

Index to Volume 66

Author Index

- Adamek, P. *See* T. Börjesson, 300
Adewusi, S. R. A. *See* B. A. Osuntogun, 87
Ahokas, H., and L. Naskali. NOTE: High-lysine barley screening with fluorometry and endoproteolytic assays, 135
Ait-Mouh, O. *See* P. Feillet, 26
Alani, S. R., M. E. Zabik, and M. A. Uebersax. NOTE: Dry roasted pinto bean (*Phaseolus vulgaris*) flour in quick breads, 348
Alary, R. *See* M.-F. Gautier, 535
Albers, L. *See* Y. Pomeranz, 536
Allan, R. E. *See* B. H. Hong, 369, 374
Alloncle, M., J. Lefebvre, G. Llamas, and J. L. Doublier. A rheological characterization of cereal starch-galactomannan mixtures, 90
Al-Mashhadai, A., M. Naeem, and I. Bashour. Effect of fertilization on yield and quality of irrigated Yecora Rojo wheat grown in Saudi Arabia, 1
Anderson, R. A. *See* A. J. Peplinski, 117
Aoe, S., M. Nakaoaka, K. Ido, Y. Tamai, F. Ohta, and Y. Ayano. Availability of dietary fiber in extruded wheat bran and apparent digestibility in rats of coexisting nutrients, 252
Atkins, T. D. *See* D. W. Baruch, 56, 59
Autran, J.-C. *See* T. Dachkevitch, 448
Ayano, Y. *See* S. Aoe, 252

Badshah Khattak, A., and C. F. Klopfenstein. Effects of gamma irradiation on the nutritional quality of grain and legumes. I. Stability of niacin, thiamin, and riboflavin, 169
_____, and _____. Effect of gamma irradiation on the nutritional quality of grains and legumes. II. Changes in amino acid profiles and available lysine, 171
Barbeau, W. E. *See* J. M. Johnson, 155
Baruch, D. W., and T. D. Atkins. The Wheat Research Institute Chomper, an instrument that measures crumb flexibility, 56
_____, and _____. Using the Wheat Research Institute Chomper to assess crumb flexibility of staling bread, 59
Bashour, I. *See* A. Al-Mashhadai, 1
Bean, M. M. *See* D. W. Irving, 471
Belitz, H.-D. *See* H. Wieser, 38
Benedito de Barber, C., J. A. Prieto, and C. Collar. Reversed-phase high-performance liquid chromatography analysis of changes in free amino acids during wheat bread dough fermentation, 283
Bern, C. J. *See* D. D. Metzger, 247
Betschart, A. A. *See* T. S. Kahlon, 103
Bettge, A., G. L. Rubenthaler, and Y. Pomeranz. Air-aspirated wheat cleaning in grading and in separation by functional properties, 15
_____, ____, and _____. Alveograph algorithms to predict functional properties of wheat in bread and cookie baking, 81
Bietz, J. A. *See* T. Burnouf, 121
Blake, T. K. *See* J. R. Bunker, 427
Börjesson, T., U. Stöllman, P. Adamek, and A. Kaspersson. Analysis of volatile compounds for detection of molds in stored cereals, 300
Bunker, J. R., R. H. Lockerman, C. F. McGuire, T. K. Blake, and R. E. Engel. Soil moisture effects on bread loaf quality and evaluation of gliadins with reversed-phase high-performance liquid chromatography, 427
Burnouf, T., and J. A. Bietz. Rapid purification of wheat glutenin for reversed-phase high-performance liquid chromatography: Comparison of dimethyl sulfoxide with traditional solvents, 121
Burrows, V. D. *See* P. J. Wood, 97
Bushuk, W. *See* A. Hussain, 353
_____. *See* O. M. Lukow, 531
_____. *See* P. K. W. Ng, 536
_____. *See* M. G. Scanlon, 112, 439
_____. *See* C. K. Wadhawan, 456, 461
Butterfield, R. O. *See* L. L. Navickis, 350

Carr, M. E., and R. L. Cunningham. Glycol glucosides from starch by continuous twin-screw extruder processing, 238
Castell-Perez, M. E. *See* J. F. Steffe, 65

Cavins, J. F. *See* H. L. Wang, 359
Chen, C., Y. P. Chiang, and Y. Pomeranz. Image analysis and characterization of cereal grains with a laser range finder and camera contour extractor, 466
Chen, X. *See* Z. Czuchajowska, 196
Chiang, Y. P. *See* C. Chen, 466
Chow, F. I. *See* T. S. Kahlon, 103
Chung, O. K. *See* K. L. Rho, 276
Collar, C. *See* C. Benedito de Barber, 283
Corder, A. M., and R. J. Henry. Carbohydrate-degrading enzymes in germinating wheat, 435
Cote, G. L. *See* J. M. Gould, 213
Craig, S. A. S., C. C. Maningat, P. A. Seib, and R. C. Hosenev. Starch paste clarity, 173
Cunningham, R. L. *See* M. E. Carr, 238
Curioni, A., A. Del Belin Peruffo, and N. E. Pogna. NOTE: Electro-endosmotic preparative electrophoresis as a one-step method for purification of high molecular weight subunits of wheat glutenin, 133
Czuchajowska, Z., X. Chen, J. Harris, and Y. Pomeranz. Moisture exchange determined by a conductance meter in single kernels of corn blends, 196
_____, and Y. Pomeranz. Changes in maturing wheat as determined by near-infrared reflectance spectroscopy, 432
_____, and _____. Differential scanning calorimetry, water activity, and moisture contents in crumb center and near-crust zones of bread during storage, 305
_____, ____, and H. C. Jeffers. Water activity and moisture content of dough and bread, 128

Dabney, S. M. *See* K. J. Mundy, 42
Dachkevitch, T., and J.-C. Autran. Prediction of baking quality of bread wheats in breeding programs by size-exclusion high-performance liquid chromatography, 448
Dal Belin Peruffo, A. *See* A. Curioni, 133
Davis, A. B. *See* C. S. Lai, 217, 220, 224
Davis, E. A. *See* C. A. LePage, 33
Deffenbaugh, L. B., and C. E. Walker. Comparison of starch pasting properties in the Brabender Viscoamylograph and the Rapid Visco-Analyzer, 493
De Geest, C. *See* J. A. Delcour, 107
Delcour, J. A., S. Vanhamel, and C. De Geest. Physico-chemical and functional properties of rye nonstarch polysaccharides. I. Colorimetric analysis of pentosans and their relative monosaccharide compositions in fractionated (milled) rye products, 107
Dexter, L. B. *See* J. M. Gould, 201
Diekman, M. A. *See* S. L. Martin, 139
Doublier, J. L. *See* M. Alloncle, 90
Durkee, W. R. *See* G. S. Ranhotra, 94
Dyck, P. L. *See* O. M. Lukow, 531

Eckhoff, S. R., and M. R. Okos. Diffusion of gaseous sulfur dioxide into corn grain, 30
El-Shirbeeny, A., and R. Mitkees. The use of gamma irradiation for inducing high-protein rice, 79
Engel, R. E. *See* J. R. Bunker, 427

Fahey, G. C., Jr. *See* J. M. Gould, 201
Faubion, J. W. *See* J. W. Lawton, 519
Fedec, P. *See* P. J. Wood, 97
Feillet, P., Ait-Mouh, O., Kobrehel, K., and Autran, J.-C. The role of low molecular weight glutenin proteins in the determination of cooking quality of pasta products: An overview, 26
Feng, Y., and C. E. McDonald. Comparison of flavonoids in bran of four classes of wheat, 516
Finney, K. F. Note: A five-gram mixograph to determine and predict functional properties of wheat flours, 527
Finney, P. L., and C. S. Gaines. Reduced variance in the sugar-snap cookie baking method using a cylinder and plunger to produce a more

- uniform dough, 405
 _____. See C. S. Gaines, 73
 _____. See L. May, 378
 _____. See M. E. Sorrells, 407
- Fondroy, E. B., P. J. White, and K. J. Prusa. Physical and sensory evaluation of lean white cakes containing substituted fluffy cellulose, 402
- Friday, D., J. Tuite, and R. Stroshine. Effect of hybrid and physical damage on mold development and carbon dioxide production during storage of high-moisture shelled corn, 422
- Frohberg, R. See K. Khan, 397
- Frölich, W. See B. F. Harland, 357
- Fujio, Y., and J.-K. Lim. Correlation between the glass-transition point and color change of heat-treated gluten, 268
- Fulcher, R. D. See D. W. Irving, 471
- Gaines, C. S., and P. L. Finney. Effects of selected commercial enzymes on cookie spread and cookie dough consistency, 73
 _____. See P. L. Finney, 405
- Gardner, J. D. See G. S. Ranhotra, 94
- Gautier, M. F., R. Alary, K. Kobrehel, and P. Joudrier. Communication to the editor: Chloroform/methanol-soluble proteins are the main components of *Triticum durum* sulfur-rich glutenin fractions, 535
- Gelroth, J. A. See G. S. Ranhotra, 19, 94
- Gibson, S. M., and G. Strauss. An assay of molecular mobility in solid corn meal by front-face fluorescence anisotropy, 310
- Godber, J. S. See K. J. Mundy, 42
- Gordon, J. See C. A. LePage, 33
- Gould, J. M., B. K. Jasberg, and G. L. Cote. Structure-function relationships of alkaline peroxide-treated lignocellulose from wheat straw, 213
 _____. _____. L. B. Dexter, J. T. Hsu, S. M. Lewis, and G. C. Fahey, Jr. High-fiber, noncaloric flour substitute for baked foods. Properties of alkaline peroxide-treated lignocellulose, 201
 _____. See B. K. Jasberg, 205, 209
- Grosch, W. See M. C. Kühn, 149
- Guetzlaaff, J. See C. S. Lai, 69
- Handel, K. A. See B. A. Marchylo, 186
- Hanna, M. A. See N. Sharma, 483
- Hansen, L. M., C. S. Setser, and J. V. Paukstelis. Investigations of sugar-starch interactions using carbon-13 nuclear magnetic resonance. I. Sucrose, 411
- Haridas Rao, P., K. Leelavathi, and S. R. Shurpalekar. Effect of damaged starch on the chapati-making quality of whole wheat flour, 329
- Harland, B. F., and W. Frölich. NOTE: Effects of phytase from three yeasts on phytate reduction in Norwegian whole wheat flour, 357
- Harris, C. H. See J. M. Johnson, 155, 158
- Harris, J. See Z. Czuchajowska, 196
- Heinonen, M., V. Ollilainen, E. Linkola, P. Varo, and P. Koivistoinen. Carotenoids and retinoids in Finnish foods: Cereal and bakery products, 270
- Henry, R. J., and H. S. Saini. Characterization of cereal sugars and oligosaccharides, 362
 _____. See A. M. Corder, 435
 _____. See H. S. Saini, 11
- Hizukuri, S. See C. Takeda, 22
- Ho, C.-T. See M. T. Izzo, 47
- Hong, B. H., G. L. Rubenthaler, and R. E. Allan. Wheat pentosans. I. Cultivar variation and relationship to kernel hardness, 369
 _____. _____. and _____. Wheat pentosans. II. Estimating kernel hardness and pentosans in water extracts by near-infrared reflectance, 374
- Hoseney, R. C. See C. S. Lai, 69, 217, 220, 224
 _____. See S. A. S. Craig, 173
 _____. See D. E. Rogers, 3, 6
 _____. See J. Y. Wu, 182
- Hsu, J. T. See J. M. Gould, 201
- Hsu, K. H. See D. D. Metzger, 247
- Huckle, L. See K. Khan, 397
- Hudson, C. A. See T. S. Kahlon, 103
- Huebner, F. R. Assessment of potential breadmaking quality of hard spring wheats by high-performance liquid chromatography of gliadins—Year two, 333
- Hunshal, C. S. See S. K. Thimmaiah, 525
- Hurburgh, C. R., Jr. See S. G. Schmitt, 165
- Hussain, A., M. G. Scanlon, B. O. Juliano, and W. Bushuk. NOTE: Discrimination of rice cultivars by polyacrylamide gel electrophoresis and high-performance liquid chromatography, 353
- Ido, K. See S. Aoe, 252
- Irving, D. W., R. D. Fulcher, M. M. Bean, and R. M. Saunders. Differentiation of wheat based on fluorescence, hardness, and protein, 471
- Izzo, M. T., and C. T. Ho. Protein-lipid interaction during single-screw extrusion of zein and corn oil, 47
- Jackson, D. S., R. D. Waniska, and L. W. Rooney. Differential water solubility of corn and sorghum starches as characterized by high-performance size-exclusion chromatography, 228
- Jasberg, B. K., J. M. Gould, and K. Warner. High-fiber, noncaloric flour substitute for baked foods. Alkaline peroxide-treated lignocellulose in chocolate cake, 209
 _____. _____. and L. L. Navickis. High-fiber, noncaloric flour substitute for baked foods. Effects of alkaline peroxide-treated lignocellulose on dough properties, 205
 _____. See J. M. Gould, 201, 213
- Jeffers, H. C. See Z. Czuchajowska, 128
- Johnson, J. M., and C. H. Harris. Effects of acidulants in controlling browning in cakes prepared with 100% high-fructose corn syrup or sucrose, 158
 _____. _____. and W. E. Barbeau. Effects of high-fructose corn syrup replacement for sucrose on browning, starch gelatinization, and sensory characteristics of cakes, 155
- Johnson, W. J. See P. K. W. Ng, 536
- Joudrier, P. See M.-F. Gautier, 535
- Juliano, B. O. See A. Hussain, 353
- Kadan, R. S., and G. M. Ziegler, Jr. Role of ingredients in the texture of a flanlike food, 161
- Kahlon, T. S., F. I. Chow, C. A. Hudson, F. T. Lindgren, and A. A. Betschart. Influence of wheat bran particle size on vitamins A and E and cholesterol in rats, 103
- Kallio, H. See R. Linko, 478
- Kasperson, A. See T. Börjesson, 300
- Kawashima, K. See P. Siriacha, 445
- Kawasugi, S. See P. Siriacha, 445
- Khan, K., R. Frohberg, T. Olson, and L. Huckle. Inheritance of gluten protein components of high-protein hard red spring wheat lines derived from *Triticum turgidum* var. *dicoccoides*, 397
 _____. G. Tamminga, and O. Lukow. The effect of wheat flour proteins on mixing and baking—Correlations with protein fractions and high molecular weight glutenin subunit composition by gel electrophoresis, 391
- Kimura, S. See H. Takahashi, 337
- Klopfenstein, C. F. See A. Badshah Khattak, 169, 171
- Kobrehel, K. See P. Feillet, 26
 _____. See M.-F. Gautier, 535
- Koivistoinen, P. See M. Heinonen, 270
- Kühn, M. C., and W. Grosch. Baking functionality of reconstituted rye flours having different nonstarchy polysaccharide and starch contents, 149
- Kumpulainen, J. See M. Saastamoinen, 296
- Kwolek, W. F. See A. J. Peplinski, 117
- Laakso, P. See R. Linko, 478
- Lai, C. S., A. B. Davis, and R. C. Hoseney. Production of whole wheat bread with good loaf volume, 224
 _____. J. Guetzlaaff, and R. C. Hoseney. Role of sodium bicarbonate and trapped air in extrusion, 69
 _____. R. C. Hoseney, and A. B. Davis. Effects of wheat bran in breadmaking, 217
 _____. _____. and _____. Functional effects of shorts in breadmaking, 220
- Lai, F. S. See I. Zayas, 233
- Lapveteläinen, A. See R. Linko, 478
- Lawton, J. W., and J. M. Faubion. Measuring kernel hardness using the tangential abrasive dehulling device, 519
- Leelavathi, K. See P. Haridas Rao, 329
- Lefebvre, J. See M. Alloncle, 90
- Lehrfeld, J. High-performance liquid chromatography analysis of phytic acid on a pH-stable, macroporous polymer column, 510
- LePage, C. A., J. Gordon, and E. A. Davis. Physical analysis of isolated gluten model systems heated in an experimental conventional-microwave oven, 33
- Lewis, S. M. See J. M. Gould, 201
- Li, Y. Z., and E. S. Posner. Determination of wheat pilling potential and its influence on flour quality deterioration rate, 365
 _____. and _____. An experimental milling technique for various flour extraction levels, 324
- Lim, J.-K. See Y. Fujio, 268
- Lin, C. S. See J. F. Zayas, 51, 263

- Lindgren, F. T. *See* T. S. Kahlion, 103
- Linko, R., A. Lapvetelainen, P. Laakso, and H. Kallio. Protein composition of a high-protein barley flour and barley grain, 478
- Linkola, E. *See* M. Heinonen, 270
- Liu, K., and P. Markakis. An improved colorimetric method for determining antityptic activity in soybean products, 415
- Llamas, G. *See* M. Alloncle, 90
- Lockerman, R. H. *See* J. R. Bunker, 427
- Lookhart, G. L., M. Menkovska, and Y. Pomeranz. Polyacrylamide gel electrophoresis and high-performance liquid chromatography patterns of gliadins from wheat sections and milled and air-classified fractions, 256
- _____. *See* Y. Pomeranz, 536
- Lorimer, N. L. *See* S. M. Silaula, 486
- Lukow, O. M., P. L. Dyck, and W. Bushuk. Note: Possible linkage of falling number value with gliadin proteins in wheats with genes for improved sprouting release, 531
- _____. *See* K. Khan, 391
- Manabe, M. *See* H. Takahashi, 337
- Maningat, C. C. *See* S. A. S. Craig, 173
- _____. *See* S. Takahashi, 499
- Marchylo, B. A., K. A. Handel, and V. J. Mellish. Fast horizontal sodium dodecyl sulfate gradient polyacrylamide gel electrophoresis for rapid wheat cultivar identification and analysis of high molecular weight glutenin subunits, 186
- Markakis, P. *See* K. Liu, 415
- Marshall, W. E. *See* F. L. Normand, 317
- Martin, S. L., J. Tuite, and M. A. Diekman. Inhibition radioimmunoassay for *Aspergillus repens* compared with other indices of fungal growth in stored corn, 139
- Matsuura, S. *See* H. Takahashi, 337
- May, L., D. A. Van Sanford, and P. L. Finney. Soft wheat milling and baking quality in a soft red winter \times hard red winter wheat population, 378
- Mbuvi, S. *See* C. L. Weller, 273
- McDonald, C. E. *See* Y. Feng, 516
- McGuire, C. F. *See* J. R. Bunker, 427
- Mellish, V. J. *See* B. A. Marchylo, 186
- Menkovska, M. *See* G. L. Lookhart, 256
- Metzger, D. D., K. H. Hsu, K. E. Ziegler, and C. J. Bern. Effect of moisture content on popcorn popping volume for oil and hot-air popping, 247
- Mitkees, R. *See* A. El-Shirbeeny, 79
- Mundy, K. J., J. S. Godber, S. M. Dabney, and R. Rao. Processing characteristics of long-grain rice grown under sprinkler or flood irrigation, 42
- Naeem, M. *See* A. Al-Mashhadi, 1
- Nakaoka, M. *See* S. Aoe, 252
- Naskali, L. *See* H. Ahokas, 135
- Navickis, L. L. Rheological changes of fortified wheat and corn flour doughs with mixing time, 321
- _____. R. O. Butterfield, and T. C. Nelsen. NOTE: A modified electronic torsion sensor for a 10-gram mixograph with computerized data acquisition and analysis, 350
- _____. *See* B. K. Jasberg, 205
- Nelsen, T. C. *See* L. L. Navickis, 350
- Ng, P. K. W., E. Slominski, W. J. Johnson, and W. Bushuk. Communication to the editor: A new perspective on glutenin structure based on fractionation by free-flow preparative isoelectric focusing, 536
- Normand, F. L., and W. E. Marshall. Differential scanning calorimetry of whole grain milled rice and milled rice flour, 317
- Nummela, S. *See* M. Saastamoinen, 296
- Nwasike, C. C. *See* B. A. Osuntogun, 87
- Obizoba, I. C. The nutritive value of mixtures of two varieties of bambara groundnut and sorghum, 249
- Ogundiwin, J. O. *See* B. A. Osuntogun, 87
- Ohta, F. *See* S. Aoe, 252
- Okos, M. R. *See* S. R. Eckhoff, 30
- Ollilainen, V. *See* M. Heinonen, 270
- Olson, T. *See* K. Khan, 397
- Osuntogun, B. A., S. R. A. Adewusi, J. O. Ogundiwin, and C. C. Nwasike. Effect of cultivar, steeping, and malting on tannin, total polyphenol, and cyanide content of Nigerian sorghum, 87
- Paterson, A. H. *See* M. E. Sorrells, 407
- Paukstelis, J. V. *See* L. M. Hansen, 411
- Paulsen, M. R. *See* A. J. Peplinski, 117
- _____. *See* C. L. Weller, 273
- Peplinski, A. J., M. R. Paulsen, R. A. Anderson, and W. F. Kwolek. Physical, chemical, and dry-milling characteristics of corn hybrids from various genotypes, 117
- Pogna, N. E. *See* A. Curioni, 133
- Pomeranz, Y., G. L. Lookhart, G. L. Rubenthaler, and L. Albers. Note: Changes in gliadin proteins during cooking making, 536
- _____. *See* A. Bettge, 15, 81
- _____. *See* C. Chen, 466
- _____. *See* Z. Czuchajowska, 128, 196, 305, 432
- _____. *See* G. L. Lookhart, 256
- _____. *See* D. Sievert, 342
- _____. *See* I. Zayas, 233
- Posner, E. S. *See* Y. Z. Li, 324, 365
- Powers, J. R. *See* H. Toyokawa, 382, 387
- Preston, K. R. Effects of neutral salts of the lyotropic series on the physical dough properties of a Canadian red spring wheat flour, 145
- Prieto, J. A. *See* C. Benedicto de Barber, 283
- Prusa, K. J. *See* E. B. Fondroy, 402
- Ranhotra, G. S., and J. A. Gelroth. Lipidemic responses in rats fed biscuits made with fish oil, 19
- _____, _____. R. D. Reeves, M. K. Rudd, W. R. Durkee, and J. D. Gardner. Short-term lipidemic responses in otherwise healthy hypercholesterolemic men consuming foods high in soluble fiber, 94
- Rao, R. *See* K. J. Mundy, 42
- Reeves, R. D. *See* G. S. Ranhotra, 94
- Reiss, J. Influence of alkylresorcinols from rye and related compounds on the growth of foodborne molds, 491
- Rho, K. L., O. K. Chung, and P. A. Seib. Noodles VIII. The effect of wheat flour lipids, gluten, and several starches and surfactants on the quality of oriental dry noodles, 276
- Richardson, S. J. NOTE: Contribution of proton exchange to the oxygen-17 nuclear magnetic resonance transverse relaxation rate in water and starch-water systems, 244
- Rogers, D. E., and R. C. Hoseney. Effects of fermentation in saltine cracker production, 6
- _____, _____. A fractionation and reconstitution method for saltine cracker flours, 3
- Rooney, L. W. *See* D. S. Jackson, 228
- Rose, K. J. *See* J. F. Steffe, 65
- Rubenthaler, G. L. *See* A. Bettge, 15, 81
- _____. *See* B. H. Hong, 369, 374
- _____. *See* Y. Pomeranz, 536
- _____. *See* H. Toyokawa, 382, 387
- Rudd, M. K. *See* G. S. Ranhotra, 94
- Saastamoinen, M., J. Kumpulainen, and S. Nummela. Genetic and environmental variation in oil content and fatty acid composition of oats, 296
- Saini, H. S., and R. J. Henry. Fractionation and evaluation of triticale pentosans: Comparison with wheat and rye, 11
- _____. *See* R. J. Henry, 362
- Saito, M. *See* P. Siriacha, 445
- Sapirstein, H. D. *See* M. G. Scanlon, 112, 439
- Saunders, R. M. *See* D. W. Irving, 471
- Scanlon, M. G., H. D. Sapirstein, and W. Bushuk. Computerized wheat varietal identification by high-performance liquid chromatography, 439
- _____, _____. Evaluation of the precision of high-performance liquid chromatography for wheat cultivar identification, 112
- _____. *See* A. Hussain, 353
- Schanus, E. G. *See* H. Toyokawa, 382, 387
- Schmitt, S. G., and C. R. Hurlburgh, Jr. Distribution and measurement of aflatoxin in 1983 Iowa corn, 165
- Schwartz, P. B., V. L. Youngs, and D. R. Shelton. Isolation and characterization of lignin from hard red spring wheat bran, 289
- Seguchi, M., and Y. Yamada. Study of proteins extracted from the surface of wheat starch granules with sodium dodecyl sulfate, 193
- Seib, P. A. *See* S. A. S. Craig, 173
- _____. *See* K. L. Rho, 276
- _____. *See* S. Takahashi, 499
- Seilmeyer, W. *See* H. Wieser, 38
- Setser, C. S. *See* L. M. Hansen, 411
- Sharma, N., and M. A. Hanna. A microwave oven procedure for soybean moisture content determination, 483
- Shelton, D. R. *See* P. B. Schwartz, 289
- Shurpalekar, S. R. *See* P. Haridas Rao, 329
- Sievert, D., and Y. Pomeranz. Enzyme-resistant starch. I. Characterization and evaluation by enzymatic, thermoanalytical, and microscopic methods, 342

- Silaula, S. M., N. L. Lorimer, M. E. Zabik, and M. A. Uebersax. Rheological and sensory characteristics of bread flour and whole wheat flour doughs and breads containing dry-roasted air-classified pinto and navy bean high-protein fractions, 486
- Siriacha, P., K. Kawashima, S. Kawasugi, M. Saito, and P. Tonboon-Ek. Postharvest contamination of Thai corn with *Aspergillus flavus*, 445
- Slominski, E. See P. D. W. Ng, 536
- Sorrells, M. E., A. H. Paterson, and P. L. Finney. Milling and baking quality of soft white wheat genotypes subjected to preharvest sprouting, 407
- Steffe, J. F., M. E. Castell-Perez, K. J. Rose, and M. E. Zabik. NOTE: Rapid testing method for characterizing the rheological behavior of gelatinizing corn starch slurries, 65
- Stöllman, U. See T. Börjesson, 300
- Strauss, G. See S. M. Gibson, 310
- Stroshrine, R. See D. Friday, 422
- Takahashi, H., H. Yazaki, M. Manabe, S. Matsuura, and S. Kimura. Distribution of aflatoxin, citrinin, and invading fungal mycelium in rice kernels inoculated with *Aspergillus flavus* and *Penicillium citrinum*, 337
- Takahashi, S., C. C. Maningat, and P. A. Seib. Acetylated and hydroxypropylated wheat starch: Paste and gel properties compared with modified maize and tapioca starches, 499
- Takeda, C., Y. Takeda, and S. Hizukuri. Structure of amyloamylase amylose, 22
- Takeda, Y. See C. Takeda, 22
- Tamai, Y. See S. Aoe, 252
- Tammainga, G. See K. Khan, 391
- Thimmaiah, S. K., D. P. Viswanath, B. S. Vyakarnahal, and C. S. Hunshal. Note: Effect of salinity on yield, seed quality, and biochemical characteristics in *Setaria italica* L., 525
- Tipton, R. C. See M. E. Zabik, 313
- Tonboon-Ek, P. See P. Siriacha, 445
- Toyokawa, H., G. L. Rubenthaler, J. R. Powers, and E. G. Schanus. Japanese noodle qualities. I. Flour components, 382
_____, ____, and _____. Japanese noodle qualities. II. Starch components, 387
- Tuite, J. See D. Friday, 422
_____. See S. L. Martin, 139
- Uebersax, M. A. See S. R. Alani, 348
_____. See S. M. Silaula, 486
- Vanhamel, S. See J. A. Delcour, 107
- Van Sanford, D. A. See L. May, 378
- Varo, P. See M. Heinonen, 270
- Viswanath, D. P. See S. K. Thimmaiah, 525
- Vyakarnahal, B. S. See S. K. Thimmaiah, 525
- Wadhawan, C. K., and W. Bushuk. Studies on vitality of commercial gluten. I. Physical, chemical, and technological characteristics, 456
_____, and _____. Studies on vitality of commercial gluten. II. Solubility fractionation, electrophoresis, and fluorescence results, 461
- Walker, C. E. See L. B. Deffenbaugh, 493
- Wang, H. L., and J. F. Cavins. Yield and amino acid composition of fractions obtained during tofu production, 359
- Waniska, R. D. See D. S. Jackson, 228
- Warner, K. See B. K. Jasberg, 205, 209
- Weisz, J. See P. J. Wood, 97
- Weller, C. L., M. R. Paulsen, and S. Mbuvu. Germ weight, germ oil content, and estimated oil yield for wet-milled yellow dent corn as affected by moisture content at harvest and temperature of drying air, 273
- White, P. J. See E. B. Fondroy, 402
- Wieser, H., W. Seirlneier, and H.-D. Belitz. Reversed-phase high-performance liquid chromatography of ethanol-soluble and ethanol-insoluble reduced glutenin fractions, 38
- Wood, P. J., J. Weisz, P. Fedec, and V. D. Burrows. Large-scale preparation and properties of oat fractions enriched in (1→3)(1→4)- β -D-glucan, 97
- Wu, J. Y., and R. C. Hoseney. Rheological changes in cracker sponges during an 18-hour fermentation, 182
- Wu, Y. V. Protein-rich residue from ethanolic fermentation of high-lysine, dent, waxy, and white corn varieties, 506
- Yamada, Y. See M. Seguchi, 193
- Yazaki, H. See H. Takahashi, 337
- Youngs, V. L. See P. B. Schwartz, 289
- Zabik, M. E., and R. C. Tipton. Pie crust quality: Influence of use of fractionated and reconstituted soft wheat flour of varied protein content, 313
_____. See S. R. Alani, 348
_____. See S. M. Silaula, 486
_____. See J. F. Steffe, 65
- Zayas, J. F., and C. S. Lin. Emulsifying properties of corn germ proteins, 263
_____, and _____. Water retention of two types of hexane-defatted corn germ proteins and soy protein flour, 51
_____, Y. Pomeranz, and F. S. Lai. Discrimination of wheat and nonwheat components in grain samples by image analysis, 233
- Ziegler, G. M., Jr. See R. S. Kadan, 161
- Ziegler, K. E. See D. D. Metzger, 247