes (Clements and Donelson), 121
hard red winter wheat; loaf volume and mixing requirement vs. nonpolar
lipids (Chung et al), 14, 158
method for determining ascorbic acid in (Lookhart et al), 69
modified extensigraph procedure for measuring stretching properties of
fermented dough (Kiriloff and Prestyn), 381
protein fractions and bread-baking quality (Hamada et al), 296
quantification of botanical constituents by autofluorescence (Jensen et al), 477
relationship between flour chlorination rate and cake crumb stickiness
(Gaines), 149
rice; grinding method impact on (Nishiha and Bean), 46, 236
sprouting effects using reconstitution studies (Ciacco and D’Appolonia),
77
wheat; amylograph pasting ability of (Meredith and Pomeranz), 355
wheat; characterization of pentosans from (Ciacco and D’Appolonia), 96
wheat; fraction of protein (Doekes and Wennekes), 276
wheat; gas production formula containing guar or xanthan gum in place of
(Bruinsma and Finney), 402
wheat; HTST extrusion cooking for moisture and flour type effects on
extrudate properties (Faubion and Hoseney), 529
wheat; HTST extrusion cooking protein and lipid effects on extrudate
properties (Faubion and Hoseney), 533
Folate
stability in fortified foods; communication to the editor (Colman), 236
Gelatinization
starch; determination by X-ray diffraction (Owuwu-Ansah et al), 167
Germination
effect on functional and bread-baking properties on legume proteins
(Hsu et al), 344
levels of α-amylase and sugars in sound and germinated durum wheat
during processing (Kruger and Matsuo), 26
Gliadin
carbon-13 NMR characterization and implications for conformational
structure (Schofield and Baiuau), 240
electrophoregrams of U.S. wheats (Jones et al), 181
extraction from wheat flour (Doekes and Wennekes), 276
purification of specific protein from wheat whole meal (Howes and
Kosmolak), 485
surface hydrophobicity of (Popineau and Godon), 55
Gluten
gel filtration of wheat gluten proteins (Preston), 73
reconstitution of glutenin and gliadin fractions (Finney et al), 449
wheat; gel electrophoresis, gel filtration, and carbon-13 NMR
characterization and implications for conformational structure and
interactions of subunits (Schofield and Baiuau), 240
Glutenin
carbon-13 NMR characterization and implications for conformational
structure and nature of interactions between subunits (Schofield and
Baiuau), 240
residual protein after extraction of albumins plus globulins and gliadins
(Doekes and Wennekes), 276
Grains
development of wheat cryopreservation (Bechtel et al), 336
dust; amino acid composition of (Hubbard et al), 20
dust; treatment with oil to reduce dust emission during handling (Lai and
Miller), 444
lipase activity in (Matlashewski et al), 418
oat groats, amino acid composition (Zarkadas et al), 323
Gum
guar or xanthan, to measure yeast activity (Bruinsma and Finney), 402
optimization of gum-egg white-water system for single-stage cake mixes
(Lee and Hoseney), 392
Instructions to authors, iii
Instruments and instrumentation
extensigraph, for measuring stretching properties of fermented dough
(Kilborn and Prestyn), 381
laboratory dough molder for flat breads (Rybenthaler and Faridi), 72
to measure dough sheething and molding property (Kilborn and Prestyn), 171
measuring systems for energy consumption during flour milling (Kilborn et al), 284
modified adhesion test for measuring stickiness in sorghum porridges
(Cagampang et al), 234
new instrument for measuring α-amylase activity in grain (Mathewson et al), 108, 545
Legumes
beans; functional properties (Deshpande et al), 396
effects of heat treatment and level of navy bean hulls in sugar-snap
cookies (De Fouw et al), 245
field peas and faba beans; air classification of (Tyler and Panchuk), 31
navy bean flours; incorporation in quick bread (Dryer et al), 319
protein isolates, use in breads (Hsu et al), 344
Lipase
activity in oat flour suspensions and soluble extracts (Matlashewski et al), 418
Lipids
distribution and type in histological components of rice (Bradbury and
Collins), 159
distribution in barley grains (Bhatty), 154
effect of aging on batter expansion in cakes (Clements and Donelson), 121
distribution of heated flour lipids on batter expansion in cakes (Clements and
Donelson), 125
in wheat and flour, comparison with mixing requirement and loaf volume
potential (Chung et al), 14, 158
Methods
α-amylase determination in wheat and flour (D’Appolonia et al), 254
batter viscosity and expansion upon heating (Gaines and Donelson), 237
chromatography of zein on phosphocellulose and sulfopropyl sephadex
(Eisen), 272
cross-polarization, magic-angle spinning carbon-13 NMR in
characterization of structure and interactions (Schofield and Baiuau), 240
to determine phytate and total-P in sorghum (Doherty et al), 373
to determine phytate in wheat products and feral samples (Ellis and
Morris), 232
for determining ascorbic acid in wheat flours, dough conditioners, and
vitamin C tablets (Lookhart et al), 69
for determining 4-hydroxyproline in oat groats (Zarkadas et al), 323
dough sheething and molding property (Kilborn and Prestyn), 171
for estimating protein in oat groats (Biston and Clamot), 333
hydrophobic interaction chromatography for fractionation of gliadin
components (Popineau and Godon), 55
Instron Tester for rheological characterization of corn dough (Padua and
Mc L. Whitney), 361
NIR for analysis of cottonseed for gossypol (Birth and Ramey), 516
NIR as screening tool for malt extract estimates in sounds barley
(McGuire), 510
small-scale milling to estimate milling quality of soft wheat cultivars and
breeding lines (Yamazaki and Andrews), 207
standardized PAGE of wheat gliadin proteins (Lookhart et al), 178
for treating grain dust to prevent dust emission during handling (Lai and
Miller), 444
Microbiology
of cracker sponges (Fields et al), 23
Millet
pearl; amylolysis of by α-amylase (Abdul-Hussain and Varriano-
Marston), 351
pearl; decortication of (De Francisco et al), 1
pearl; hardness of (De Francisco et al), 5
Milling
decortication of pearl millet and sorghum (De Francisco et al), 1
of durum wheat; phytic acid levels in (Tabekhi and Donnelly), 105
effect of smudge and blackpoint, mildewed kernels, and ergot in durum wheat (Dexter and Matsuo), 63
flour stream analysis (Ciaccio and D'Appolonia), 163
impact milling of field peas and faba beans; effect of seed moisture on (Tyler and Panchuk), 31
measuring systems for energy consumption during flour milling (Kibborn et al), 284
particle size of wheat fiber (Mongeau and Brassard), 413
relationships between kernel thickness and milling quality, edible rice losses during (Wadsworth et al), 50
small-scale; to estimate milling quality of soft wheat cultivars and breeding lines (Yamazaki and Andrews), 270
of soft wheat (Yamazaki and Andrews), 41
Minerals
content of sodium, potassium, and magnesium in bread, partial replacement of sodium chloride (Salovaara), 427
in hard red winter wheat (Dickeman et al), 139
interaction with rice hemicellulose (Mod et al), 538
replacement of sodium with potassium, magnesium, or calcium in baking (Salovaara), 422
total, phytic, and nonphytic phosphorus in chapatties (Swaranjeet et al), 367
Moisture
effect on storability in corn (Perez et al), 205
Moisture isotherm
moisture migration pattern within corn, soy, and dry milk solids and its correlation to individual constituent isotherms (Eckhoff et al), 289
Nutrition
balancing of mineral content of bread, partial replacement of sodium with potassium and magnesium, sensory limitations (Salovaara), 427
enhancement of wheat flour breads with mung and garbanzo bean flours (Finney et al), 520
retention of riboflavin, thiamine, and niacin during processing and cooking of enriched spaghetti (Dexter et al), 328
Oats
amino acid composition (Zarkadas et al), 323
methods for estimating protein (Biston and Clamot), 333
rheological properties of roll-cooked grits (Anderson), 265
Pasta
assessment tests for durum wheat quality (Matsuo et al), 222
effect of cooking on nutritive value of supplemented (Molina et al), 34
effect of smudge and blackpoint, mildewed kernels, and ergot in durum wheat (Dexter and Matsuo), 63
high temperature drying (Wylrand and D’Appolonia), 199
levels of α-amylase and sugars during processing (Kruger and Matsuo), 26
protein quality change in, temperature effect (Labuza et al), 142
retention of riboflavin, thiamine, and niacin during processing and cooking of enriched spaghetti (Dexter et al), 328
spaghetti-making quality; effect of sprout damage (Matsuo et al), 468
Pentosans
characterization of, from wheat flours (Ciaccio and D’Appolonia), 96
characterization and gelling capacity of (Ciaccio and D’Appolonia), 163
Phytic acid
barriers to loss in whole wheat bread (Tangkongchir et al), 216
comparision of ion-exchange and iron precipitation methods (Ellis and Morris), 232
implications for analysis; structural model for ferric phytate (Thompson and Erdman), 525
location and environment effect on its presence in durum wheat varieties and mill fractions (Tabekhia and Donnelly), 105
in sorghum, method for determination (Doherty et al), 373
Protein
alkali treatment, effect on viscosity and on sulphydryl and disulfide (Gaucher-Chouquette and Boulet), 435
changes in flour protein during dough mixing (Danno and Hoseney), 249
denaturation during storage of soybeans (Saio et al), 408
digestibility of in wheat breads (Ranhotra et al), 493
effect of dough mixing on relative viscosity (Danno and Hoseney), 196
formation of wheat endosperm matrix protein (Bechtel et al), 336
fractions and bread-baking quality (Hamaida et al), 296
functional glutenin and gliadin fractions (Finney et al), 449
in hard red winter wheat (Dickeman et al), 139
legumes; effect of germination on (Hsu et al), 344
methods for determination in oat groats (Biston and Clamot), 333
NIR testing in wheat; temperature influence (Williams et al), 473
purification, molecular weight, and isoelectric point of specific gliadin component from wheat (Howes and Kosmolak), 485
quality; in pasta, temperature effect on (Labuza et al), 142
semiautomated in vitro analysis of availability (Hahn et al), 132
soluble rice; gel filtration, electrophoresis, and amino acid patterns (Iwasaki et al), 192
wheat; gel electrophoresis, gel filtration, and carbon-13 NMR characterization and implications for structure and nature of interactions (Schofield and Baiana), 240
wheat flour; composition, effect of N-fertilization (Doeckes and Wennekes), 276
Purothionins
inhibitors of wheat α-amylase; communication to the editor (Jones and Meredith), 321
Rheology
ambient temperature, humidity, and flour moisture content influence on stickiness and consistency of cookie doughs (Gaines and Kwolek), 507
cake batter viscosity and expansion upon heating (Gaines and Donelson), 237
characterization of corn dough as a Bingham plastic and measurement of its parameters (Padua and MCL. Whitney), 361
effect of certain salts on wheat dough rheology (Salovaara), 422
influence of dough absorption level and time on stickiness and consistency in sugar-snap cookie doughs (Gaines), 404
properties of roll-cooked small grain products (Anderson), 265
Rice
hemicellulose; interaction with trace minerals (Mod et al), 538
lipids of, in histological components by 13C NMR (Bradbury and Collins), 159
relationship between kernel thickness and quality, processing losses (Wadsworth et al), 50
soluble proteins; long, medium, and short grain varieties compared (Iwasaki et al), 192
Rye
relationship to triticate grain shellrilling (Peña and Bates), 454
rheological properties of roll-cooked grits (Anderson), 265
Salts
effect on wheat dough rheology and breadmaking (Salovaara), 422
potassium chloride and magnesium salts as sodium chloride replacements, sensory limitations (Salovaara), 427
Semolina
blending of farina and semolina, effect on spaghetti quality (Wyland and D’Appolonia), 199
effect of smudge and blackpoint, mildewed kernels, and ergot in durum wheat (Dexter and Matsuo), 63
Shortening
optimization of fat-emulsifier system for single-stage cake mixes (Lee and Hoseney), 392
Sodium chloride
effect on dough properties (Bakhoun and Ponte), 37
Sorghum
colorimetric determination of α-amylase (Mathewson et al), 156
decortication of (De Francisco et al), 1
hardness of (De Francisco et al), 5
in vitro analysis of protein availability (Hahn et al), 132
method for measuring phytate and total-P levels (Doherty et al), 373
porridge; adhesion test for measuring stickiness (Cagampang et al), 234
Soybeans
protein denaturation during storage (Saio et al), 408
Starch
amylograph viscosity (Ghiasi et al), 262
chlorine location and quantitation effects (Huang et al), 496
corn; enzyme digestibility, gelatinization of granule fractions (Knutson et al), 512
degradation in barley and wheat kernel endosperm (MacGregor and Matsuo), 210
determination of gelatinization (Owusu-Ansah et al), 167
effect of sugars on gelatinization temperature (Spies and Hoseney), 128
gelatinization; comparison of differential scanning calorimetry and light microscopy (Ghiasi et al), 258
gelatinization in flour (Huang et al), 500
interaction with surfactants (Ghiasi et al), 86
in vitro amyloytic digestibility and scanning electron microscopic studies (Salimath and Tharanathan), 430
millet-, amylography of by α-amylase (Abdul-Hussain and Varriano-Marston), 351
relationship to triticate grain shellrilling (Peña and Bates), 454
surfactant effect on gelatinization in excess water (Ghiasi et al), 81
wheat; amylograph pasting ability of (Meredith and Pomeranz), 355
wheat; HTST extrusion cooking for moisture and flour type effects on extrudate properties (Faibion and Hoseney), 529
wheat; HTST extrusion cooking for protein and lipid effects on extrudate properties (Faibion and Hoseney), 533
Storage
of corn in bins, fungal growth and dry matter loss (Seitz et al), 9
effect of moisture, temperature, and storage time on subsequent
storability of corn (Perez et al), 205
of high-moisture corn; fungal growth, aflatoxin production, and dry
matter loss (Seitz et al), 100
protein denaturation of soybeans (Saio et al), 408
of rat diets containing casein and/or soy protein (Warner et al), 175
stability; effects of moisture migration on (Eckhoff et al), 289
Sugar
effect on starch gelatinization (Spies and Hoseney), 128
levels in sound and germinating durum wheat during pasta processing
and spaghetti cooking (Kruger and Matsuo), 26
Sulphhydryl
content in proteins, effect of alkali (Gaucher-Choquette and Boulet), 435
Surfactants
effects on swelling and solubility of wheat starch (Ghiasi et al), 81
in single-stage cake mixes (Lee et al), 389
interaction with starch (Ghiasi et al), 86
Sweetness
correlation with structure in carbohydrates (Daniel and Whistler), 92
Tortillas
evaluation of corn cooking procedures (Khan et al), 279
Triticale
grain shrivelling in secondary hexaploid, α-amylase activity and
carbohydrate content (Peña and Bates), 454
grain shrivelling in secondary hexaploid, morphology of mature and
developing grains (Peña and Bates), 459
Ultrastructure
freeze-fracture-, of wheat flour ingredients, dough, and bread (Fretzdorff
et al), 113
wheat caryopsis development (Bechtel et al), 336
Viscosity
effect of dough mixing on protein (Danno and Hoseney), 196
factors affecting amyllopectin viscosity (Ghiasi et al), 262
Vitamins
retention of riboflavin, thiamine, and niacin during processing and
cooking of enriched spaghetti (Dexter et al), 328
stability of folate in foods; communication to the editor (Colman), 236
Volatiles
penanal and hexanal formed during storage of rat diets (Warner et al),
175
Wheat
cultivar identification by gliadin electrophoregrams (Jones et al), 181
cultivar identification via standardized PAGE method (Lookhart et al),
178
determination of α-amylase in sprouted wheat (Mathewson et al), 108,