

## Recently Accepted Manuscripts

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- Limit Dextrinase from Malted Barley: Extraction, Purification, and Characterization. A. W. MacGregor, L. J. Macri, S. W. Schroeder, and S. L. Bazin. Accepted August 15, 1994. (In this issue)
- Extrusion Process Conditions for Amylose-Lipid Complexing. S. Bhatnagar and M. A. Hanna. Accepted August 19, 1994. (In this issue)
- Evaluation of Starch Damage Values Determined Enzymatically or Amperometrically. D. E. Rogers, J. A. Gelroth, J. M. Langemeier, and G. S. Ranhotra. Accepted August 25, 1994. (In this issue)
- Thermomechanical Behavior of Wheat Gluten Films: Effect of Sucrose, Glycerin, and Sorbitol. G. Cherian, A. Gennadios, C. Weller, and P. Chinachoti. Accepted August 25, 1994.
- Preparation of Granular Cold-Water-Soluble Starches by Alcoholic-Alkaline Treatment. J. Chen and J. Jane. Accepted August 26, 1994. (In this issue)
- Properties of Granular Cold-Water-Soluble Starches Prepared by Shear Thinning Properties of Sorghum Starch. S. N. Subrahmanyam and R. C. Hosney. Accepted September 4, 1994.
- Alcoholic-Alkaline Treatments. J. Chen and J. Jane. Accepted September 6, 1994. (In this issue)
- Single Wheat Kernel Analysis by Near-Infrared Transmittance: Protein Content. S. Delwiche. Accepted September 7, 1994.
- Development of Fermented Dairy Ingredients as Flavor Enhancers for Bread. P. Gelinis and O. Lachance. Accepted September 8, 1994.
- Phenotypic Effects of *opaque2* Modifier Genes in Normal Maize Endosperm. G. L. Moro, M. A. Lopes, J. E. Habben, B. R. Hamaker, and B. A. Larkins. Accepted September 9, 1994.
- Nuclear Magnetic Resonance Imaging and Spectroscopic Studies of Wheat Flake Biscuits During Baking. S. L. Duce, S. Ablett, A. H. Darke, J. Pickles, C. Hart, and L. D. Hall. Accepted September 9, 1994.
- Characterization of Low Molecular Weight Glutenin Subunits in Durum Wheat by RP-HPLC and N-Terminal Sequencing. S. Masci, E. J.-L. Lew, D. Lafiandra, E. Porceddu, and D. D. Kasarda. Accepted September 9, 1994.
- Rheological Properties of Wheat Flour Doughs in Steady and Dynamic Shear: Effect of Water Content and of Some Additives. S. Berland and B. Launay. Accepted September 9, 1994.
- Use of Carbohydrate-Based Fat Substitutes and Emulsifying Agents in Reduced-Fat Shortbread Cookies. C. Sanchez, C. F. Klopfenstein, and C. E. Walker. Accepted September 12, 1994.
- Physical Properties of Two Biological Cushioning Materials from Wheat and Corn Starches. W. Wang, R. A. Flores, and C. T. Huang. Accepted September 12, 1994.
- NOTE: Changes in Mixograms Resulting from Variations in Shear Caused by Different Bowl Pin Sizes. J. L. Hazelton and C. E. Walker. Accepted September 15, 1994. (In this issue)
- NOTE: Rapid Determination of Dry Gluten by Microwave. C. N. Vatsala and P. Haridas Rao. Accepted September 19, 1994. (In this issue)
- Oat Tocols: Concentration and Stability in Oat Products and Distribution Within the Kernel. D. M. Peterson. Accepted September 21, 1994.
- Rheological Properties of Dough Made with Starch and Gluten from Several Cereal Sources. K. E. Petrofsky and R. C. Hosney. Accepted September 22, 1994.
- Energy Value of Blends of Polydextrose and a Synthetic Fat. G. S. Ranhotra, J. A. Gelroth, and B. K. Glaser. Accepted September 23, 1994.
- The FY Sedimentation Test for Evaluation of Flour Quality of Canadian Wheats. J. E. Kruger and D. W. Hatcher. Accepted September 23, 1994.
- Optimizing of Rye Bread Recipes Containing Mono-Diglyceride, Guar Gum, and Carboxymethylcellulose Using the Maturograph and Oven Rise Recorder. E. Mettler and W. Seibel. Accepted September 23, 1994.
- Dielectric Properties and Water Mobility for Starch-Milk Protein-Water Mixtures During Heating. M. N. Tsoubeli, E. A. Davis, and J. Gordon. Accepted September 23, 1994.
- A Fast Method for Wheat Cultivar Differentiation Using Capillary Zone Electrophoresis (CZE). G. Lookhart and S. Bean. Accepted September 23, 1994.
- Starch Solubilization and Retrogradation During Preparation of Tô (Food Gel) from Different Sorghum Cultivars. A. B. Bello, R. D. Waniska, M. H. Gomez, and L. W. Rooney. Accepted September 30, 1994.
- Note on the Effect of Bleaching on Durum Wheat and Spaghetti Quality. A. Debbouz, W. J. Pitz, W. R. Moore, and B. L. D'Appolonia. Accepted October 3, 1994.
- Gel Electrophoresis and Amino Acid Analysis of the Nonprotein Nitrogen Fractions of Defatted Soybean and Almond Meals. W. J. Wolf. Accepted October 4, 1994.
- Effect of Two Different Low Molecular Weight Glutenin Subunits on Durum Wheat Pasta Quality Parameters. M. I. P. Kovas, N. K. Howes, D. Leslie, and J. Zawiskowski. Accepted October 6, 1994.
- Effects of Septoria Leaf Blotch on Soft Red Winter Wheat Milling and Baking Quality. A. L. McKendry, G. E. Henke, and P. L. Finney. Accepted October 14, 1994.
- Effects of Certain Breadmaking Oxidants and Reducing Agents on Dough Rheological Properties. W. Dong and R. C. Hosney. Accepted October 14, 1994.
- Fuel Alcohol Production from Hull-less Barley. W. M. Ingledew, A. Am. Jones, R. S. Bhatti, and B. G. Rosnagel. Accepted October 20, 1994.
- Wheat Flour and Defatted Milk Fractions Characterized by Differential Scanning Calorimetry (DSC). I. DSC of Flour and Milk Fractions. N. Erdogdu, Z. Czuchajowska, and Y. Pomeranz. Accepted October 21, 1994.
- Wheat Flour and Defatted Milk Fractions Characterized by Differential Scanning Calorimetry (DSC). II. DSC of Interaction Products. N. Erdogdu, Z. Czuchajowska, and Y. Pomeranz. Accepted October 21, 1994.
- Analysis of Free and Glycosylated Vitamin B6 in Wheat by HPLC. D. A. Sampson, L. A. Eoff, X. L. Yan, and K. Lorenz. Accepted October 21, 1994.
- Note: Rye Water-Soluble Arabinoxylans Also Vary in Their Contents of 2-Monosubstituted Xylose. C. J. A. Vinkx, J. A. Delcour, M. A. Verbruggen, and H. Gruppen. Accepted November 2, 1994.