

- iii Instructions to Authors
- 1 Extraction, Separation, and Polymorphism of the Prolamin Storage Proteins (Secalins) of Rye. *P. R. Shewry, S. Parmar, and B. J. Miflin*
- 7 Effect of Heat-Moisture Treatment on Textural Characteristics of Cassava Flour. *T. Emilia Abraham, K. C. M. Raja, E. P. Manoharan, and A. G. Mathew*
- 9 Characterization of Quinoa Starch. *W. A. Atwell, B. M. Patrick, L. A. Johnson, and R. W. Glass*
- 12 Effect of Grain Size on Dehulling of Sorghum. *R. B. H. Wills and M. R. Ali*
- 14 Relative Bioavailability of Magnesium from Mineral- and Soy-Fortified Breads. *G. L. Winteringer and G. S. Ranhotra*
- 19 Development and "Undevelopment" of Wheat Dough by Mixing: Physicochemical Studies. *O. Paredes-Lopez and W. Bushuk*
- 24 Development and "Undevelopment" of Wheat Dough by Mixing: Microscopic Structure and Its Relation to Bread-Making Quality. *O. Paredes-Lopez and W. Bushuk*
- 27 Endosperm Modification in Germinating Sorghum Grain. *C. W. Glennie, J. Harris, and N. V. D. W. Liebenberg*
- 32 Nonlinear Model of Wheat Starch Granule Distribution at Several Stages of Development. *D. W. Baruch, L. D. Jenkins, H. N. Dengate, and P. Meredith*
- 36 Chemical Characterization and Functionality Assessment of Protein Concentrates from Oats. *C.-Y. Ma*
- 42 Computer Analysis and Plotting of Milling Data: HRS Wheat Cumulative Ash Curves. *D. W. Lillard, Jr. and D. M. Hertsgaard*
- 46 Comparison of Nephelometric and Phadebas Methods of Determining Alpha-Amylase Activity in Wheat Flour Supplemented with Barley Malt. *Eric Hsu and E. Varriano-Marston*
- 51 The Pelshenke Test and Its Value in Estimating Bread-Making Properties of Hard Winter Wheats. *M. Monsivais, R. C. Hosene, and K. F. Finney*
- 56 Use of Date Syrups in Breadmaking. *A. H. Al-Zubaydi, A. A. Al-Kaissi, K. A. Shaker, and S. M. Hamel*
- 58 Effects of Flour Components and Dough Ingredients on Starch Gelatinization. *K. Ghiasi, R. C. Hosene, and E. Varriano-Marston*
- 62 Xanthan Gum in a Reduced-Egg-White Angel Food Cake. *L. L. Miller and C. Setser*
- 65 Quantitative Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis of Total Proteins Extracted from Different Wheat Varieties: Effect of Protein Content. *J. G. Fullington, E. W. Cole, and D. D. Kasarda*

- 71 Influence of Succinylated Whey Protein Concentrate on Farinograph Characteristics and Bread Quality. *L. U. Thompson* and *L. M. Baker*
- 74 Experimental Baking Techniques for Evaluating Pacific Northwest Wheats in North African Breads. *H. A. Faridi* and *G. L. Rubenthaler*
- 80 NOTE: Minerals and Protein Contents in Hard Red Winter Wheat Flours. *Y. Pomeranz* and *E. Dikeman*
- 82 NOTE: Dietary Fiber Content of Different Cereal Products in Norway. *W. Frølich* and *B. Hestangen*
- 84 NOTE: Ninhydrin Color Test for Screening Modified Endosperm *Opaque-2* Maize. *T. M. Sung* and *R. J. Lambert*
- 86 NOTE: Sorghum Pericarp Thickness and Its Relation to Decortication in a Wooden Mortar and Pestle. *J. F. Scheuring*, *S. Sidibe*, *L. W. Rooney*, and *C. F. Earp*
- 90 NOTE: Characteristics of Bread and Sponge Cake Baked from Wheat Flour Exposed to Gaseous Ammonia. *M. Terada*, *J. Minami*, and *T. Yamamoto*
- 92 COMMUNICATION TO THE EDITOR. *G. M. Briggs*
- 92 Erratum

VOLUME 60, NUMBER 2

MARCH-APRIL 1983

- iii Instructions to Authors
- 93 Shear Stress Relaxation of Chemically Modified Gluten. *T. Mita* and *L. Bohlin*
- 98 Inhibition of Alpha-Amylase-Catalyzed Starch Granule Hydrolysis by Cycloheptaamyllose. *R. J. Weselake* and *R. D. Hill*
- 102 Relationships of Sensory Characteristics and Gas Chromatographic Profiles of Soybean Protein Products. *K. Warner*, *T. L. Mounts*, *J. J. Rackis*, and *W. J. Wolf*
- 107 Biochemical and Agronomic Studies of Two Modified Hard-Endosperm *Opaque-2* Maize (*Zea mays* L.) Populations. *E. I. Ortega* and *L. S. Bates*
- 111 Computer-Assisted Method for Identifying Wheat Cultivars from Their Gliadin Electrophoregrams. *G. L. Lookhart*, *B. L. Jones*, *D. E. Walker*, *S. B. Hall*, and *D. B. Cooper*
- 116 Apparent Viscosities of Dispersions of Swollen Cornstarch Granules. *D. D. Christianson* and *E. B. Bagley*
- 121 Improved Ion-Exchange Phytate Method. *R. Ellis* and *E. R. Morris*
- 127 Preharvest Fungal Invasion of Sorghum Grain. *L. M. Seitz*, *H. E. Mohr*, *R. Burroughs*, and *J. A. Glueck*
- 131 Utilization of Aqueous By-Products from Starch for Improving Bread Quality. *H. M. El-Saied* and *A.-H. A. El-Farra*
- 134 Grain Research Laboratory Compression Tester: Its Description and Application to Measurement of Bread-Crumb Properties. *R. H. Kilborn*, *K. H. Tipples*, and *K. R. Preston*

- 139** Grain Research Laboratory Compression Tester: Instrumental Measurement of Cooked Spaghetti Stickiness. *J. E. Dexter, R. H. Kilborn, B. C. Morgan, and R. R. Matsuo*
- 143** Enthalpy Changes in Model Cake Systems Containing Emulsifiers. *J. D. Cloke, J. Gordon, and E. A. Davis*
- 147** Brewers Condensed Solubles. I. Composition and Physical Properties. *B. R. Sebree, D. S. Chung, and P. A. Seib*
- 151** Brewers Condensed Solubles. II. Viscosity and Viscosity Reduction of Brewers Condensed Solubles by Cellulase and Beta-Glucanase. *B. R. Sebree, D. S. Chung, and P. A. Seib*
- 155** Anatomy and Histochemistry of *Echinochloa turnerana* (Channel Millet) Spikelet. *D. W. Irving*
- 161** Caryopsis Structural and Imbibitional Characteristics of Some Hard Red and White Wheats. *G. Huang, A. J. McCrate, E. Varriano-Marston, and G. M. Paulsen*
- 166** Glutamic Acid Decarboxylase Activity as a Measure of Percent Germination for Barley. *W. M. Lamkin, S. W. Nelson, B. S. Miller, and Y. Pomeranz*
- 172** The Botanical Constituents of Wheat and Wheat Milling Fractions. II. Quantification by Amino Acids. *S. A. Jensen and H. Martens*
- 178** NOTE: Polyacrylamide Gel Electrophoresis of Gliadin Proteins for Wheat Variety Identification—Procedural Modifications and Observations. *K. Khan, C. E. McDonald, and O. J. Banasik*
- 181** NOTE: Localization of Lipase Activity in Oat Grains and Milled Oat Fractions. *A. A. Urquhart, I. Altosaar, G. J. Matlashewski, and M. R. Sahasrabudhe*
- 184** Errata

VOLUME 60, NUMBER 3

MAY-JUNE 1983

- 185** Microbial Growth Inhibition by SO₂ or SO₂ Plus NH₃ Treatments During Slow Drying of Corn. *S. R. Eckhoff, J. F. Tuite, G. H. Foster, A. W. Kirleis, and M. R. Okos*
- 189** Milling Process to Produce Low-Fat Grits from Pearl Millet. *A. Abdelrahman, R. C. Hoseney, and E. Varriano-Marston*
- 192** Rapid Methods for Estimating Protein and Lysine in Sorghum (*Sorghum bicolor* (L.) Moench). *R. Jambunathan, N. S. Rao, and S. Gurtu*
- 194** Heat Inactivation of Trypsin Inhibitor in Kintoki Bean (*Phaseolus vulgaris*). *I. Tsukamoto, M. Miyoshi, and Y. Hamaguchi*
- 198** Nutritional Quality of Winged Bean Composite Breads. *G. O. Nmorka and B. O. Okezie*
- 202** Effect of Mutual Interactions on the Estimation of Protein and Moisture in Wheat. *P. C. Williams and K. H. Norris*
- 208** Factors Affecting Water Uptake of Soybeans During Soaking. *K. H. Hsu, C. J. Kim, and L. A. Wilson*

- 212** Physicochemical Properties of Lily Starch. *C. Takeda, Y. Takeda, and S. Hizukuri*
- 217** The Determination of Fiber in Processed Cereal Foods by Near-Infrared Reflectance Spectroscopy. *D. Baker*
- 220** Baking and Related Properties of Wheat-Oat Composite Flours. *B. D. Oomah*
- 226** Mycotoxin Contamination in Grain Sorghum from Fields in Georgia and Mississippi. *W. W. McMillian, D. M. Wilson, C. J. Mirocha, and N. W. Widstrom*
- 227** Prediction of Cookie Quality from Dietary Fiber Components. *M. A. Jeltema, M. E. Zabik, and L. J. Thiel*
- 231** Electrophoretic and Developmental Characterization of Oat (*Avena sativa* L.) Globulins in Cultivars of Different Protein Content. *L. S. Robert, G. J. Matlashewski, K. Adeli, C. Nozzolillo, and I. Altosaar*
- 235** Magnesium-Phytate Complexes: Effect of pH and Molar Ratio on Solubility Characteristics. *M. Cheryan, F. W. Anderson, and F. Grynspan*
- 238** Effect of Environmental Changes in Rice Yield and Particle Size of Broken Kernels. *Y.-L. Chen and O. R. Kunze*
- 242** Polymorphism of Native Zein as Detected by Gel Filtration and Electrophoresis in the Presence or Absence of Sodium Dodecyl Sulfate. *J. Landry and M. Sallantin*
- 245** Effect of Soybean Varieties on the Yield and Quality of Tofu. *H. L. Wang, E. W. Swain, and W. F. Kwolek*
- 248** Reverse Osmosis of Soluble Fraction of Corn Stillage. *Y. V. Wu, K. R. Sexson, and J. S. Wall*
- 252** NOTE: Wax Lipid in Rice Bran. *S. Ito, T. Suzuki, and Y. Fujino*
- 254** COMMUNICATION TO THE EDITOR. *Evelyn E. Lohrey*
- 254** Erratum

VOLUME 60, NUMBER 4

JULY-AUGUST 1983

- 255** Sorghum Phenolic Acids, Their High Performance Liquid Chromatography Separation and Their Relation to Fungal Resistance. *D. H. Hahn, J. M. Faubion, and L. W. Rooney*
- 260** In Vitro Inhibition of Digestive Enzymes by Indigestible Polysaccharides. *K. Ikeda and T. Kusano*
- 263** Cooking Characteristics of Sorghum and Corn for Tortilla Preparation by Several Cooking Methods. *S. Bedolla, M. G. de Palacios, L. W. Rooney, K. C. Diehl, and M. N. Khan*
- 268** Lodging Effects on Yield and Quality of Soft White Wheat. *F. V. Pumphrey and G. L. Rubenthaler*
- 270** Wheat and Composite Flour *Chapatis*: Effects of Soy Flour and Sucrose-Ester Emulsifiers. *S. E. Ebeler and C. E. Walker*

- 276** Physical and Biochemical Properties of Wheat Protein Fractions Obtained by Ultracentrifugation. *B. L. Jones, K. F. Finney, and G. L. Lookhart*
- 281** Purification and Characterization of Three Trypsin Inhibitors from Beans, *Phaseolus vulgaris*, 'Kintoki.' *I. Tsukamoto, M. Miyoshi, and Y. Hamaguchi*
- 286** Rice Stickiness. I. Determination of Rice Stickiness with an Instron Tester. *A. P. Mossman, D. A. Fellers, and H. Suzuki*
- 292** Rice Stickiness. II. Application of an Instron Method to Make Varietal Comparisons and to Study Modification of Milled Rice by Hot-Air Treatment. *D. A. Fellers, A. P. Mossman, and H. Suzuki*
- 295** Evaluation of Distillers' Dried Grain Flour as a Bread Ingredient. *C. C. Tsen, J. L. Weber, and W. Eyestone*
- 298** Bread Staling Studies. I. Effect of Surfactants on Moisture Migration from Crumb to Crust and Firmness Values of Bread Crumb. *W. Pisesookbunterng and B. L. D'Appolonia*
- 301** Bread Staling Studies. II. The Role of Refreshening. *W. Pisesookbunterng, B. L. D'Appolonia, and K. Kulp*
- 306** Aggregation of A-Gliadin: Gel Permeation Chromatography. *E. W. Cole, J. V. Torres, and D. D. Kasarda*
- 311** Separation of Barley Malt Alpha-Amylase by Chromatofocusing. *B. A. Marchylo and A. W. MacGregor*
- 315** A Modified Screening Test for Rapid Estimation of Gluten Strength in Early-Generation Durum Wheat Breeding Lines. *J. W. Dick and J. S. Quick*
- 319** Physicochemical Changes in Cornstarch as a Function of Extrusion Variables. *J. Owusu-Ansah, F. R. van de Voort, and D. W. Stanley*
- 325** NOTE: Sodium in Commercially Produced Frozen Pizzas. *G. S. Ranhotra, J. L. Vetter, J. A. Gelroth, and F. A. Novak*
- 327** NOTE: Barley Starch. VII. New Barley Starches with Fragmented Granules. *B. W. DeHaas and K. J. Goering*
- 330** COMMUNICATION TO THE EDITOR: A Simple and Inexpensive Visual Method for Distinguishing Between High-Lysine and Normal-Lysine Barley Kernels. *H. Ahokas*
- 332** COMMUNICATION TO THE EDITOR. *Claude Willemot and John D. Jones*

VOLUME 60, NUMBER 5

SEPTEMBER-OCTOBER 1983

- 333** Compositional, Physical, and Sensory Characteristics of Akara Processed from Cowpea Paste and Nigerian Cowpea Flour. *K. H. McWatters*
- 337** Alternative Systems for Sweetening Layer Cakes Using Aspartame With and Without Fructose. *D. A. Hess and C. S. Setser*
- 342** Conformation of Corn Zein and Glutelin Fractions with Unusual Amino Acid Sequence. *Y. V. Wu, J. W. Paulis, K. R. Sexson, and J. S. Wall*

- 344** Kernel Hardness of Some U.S. Wheats. *W. T. Yamazaki*
and *J. R. Donelson*
- 350** Mycotoxin and Odor Formation in Barley Stored at 16 and 20%
Moisture in Manitoba. *D. Abramson, R. N. Sinha, and J. T. Mills*
- 355** Preharvest Sprouting of Winter Wheat. I. Rheological Properties
of Flours and Physicochemical Characteristics of Starches *K. Kulp,*
P. Roewe-Smith, and K. Lorenz
- 360** Preharvest Sprouting of Winter Wheat. II. Amino Acid Composition
and Functionality of Flour and Flour Fractions. *K. Lorenz,*
P. Roewe-Smith, K. Kulp, and L. Bates
- 367** Effects of Soy of Field Pea Flour Substitution on Physical
and Sensory Characteristics of Chemically Leavened Quick Breads.
M. A. Raidl and B. P. Klein
- 371** Protein-Lipid Complexes in the Gliadin Fraction. *F. Békés,*
U. Zawistowska, and W. Bushuk
- 379** Lipid-Mediated Aggregation of Gliadin. *F. Békés, U. Zawistowska,*
and *W. Bushuk*
- 381** Differential Scanning Calorimetry of Heat-Moisture Treated Wheat
and Potato Starches. *J. W. Donovan, K. Lorenz, and K. Kulp*
- 388** Quality of Corn Grain from Plants Exposed to Chronic Levels
of Ozone. *W. J. Garcia, J. F. Cavins, G. E. Inglett, A. S. Heagle, and*
W. F. Kwolek
- 392** Phytic Acid and Metal Availability: A Study of Ca and Cu Binding.
T. Jacobsen and D. Slotfeldt-Ellingsen
- 396** Model Studies of Cake Baking. III. Effects of Silicone
on Foam Stability of Cake Batter. *M. Mizukoshi*
- 399** Model Studies of Cake Baking. IV. Foam Drainage in Cake Batter.
M. Mizukoshi
- 403** Detection of Phosphorus on Starch by Atomic Absorption
and the Graphite Furnace. *M. L. Hogen*
- 406** NOTE: A Rapid Method for the Detection of Sprouting
in Populations of Wheat Kernels. *Sv. A. Jensen and D. P. Law*
- 408** NOTE: Fluorescence Microscopy of the Pericarp, Aleurone Layer,
and Endosperm Cell Walls of Three Sorghum Cultivars. *C. F. Earp,*
C. A. Doherty, and L. W. Rooney

VOLUME 60, NUMBER 6

NOVEMBER-DECEMBER 1983

- 411** Selective Derivatization and High Performance Liquid
Chromatographic Analysis of Free Fatty Acids in Lipid Extracts.
T. N. Tweeten and D. L. Wetzel
- 413** Germination of Soft White Wheat and Its Effect
on Flour Fractions, Breadbaking, and Crumb Firmness.
M. M. Morad and G. L. Rubenthaler
- 418** Effect of Germination on Oats and Oat Protein. *Y. V. Wu*

- 421** Effects of Experimental Flour Milling and Breadbaking on Retention of Deoxynivalenol (Vomitoxin) in Hard Red Spring Wheat.
P. M. Scott, S. R. Kanhere, P.-Y. Lau, J. E. Dexter, and G. Greenhalgh
- 424** Tannins and Phytate Content in Proso Millets (*Panicum miliaceum*).
K. Lorenz
- 427** Interaction of a Purified Bean (*Phaseolus vulgaris*) Glycoprotein with an Insect Amylase. *J. R. Powers and J. D. Culbertson*
- 429** Composition of Acid- and Alkali-Extracted Barley Proteins as Revealed by Isoelectric Focusing. *A. M. El-Negoumy, C. W. Newman, and B. R. Moss*
- 433** Noodles. I. Measuring the Textural Characteristics of Cooked Noodles. *N. H. Oh, P. A. Seib, C. W. Deyoe, and A. B. Ward*
- 438** Molecular Weight and Charge Heterogeneity of Prolamins (Avenins) from Nine Oat (*Avena sativa L.*) Cultivars of Different Protein Content and from Developing Seeds. *L. S. Robert, C. Nozzolillo, and I. Altosaar*
- 442** Physical Testing and Dry Milling of High-Moisture Corn Preserved with Ammonia While Drying with Ambient Air. *A. J. Peplinski, S. R. Eckhoff, K. Warner, and R. A. Anderson*
- 445** Rice Flour Treatment for Cake-Baking Applications. *M. M. Bean, E. A. Elliston-Hoops, and K. D. Nishita*
- 450** Evaluation of Variation in Mineral Element Concentrations in Wheat Flour and Bran of Different Cultivars. *C. J. Peterson, V. A. Johnson, and P. J. Mattern*
- 456** Gamma Radiation of Wheat. I. Effects on Dough and Baking Properties. *L. A. MacArthur and B. L. D'Appolonia*
- 461** Amino Acid Composition of Six Grains and Winter Wheat Forage. *D. D. Morey and J. J. Evans*
- 464** Erratum
- 465** *Cereal Chemistry* Editors and Staff
- 467** Author Index, Volume 60
- 470** Subject Index, Volume 60
- 474** Contents Index, Volume 60