

Cereal Foods World®

Volume 56

Author Index

- | | | | | |
|-------------------------|-------------------------|--------------------------|--------------------------------|---------------------------|
| Adhikari, K., 56 | DeBiase, T., 206 | Hogan, C., 206 | Manning, K., 196 | Ray, D. K., 5 |
| Alavi, S., 56 | DeVries, J. W., 238 | Jones, J. M., 124, 174 | Marquart, L., 37 | Robinson, J., 210 |
| Amadou, I., 115 | Dirksen, J., 148 | Jordan, D., 196 | McCleary, B. V., 103, 188, 238 | Rogers, D., 231 |
| Arendt, E. K., 109 | Dodd, A. L., 29 | Kahlon, T. S., 151 | McCurry, S. D., 37 | Roller, S., 5 |
| Axel, C., 109 | Faa, P., 72 | Karkle, E., 56 | Mugford, D. C., 238 | Ryu, G. H., 104 |
| Bach Knudsen, K. E., 65 | Farace, N., 70 | Kaukovirta-Norja, A., 21 | Napolitano, G., 93 | Seib, P. A., 188 |
| Badaracco, S., 130, 250 | Faubion, J. M., 34 | Keller, L., 56 | Nath de Oliveira, D., 29 | Skellern, S., 196 |
| Best, D., 89 | Feng, T., 215, 252 | Koehler, P., 5, 164 | Noort, M. W. J., 5 | Slocum, S., 5 |
| Brewer, L. R., 211 | Fry, J. C., 191 | Kohn, S., 3 | Okuma, K., 238 | Stier, R. F., 128, 219 |
| Bridges, A., 122 | Fulcher, G., 37 | Lærke, H. N., 65 | O'Neill, J., 232 | Thomasson, J. A., 157 |
| Briggs, M., 196 | Gbadamosi, O. S., 115 | Lamsal, B., 55 | Ortiz, D., 143 | van der Goot, A. J., 201 |
| Brunnbauer, M., 164 | Grider, J., 187 | Le, G.-W., 115 | Percy, B., 144 | van Riemsdijk, L. E., 201 |
| Busken, D. F., 42, 257 | Hager, A.-S., 109 | Levenhagen, J., 210 | Poutanen, K., 21 | Weber, J., 5 |
| Cameron, J., 32 | Hauge, D., 37 | Levine, L., 91, 177 | Prosky, L., 238 | |
| Cauvain, S. P., 40, 248 | Heidolph, B. B., 5, 210 | Livermore, A., 206 | Qin, W., 206 | |
| Champ, M., 238 | Heiniö, R.-L., 21 | Mäkinen, O., 162 | Rader, J. I., 238 | |
| Cohen, G., 238 | Herrman, T., 157 | | | |

Subject Index

- | | | | |
|---|---|---|---|
| AACC Intl. Awards, 2011 award winners, 277 | AACC Intl. board elections for 2012–2013, 236 | Apple, health benefits of pomace in extruded cereal products, 56 | Cereal product development in China, 252 |
| 2011 Division award winners, 279 | AACC Intl. Check Sample Analytical Awards, 223 | Baked products | Cereals (column), 128, 219 |
| Cecil F. Pinney Travel Award, 281 | AACC Intl. corporate member spotlight, 74 | colloidal protein particles used in gluten-free bread, 201 | CFW Report |
| Check Sample Analytical Accuracy, 223 | AACC Intl. Report | sodium reduction using potassium bicarbonate, 196 | 3rd C&E spring meeting, 164 |
| Best Student Research Paper Competition, 34 | 2010 Best Student Research Paper Competition, 34 | Baking (column), 40, 42, 248, 257 | EYCSTW 10th anniversary, 162 |
| Student Division Product Development Competition, 29 | AACC Intl. Method 32.50.01 collaborative study, 238 | Beans, potential health benefits and bile acid binding, 151 | First Student Division Young Cereal Chemists meeting, 211 |
| Northwest Section William F. Geddes Memorial Lectureship, 180 | annual report, 260 | Beverages, sorghum tea with pineapple and orange, 29 | Chinese Trends (column), 215, 252 |
| Pacific Northwest Section Student Travel, 180 | Codex 2011 meeting and AACC Intl. methods, 122 | Bile acid binding, health-promoting potential determined using, 151 | Codex status approval for AACC Intl., 181 |
| AACC Intl. Annual Meeting | food safety systems update, 210 | Breakfast cereals, creation of healthy and innovative flavors, 206 | Collaborative study, dietary fiber method 32.50.01, 238 |
| 2011 exhibitors, 274 | Grains for Health Foundation update, 37 | health benefits, 232, 248 | Corn flour, health benefits in extruded cereal products, 56 |
| 2011 preview, 167 | Treasurer's Report for FY2011, 261 | Carbohydrates, gluten-free diets and fiber intake, 109 | |
| AACC Intl. Approved Methods | AACC Intl. Student Product Development Competition, 268 | | Dietary fiber |
| dietary fiber method 32.50.01 approved, 223 | AACC Intl. Student Travel Awards, 267 | | AACC Intl. Method 32.50.01 collaborative study, 238 |
| new videos and calculator sanctioned, 94 | AACC Intl. year in review, 260 | | copassengers in whole-grain rye and oats, 65 |
| NIR method 39-01.01 approved, 47 | | | definition, assay, and analytical challenges, 188 |

- evolution of definitions and methods and role of AACC Intl., 103
- gluten-free diets and intake, 109
- proposed Health Canada definition, 94
- Editorial
- S. Kohn, 3
- B. Lamsal, 55
- B. V. McCleary, 103
- D. Ortiz, 143
- J. Grider, 187
- D. Rogers, 231
- Engineering (column), 91, 177
- Errata, 97, 135
- Extrusion, health benefits of corn/apple pomace, 56
- Fermentation, production of traditional processed millet-based foods and beverages using, 115
- Flavor forecast, consumer taste trends for 2011, 70
- Flavor solutions, creation of healthy and innovative flavors, 206
- Food safety
- 2010 Food Safety Modernization Act, 128, 219
- integrated management systems and GFSI compliance, 144
- nutrition nexus, industry and consumer strategies, 174
- role of grain traceability and advances in tracking systems, 157
- sanitation programs, wet and dry cleaning methods, 148
- systems update, 210
- Food trends, changing consumer attitudes, 32
- GFSI compliance, integrated food safety management systems, 144
- Gluten-free bread, use of colloidal protein particle network, 201
- Gluten-free diets, impact on nutritional status, 109
- Grain food supply, Grains for Health Foundation update, 37
- Grain fractions, health benefits and bile acid binding, 151
- Grain traceability, role in food safety and advances in tracking systems, 157
- Health and Nutrition (column), 130, 250
- Health benefits
- breakfast cereals, 248
- potential determined by in vitro bile acid binding, 151
- prebiotics in snack and breakfast foods, 232
- Interview, flavor forecast for 2011, 70
- Inulin, health claims and functionality in snack and breakfast foods, 232
- Latin American Trends (column), 93
- Letter to the editor and response, 188
- Market Research (column), 89
- Millet, traditional processed foods and beverages, 115
- Milling & Baking Division Spring Technical Conference, 180
- Northwest Section William F. Geddes Memorial Lecture, 180
- Nutrition (column), 124, 174
- Nutrition and health, status and industry development in China, 252
- Oats,
- dietary fiber and copassengers in whole grain, 65
- effects of processing and storage on product flavor, 21
- Obesity, snacking patterns in adolescents and association with weight, 62
- Obituary
- P. Wood, 47
- R. D. Maneval, 96
- E. Christensen, 136
- K. J. Goering, 136
- G. R. Huber, 224
- Oligofructose, health claims and functionality in snack and breakfast foods, 232
- Pacific Northwest Section Student Travel Awards, 180
- Potassium bicarbonate in baked products to reduce sodium, 196
- Prebiotics, health benefits in snack and breakfast foods, 232
- Protein, colloidal network in gluten-free bread, 201
- Rebiana, 191
- Rice in Korean *yukwa*, 104
- Rye, dietary fiber and copassengers in whole grain, 65
- Salt (see Sodium)
- Sanitation programs, food safety and cleaning methods, 148
- Snack foods,
- snacking patterns in adolescents and association with weight, 62
- health benefits, 232, 248
- Sodium (see also Salt)
- challenges and factors related to reduction, 5
- reduction in baked products, use of potassium bicarbonate, 196
- Sorghum, tea with pineapple and orange, 29
- Sweeteners, rebiana as a natural sugar substitute, 191
- Wheat, modeling physics of shredding process, 91
- Whole grains
- association with disease risk, epidemiological versus clinical studies, 124
- health benefits and bile acid binding, 151
- role in health and wellness trends, 130
- Yukwa*, traditional Korean puffed rice snack food, 104