SUBJECT INDEX

Acid

bleaching effect of, on pearl millet (Reichert and Young), 287

Aflatoxin

analyses of cereal grains in Nepal (Karki et al), 41 inactivation of in corn (Nofsinger and Anderson), 120 in white corn, aflatoxin prediction from weight percent of bright greenish-yellow fluorescent particles (Kwolek and Shotwell), 342

Air classification

affected by processing factors, of defatted cottonseed flour (Freeman et al), 452

Amino acid:

in cereal grains, bioenergetic cost of altering (Mitra et al), 249 composition of barley protein (El-Negoumy et al), 468 composition of 13S globulin in sesame seeds (Nishimura et al), 239 in corn germ flours (Blessin et al), 105 essential; in wet-mill corn germ flour (Nielsen et al), 144 sequence analysis of zein subunit homology (Bietz et al), 327 in sorghum hydrolysates (Briley et al), 359 treating corn with aqua ammonia (McGhee et al), 128 in wheat; nitrogen fertilizer treatment effects (Dubetz and Gardner), 166

α -Amylase

components; evolution of during germination (MacGregor and Daussant). 541

Ash

determination of (Clements), 6 distribution of, effect of flour moisture level on (Clements), 1

Bakins

cake; apparatus for monitoring structure development during (Voisey et al), 346

cake; effect of chlorine ingredients in chlorine-treated flour (Johnson and Hoseney), 336

cake; effect of lipids in chlorine-treatment (Johnson et al), 333 cake; flour-chlorination rate relation to batter expansion and layer volume in (Kissell and Yamazaki), 224

cake; fractionation and reconstitution techniques for chlorine-treated and untreated flours (Johnson and Hoseney), 443

cake; replacing egg with bovine plasma (Johnson et al), 339

cake; starch gelatinization and protein coagulation during (Mizukoshi et al), 305

cookies; regression analysis, using factorial design, of thiamin and color changes in (Keagy et al), 567

effects of on vitamins in bread (Tabekhia and D'Appolonia), 79 frozen doughs; effect of freezing and storage conditions on stability of, 424

functionality of white layer cake of lipids from patent flours (Kissell et al), 11

high-fiber sugar-snap cookies containing cellulose and coated cellulose products (Gorczyca and Zabik), 537

low-lactose bread (Shogren et al), 465

temperature effect on methyl phoxim and malathion residues in cakes (Alnaji et al), 245

Barley

amino acid composition of protein fractions of (El-Negoumy et al), 468 germination of; evolution of α-amylase components during initial stages of (MacGregor and Daussant), 541 oil content of (Bhatty and Rossnagel), 586

protein metabolism in endosperms of (Shewry et al), 110 starch; purification and fractionation of starch granules (MacGregor et al), 430

structure of isogenic lines (Bechtel and Pomeranz), 446

Bran

corn and wheat; nutritional aspects (Lee et al), 279 evaluation of hard white winter wheat (Miller), 118 human gastrointestinal action on (Dintzis et al), 123

Bread and bread making

Egyptian Balady; influence of wheat classes, flour extractions and baking methods on (Mousa et al), 563

frozen dough; effect of freezing and storage conditions (Hsu et al), 424 frozen dough; factors affecting stability (Hsu et al), 419

high-cellulose; bioavailability of iron in (Ranhotra et al), 156

low-lactose (Shogren et al), 465

neutral detergent fiber, hemicellulose, cellulose, and lignin determination in (Mongeau and Frassard), 437

oxidation and intermediate proof effects on work requirements (Kilborn and Tipples), 407

oxidation effect on dough rheology (Hoseney et al), 141

processing and baking effects on vitamins of (Tabekhia and D'Appolonia), 79

properties and hydrophobicity of wheat proteins (Chung and Pomeranz), 196

protein supplement effect on carbonyl compounds and flavor in (Sosulski and Mahmoud), 533

quality of air-classified hard spring wheat manipulated flour blends (Dick et al), 480

rice; physicochemical properties of rice in relation to (Nishita and Bean),

rolled high-lysine barley in (Prentice et al), 413

sodium dodecyl sulfate test of breadmaking quality (Axford et al), 582

surfactant determination in; by high performance liquid chromatography (Mauro et al). 152

vitamin B₆ stability during (Perera et al), 577

white; scanning electron microscopy preparation method effect on ultrastructure of (Chabot et al), 462

Brewer's spent grain

protein and fiber enrichment of cookie flour with (Kissell and Prentice), 261

Cake and cookies

cake; apparatus for monitoring structure development during baking (Voisey et al), 346

cookie flour; protein and fiber enrichment of, with brewer's spent grain (Kissell and Prentice), 261

cookies; effect of bran lipids on quality (Yamazaki et al), 584 cookies fortified with soy and zinc; bioavailability of zinc in (Ran

cookies fortified with soy and zinc; bioavailability of zinc in (Ranhotra et al), 552

cookies; regression analysis, using factorial design, of thiamin and color changes in (Keagy et al), 567

effect of chlorine bleaching and baking temperature on methyl phoxim and malathion residues in (Alnaji et al), 245

effect of chlorine-treated lipids in baking (Johnson et al), 333 effect of formula ingredients on performance of chlorine-treated flours (Johnson and Hoseney), 336

flour-chlorination rate relation to batter expansion and layer volume (Kissell and Yamazaki), 324

fractionation and reconstitution techniques for chlorine-treated and untreated flours (Johnson and Hoseney), 443

functionality of white layer cake; effects of free lipids (Kissell et al), 11 high-fiber sugar-snap; containing cellulose and coated cellulose products (Gorczyca and Zabik), 537

replacing egg with bovine plasma (Johnson et al), 339 rolled high-lysine barley in (Prentice et al), 413

starch gelatinization and protein coagulation during baking of (Mizukoshi et al), 305

sugar-snap; humidity effects on texture (Zabik et al), 29 water-loss rates and temperature profiles of cakes (Gordon et al), 50

Carbohydrates

of legume vs. wheat flours (Naivikul and D'Appolonia) 24,45 of oat and wheat, comparison (MacArthur and D'Appolonia), 455,458

Cellulose

determination of, in breads (Mongeau and Brassard), 437 dietary fiber effects on nutrition of mice (Keim and Kies), 73 gastric disappearance of dietary fiber by adolescent boys (Gramstorff Fetzer et al), 34

in high fiber sugar-snap cookies (Gorczyca and Zabik), 537

Cereal

breakfast; rolled high-lysine barley in (Prentice et al), 413 mill for pulverizing for single kernels of, for isoelectric focusing (Paulis and Wall), 497

semiautomated colorimetric determination of iron in (Loewe and Ranum), 581

weaning foods; preparation and properties of soy-fortified (Cheryan et al), 548

Cereal grains

 α -amylase method for determining (Kruger et al), 209 bioenergetic cost of altering amino acid composition of (Mitra et al), 249 effect of ferrous sulfate iron absorption by anemic rats (Miller et al), 253 enzymatic procedure for determination of starch in (Baur and Alexander), 364

microbiologic and aflatoxin analyses of, in Nepal (Karki et al), 41 morphology; transmission electron microscopy of barley (Bechtel and Pomeranz), 446

seed proteins in genome analysis, cultivar identification, and documentation of (Konarev et al), 272

trypsin inhibitor activity in acetate extract of (Chang and Tsen), 493

Chlorination

effects of free lipids on patent flours (Kissell et al), 11

Corn

aflatoxin prediction from weight percent of bright greenish-yellow fluorescent particles (Kwolek and Shotwell), 342

amino-terminal sequence analysis of zein subunit homology (Bietz et al), 327

bran; nutritional aspects (Lee et al), 279

decontamination of aflatoxin with ammonia (Nofsinger and Anderson), 120

drying method effect on grain quality (Brown et al), 529 flour from wet-mill germ (Nielsen et al), 144 method for measuring breakage during handling (Miller et al), 213 moisture content determination of (Watson et al), 137 neutral sugars of hemicellulose fractions of pith stalks of (Jones et al), 441 preparation and properties of flours from corn germ (Blessin et al), 105 sewage sludge application effect on phosphorus and metal in fractions of (Hinesly et al), 283

treatment with aqua ammonia (McGhee et al), 128

Cottonseed

processing factors affecting air classification of (Freeman et al), 452

Coumestrol

in soybeans and fractions at various germination times (Lookhart et al), 495

from soybeans, method of extracting and quantitating (Lookhart et al),

Cowpeas

mechanical dehulling of (Reichert et al), 181 microstructure of (Sefa-Dedeh and Stanley), 367, 379

Dough

effect of oxidation and intermediate proof on work requirements of (Kilborn and Tipples), 407

frozen; effect of freezing and storage conditions (Hsu et al), 424 frozen; factors affecting stability (Hsu et al), 419 measuring changes in rheology (Hoseney et al), 141 scanning electron microscopy of Japanese noodles (Dexter et al), 202 starch effect on pasta dough rheology (Dexter and Matsuo), 190 water content effect on semolina proteins during mixing (Dexter and Matsuo), 15

wheat-flour; creep and creep recovery of (Hibberd and Parker), 232

Electrophoresis

of barley protein (El-Negoumy et al), 468 effect of protein content and wheat variety on properties of gluten proteins (Butaki and Dronzek), 162 evolution of α-amylase components during barley germination (MacGregor and Daussant), 541 glutenin solubilized in sodium stearate (Wasik et al), 90 oilseed protein coisolates and isolates (Berardi and Cherry), 95 properties of alcohol-soluble proteins in sorghum (Paulis and Wall), 20 protein metabolism in endosperms of barley (Shewry et al), 110 seed proteins in genome analysis, cultivar identification, and documentation of cereal genetic resources (Konarev et al), 272

Enzyme electrode

for analysis of L-lysine in cereal grains (Skogberg and Richardson), 147

Enzymes

determination of α -amylase (Kruger et al), 209 durum; lipoxygenase and lutein bleaching (McDonald), 84 enzymatic activities in proso millets (Skovron and Lorenz), 559 nephelometric determination of alpha-amylase in sprouted wheat kernels (Prasad et al), 43, 122 proteolytic, modification of wheat β -amylase by (Kruger et al), 298

Errata

Duffus, C. M., and S. M. Murdoch (Vol. 56, pp. 428-429), 587

Extraction

proteins from steamed soybean meal (Nash et al), 473

Feedstuffs

high performance liquid chromatographic analysis of fatty acid derivatives from extracts of (Tweeten and Wetzel), 398

Fiher

corn and wheat bran; nutritional aspects (Lee et al), 279 dietary; gastric appearance of by adolescent boys (Gramstorff Fetzer et al), 34

dietary hemicellulose effect on zinc nutritional status of men (Kies et al), 133

effects on nutritional status of mice (Keim and Kies), 73

enrichment of cookie flour with brewer's spent grain (Kissell and Prentice), 261

neutral detergent; determination of, in breads (Mongeau and Brassard), 437

protein and fiber containing flour from wet-mill corn germ (Nielsen et al), 144

in sugar-snap cookies containing cellulose and coated cellulose products (Gorczyca and Zabik), 537

Flou

acid-soluble protein of wheat; hydrophobicity (Chung and Pomeranz), 196

bread-making quality of air-classified hard red spring wheat (Dick et al), 480

chlorination rate in relation to batter expansion and layer volume in cake-baking (Kissell and Yamazaki), 324

composite; blends with legume fortifiers, in udon noodles (Jeffers et al), 573

creep and creep recovery of wheat-flour doughs (Hibberd and Parker), 232

effect of moisture level (Clements), 1

effect of water content on semolina proteins during dough mixing. (Dexter and Matsuo), 15

functionality in white layer cake of lipids from untreated and chlorinated patent (Kissell et al), 11

legume; carbohydrates of compared with wheat (Naivikul and D'Appolonia), 45

polysaccharide interactions with wheat proteins (Huebner and Wall), 68 preparation and properties of from corn germ (Blessin et al), 105 storage; stability of vitamin B₆ during (Perera et al), 577

wet-mill corn germ; protein and fiber containing flour from (Nielsen et al). 144

wheat; density fractionation of in nonaqueous solvents (Clements), 6 wheat; determination of SSLM (Wheeler et al), 236

wheat; effect of flour lipids on protein extractibility (Chung et al), 220 wheat; rapid amylograph evaluation (Marchylo and Kosmolak), 361

Fumigation

carbon tetrachloride vapor sorption and desorption kinetics on wheat kernels (Chang and Kyle), 321

Germination

of barley; evolution of α -amylase components during initial stages of (MacGregor and Daussant), **541**

Gluten

density fractionation of wheat flours in nonaqueous solvents (Clements),

polysaccharide interactions with wheat proteins and flour doughs (Huebner and Wall), 68

properties compared in wheat (Butaki and Dronzek), 159 proteins; effect of protein content and wheat variety on properties of (Butaki and Dronzek), 162

Glutenin

comparison by SDS-PAGE by various preparations (Khan and Bushuk), 63

gel filtration and SDS electrophoresis of (Hamauzu et al), 513

593

gel filtration, isoelectric focusing, and amino acid composition studies on
(Khan and Bushuk), 505

hydrophobicity (Chung and Pomeranz), 196 solubilized in sodium stearate (Wasik et al), 90

Grain

high performance liquid chromatographic analysis of fatty acid derivatives from extracts of (Tweeten and Wetzel), 398

Hemicellulose

composition of in rice bran (Mod et al), 356
determination of, in breads (Mongeau and Brassard), 437
effect on zinc nutritional status of men (Kies et al), 133
of pith, neutral sugars of, from stalks of selected plants (Jones et al), 441

Insects

wheat kernel amylase inhibitors affecting resistance (Yetter et al), 243

Instruments and instrumentation

Coulter counter to determine size distributions of starch granules of developing wheat kernels (Baruch et al), 554

for determining moisture content of single kernels of corn (Watson et al), 137

for determining surfactant in bread by high performance liquid chromatography (Mauro et al), 152

grain amylase analyzer for determining α -amylase (Kruger et al), 209 laboratory abrasive decorticating mill for small grains (Shepherd), 517 for monitoring cake structure development during baking (Voisey et al), 346

near infrared reflectance spectroscopy for screening wheat for protein and hardness (Williams), 169

nephelometric determination of alpha-amylase in sprouted wheat kernels (Prasad et al), 44,122

scanning electron microscopy of Japanese noodles (Dexter et al), 202 for semiautomated colorimetric determination of iron in cereals (Loewe and Ranum), 581

Iron

absorption from diets containing wheat flour and shorts by anemic rats (Miller et al), 253

Iron bioavailability

in high-cellulose bread (Ranhotra et al), 156

Kafirin

in normal and high-lysine sorghums (Paulis and Wall), 20

Legume

comparison of carbohydrates of flours (Naivikul and D'Appolonia), 24 isolation of a trypsin inhibitor from navy beans by affinity chromatography (Gomes et al), 525

pea, soybean, and navy bean flour in noodle making (Jeffers et al), 573 relation of microstructure to water absorption and dehulling properties (Sefa-Dedeh and Stanley), 379

scanning electron microscopy of (Sefa-Dedeh and Stanley), 367 starches; molecular weight distribution of, by gel chromatography (Biliaderis et al), 475

Lipids

bran; effect on cookie quality (Yamazaki et al), 584 content of barley (Bhatty and Rossnagel), 586 effect on baking properties of chlorine-treated cake flour (Johnson et al), 333 functionality in white layer cake affects of (Viscoll et al) 11

functionality in white layer cake, effects of (Kissell et al), 11 wheat; water interaction with (Carlson et al), 417

L-Lysine

in cereal grains; analysis with enzyme electrode (Skogberg and Richardson), 147

Lysinoalanine

formation in alkaline-treated proteins inhibited by processing conditions (Finley and Kohler), 130

Maize

free sugars in (Gentinetta et al), 81

Malt

adsorption of malted barley α -amylases by starch granules (MacGregor et al), 430

Methods

α-amylase determination (Kruger et al), 209 bread surfactant determination by high performance liquid chromatography (Mauro et al), 152

for cereal studies (Shadi and Djurtoft), 402

conductivity as measure of degree of milling of rice (Miller et al), 172 of dehulling cowpeas (Reichert et al), 181

density fractionation of wheat flours in nonaqueous solvents (Clements),

drying method effect on grain corn quality (Brown et al), 529 for extracting and quantitating coumestrol from soybeans (Lookhart et al), 386

measurement of shelled corn breakage during handling (Miller et al), 213 measurement of water hydration capacity of proteins (Quinn and Paton), 38

near infrared reflectance spectroscopy for screening wheat for protein and hardness (Williams), 169

rapid amylograph evaluation (Marchylo and Kosmolak), 361

rapid proximate determination of moisture content of single kernels of corn (Watson et al), 137

scanning electron microscopy of Japanese noodles (Dexter et al), 202 scanning electron microscopy preparation, effect on ultrastructure of white bread (Chabot et al), 462

semiautomated colorimetric determination of iron in cereals (Loewe and Ranum), 581

sodium dodecyl sulfate test of breadmaking quality (Axford et al), 582 starch determination in cereal products (Baur and Alexander), 364 trypsin inhibitor activity determination in cereals (Chang and Tsen), 493

Millet

bleaching effect of acid on (Reichert and Youngs), 287 pentosans in (Bailey et al), 295 pH-sensitive pigments in (Reichert), 291 proso; enzymatic activities in (Skovron and Lorenz), 559

Milling

degree of milling of rice (Miller et al), 172

influence of wheat classes, flour extractions, and baking methods on Egyptian Balady bread (Mousa et al), 563

of pearled sorghum; staining procedure for extent of bran removal (Scheuring and Rooney), 545

sample preparation with different laboratory grinders (Ward et al), 434

Minerals

dietary hemicellulose effect on zinc nutritional status of men (Kies et al), 133

iron; semiautomated colorimetric determination of in cereals (Loewe and Ranum), 581

in triticale, phytase characteristics and relation to acid phosphatase (Singh and Sedeh), 267

Nitrogen

fertilizer; effects on amino acid of wheat (Dubetz and Gardiner), 166

Nutrition

as affected by corn and wheat bran (Lee et al), 279 bioavailability of iron in high-cellulose bread (Ranh

bioavailability of iron in high-cellulose bread (Ranhotra et al), 156 dietary hemicellulose effect on zinc nutritional status of men (Kies et al), 133

gastric disappearance of dietary fiber by adolescent boys (Gramstorff Fetzer et al), 34

improved quality through protein coprecipitation (Berardi and Cherry), 95

maturation time and seed composition affecting (Krivoruchco et al), 217 of mice; dietary fiber effects (Keim and Kies), 73

regression analysis, using factorial design, of thiamin and color changes in cookies (Keagy et al), 567

soy-fortified cereal weaning foods, preparation and properties (Cheryan et al), 548

Oats

comparison with wheat carbohydrates (MacArthur and D'Appolonia), 455,458

Oxidation

effect of on work requirements for short-process bread (Kilborn and Tipples), 407

Particle size

wheat samples prepared by different grinders (Ward et al), 434

Pasta

bread wheat granular mill streams for production of, effect of crop year, wheat classes, and eggs (Fernandes et al), 520 color; lipoxygenase and lutein bleaching enzymes (McDonald), 84 protein solubility changes during cooking (Dexter and Matsuo), 394 starch effect on rheology (Dexter and Matsuo), 190

Pentosans

carbohydrates of legume vs. wheat flours (Naivikul and D'Appolonia), 45 in pearl millet (Bailey et al), 295

Phosphatase

relation to phytase and triticale (Singh and Sedeh), 267

characteristics of and relation to acid phosphatase and mineral in triticale (Singh and Sedeh), 267

Phytic acid

ultrafiltration of aqueous extracts of soybeans (Omosaiye and Cheryan),

Potato

effect of potato extract on cooking; flake manufacture (Suzuki and Hizukuri), 257

Prolamines

alcohol-soluble reduced glutelins (Paulis and Wall), 20

acid-soluble; hydrophobicity of (Chung and Pomeranz), 196 alkaline-treated; processing conditions to inhibit lysinoalanine formation in (Finley and Kohler), 130

chemical and physical properties of 13S globulin (Nishimura et al), 239 comparison of gluten properties of wheat (Butaki and Dronzek), 159 containing flour from wet-mill corn germ (Nielsen et al), 144 in corn germ flours (Blessin et al), 105

determination of (Clements), 6

distribution and electrophoretic properties of alcohol-soluble, in sorghums (Paulis and Wall), 20

distribution of, effect of flour moisture level on (Clements), 1 effect of on properties of gluten proteins (Butaki and Dronzek), 162 effect of water content on semolina (Dexter and Matsuo), 15 extraction of, from steamed soybean meal (Nash et al), 473 gel filtration and SDS electrophoresis of glutenin solubilized in sodium stearate (Hamauzu et al), 513

isolation of a trypsin inhibitor from navy beans by affinity

chromatography (Gomes et al), 525 measurement of water hydration capacity (Quinn and Paton), 38 metabolism in endosperms of barley (Shewry et al), 110

method for preparing oilseed protein coisolates and isolates (Berardi and Cherry), 95

polysaccharide interactions with flour doughs (Huebner and Wall), 68 production of edible products; processing factors affecting air classification of defatted cottonseed flour (Freeman et al), 452

rice; extraction and characterization of (Padhye and Salunkhe), 389 screening wheat for (Williams), 169

sesame seed; composition of (Okubo et al), 100

sesame seed; separation of 13S globulin in (Okubo et al), 317

soy; bioavailability of zinc in cookies fortified with (Ranhotra et al), 552

soy; ultrafiltration of aqueous extracts of whole soybeans (Omosaiye and Cheryan), 58

spaghetti; solubility changes during cooking (Dexter and Matsuo), 394 structure of barley endosperm (Bechtel and Pomeranz), 446 supplement effect on carbonyl compounds and flavor in bread (Sosulski and Mahmoud), 533

simple spread test to measure (Hoseney et al), 141

composition of water-soluble hemicelluloses in (Mod et al), 356 degree of milling (Miller et al), 172

laboratory abrasive decorticating mill for (Shepherd), 517 physical and physicochemical properties of (Wadsworth et al), 499 physicochemical properties of, in relation to rice bread (Nishita and

protein; extraction and characterization of (Padhye and Salunkhe), 389 protein; studies of, by crossed immunoelectrophoresis, gel electro-

phoresis, and isoelectric focusing (Shadi and Djurtoft), 402 wild; parching studies of (Anderson et al), 371 wild; quality characteristics of processed (Anderson et al), 375

Scanning electron microscopy

effect of preparation methods on ultrastructure of white bread (Chabot et al), 462

microscopy of cowpea (Sefa-Dedeh and Stanley), 367

Sesame seed

chemical and physical properties of 13S globulin (Nishimura et al), 239 composition of protein components and purification of globulin (Okubo et al). 100 separation of 13S globulin in (Okubo et al), 317

Sorghum

amino acids in hydrolysates (Briley et al), 359 composition of surface was from (Bianchi et al), 491 condensed tannins; isolation, estimation, and selective adsorption by starch (Davis and Hoseney), 310 condensed tannins; preharvest changes (Davis and Hoseney), 314 laboratory abrasive decorticating mill for (Shepherd), 517 neutral sugars of hemicellulose fractions of pith stalks of (Jones et al),

normal and high-lysine, distribution and electrophoretic properties of alcohol-soluble proteins in (Paulis and Wall), 20 staining procedure for extent of bran removal in (Scheuring and Rooney), 545

Soybeans

in cereal weaning foods, preparationa and properties (Cheryan et al), 548 coumestrol in, at varying germination times (Lookhart et al), 495 extraction of proteins from (Nash et al), 473 globulin peptides; molecular-weight distribution of (Hsieh et al), 227 method of extracting and quantitating coumestrol from (Lookhart et al),

nutritive value affected by maturation time, and seed composition (Krivoruchco et al), 217

protein isolates and coisolates (Berardi and Cherry), 95

Starch

barley; isolation, purification, and granule fractionation (MacGregor et al), 430

in cereal products, enzymatic procedure for determination of (Baur and Alexander), 364

comparison of legume and wheat flour carbohydrates (Naivikul and D'Appolonia), 24

degradation of, by microwave energy (Rasheed Khan et al), 303 effect of on pasta dough rheology and spaghetti cooking quality (Dexter and Matsuo), 190

electron microscopy of (Bechtel and Pomeranz), 446

gelatinization and retrogradation of potatoes; heat-moisture treatment of potato (Suzuki and Hizukuri), 257

granule size distribution during wheat endosperm development (Duffus and Murdoch), 427

granules of developing wheat kernels (Baruch et al), 554

legume; molecular weight distribution of, by gel chromatography (Biliaderis et al), 475

oat and wheat carbohydrate comparison (MacArthur and D'Appolonia), 458

soluble; characterization of, from bread crumbs (Ghiasi et al), 485 water-loss rates and temperature profiles of cakes (Gordon et al), 50

Sugar

composition of in rice bran (Mod et al), 356 degradation of starch polymers by microwave energy (Rasheed Khan et

free; in developing maize grain (Gentinetta et al), 81 oat and wheat carbohydrate comparison (MacArthur and D'Appolonia),

in pentosan fractions of pearl millet (Bailey et al), 295

Sugarcane

neutral sugars of hemicellulose fractions of pith stalks of (Jones et al), 441

neutral sugars of hemicellulose fractions of pith stalks of (Jones et al), 441 seed and meal; characteristics of (Wan et al), 352

Surfactants

effect on soluble starch from bread (Ghiasi et al), 485

Tanning

in grain sorghum; isolation, estimation, and adsorption by starch (Davis and Hoseney), 310

in grain sorghum; preharvest changes (Davis and Hoseney), 314

Tritical

phytase characteristics in relation to acid phosphatase and minerals in (Singh and Sedeh), 267

Ultrafiltration

of aqueous extracts of soybeans (Omosaiye and Cheryan), 58

Ultrastructure

of white bread; scanning electron microscopy preparation method effect (Chabot et al), 462

Vitamins

B₆; stability of during bread making and storage (Perera et al), 577 bread processing and baking effects on (Tabekhia and D'Appolonia), 79

Wheat

 α -amylase inhibitors as affecting postharvest insect resistance (Yetter et al), 243

 β -amylase; modification of, by proteolytic enzymes (Kruger et al), 298 bran; nutritional aspects (Lee et al), 279

bread-making quality of air-classified hard red spring wheat flour blends (Dick et al), 480

bread wheat for production of pasta (Fernandes et al), 520 carbon tetrachloride vapor sorption and desorption kinetics of (Chang and Kyle), 321

creep and creep recovery of wheat-flour doughs (Hibberd and Parker), 232

durum; lipoxygenase and lutein bleaching enzymes (McDonald), 84 endosperm development of, variation in starch granule size distribution and amylose content during (Duffus and Murdoch), 427 evaluation of bran (Miller), 118

ferrous sulfate iron absorption effect from diets containing, by anemic rats (Miller et al), 253

gel filtration, isoelectric focusing, and amino acid composition studies of (Khan and Bushuk), 505

gluten properties of; comparison (Butaki and Dronzek), 159 influence of wheat classes, flour extractions, and baking methods on Egyptian Balady bread (Mousa et al), 563

laboratory abrasive decorticating mill for (Shepherd), 517 nitrogen fertilizer effect on amino acid (Dubetz and Gardiner), 166 polysasccharide interactions with proteins and flour doughs (Huebner and Wall), 68

rapid nephelometric determination of alpha-amylase activity in sprouted kernels (Prasad et al), 43, 122

sample preparation by different laboratory grinders (Ward et al), 434 screening for protein and hardness (Williams), 169

sewage sludge application effect on phosphorus and metal in fractions of (Hinesly et al), 283

seed proteins in genome analysis, cultivar identification, and documentation of cereal genetic resources (Konarev et al), 272 size distributions of starch granules of (Baruch et al), 554

sodium dodecyl sulfate test of breadmaking quality (Axford et al), 582 variety effect on properties of gluten proteins (Butaki and Dronzek), 162

Zein

amino-terminal sequence analysis of (Bietz et al), 327 analysis by isoelectric focusing (Paulis and Wall), 497

Zinc

bioavailability of, in cookies fortified with soy and zinc (Ranhotra et al), 552

nutritional status of men; dietary hemicellulose effect on (Kies et al), 133