Instructions to Authors

Extraction, Separation, and Polymorphism of the Prolamin Storage Proteins (Scalins) of Rye. P. R. Shewry, S. Parmar, and B. J. Miflin


Characterization of Quinoa Starch. W. A. Atwell, B. M. Patrick, L. A. Johnson, and R. W. Glass


Relative Bioavailability of Magnesium from Mineral- and Soy-Fortified Breads. G. L. Winterringer and G. S. Ranhotra

Development and “Undevelopment” of Wheat Dough by Mixing: Physicochemical Studies. O. Paredes-Lopez and W. Bushuk


Endosperm Modification in Germinating Sorghum Grain. C. W. Glennie, J. Harris, and N. V. D. W. Liebenberg


Chemical Characterization and Functionality Assessment of Protein Concentrates from Oats. C.-Y. Ma


Comparison of Nephelometric and Phadebas Methods of Determining Alpha-Amylase Activity in Wheat Flour Supplemented with Barley Malt. Eric Hsu and E. Varriano-Marston


Use of Date Syrups in Breadmaking. A. H. Al-Zubaydi, A. A. Al-Kaissi, K. A. Shaker, and S. M. Hamel

Effects of Flour Components and Dough Ingredients on Starch Gelatinization. K. Ghiasi, R. C. Hoseney, and E. Varriano-Marston

Xanthan Gum in a Reduced-Egg-White Angel Food Cake. L. L. Miller and C. Setser

Influence of Succinylated Whey Protein Concentrate on Farinograph Characteristics and Bread Quality. L. U. Thompson and L. M. Baker


NOTE: Minerals and Protein Contents in Hard Red Winter Wheat Flours. Y. Pomeranz and E. Dikeman

NOTE: Dietary Fiber Content of Different Cereal Products in Norway. W. Frølich and B. Hestangen

NOTE: Ninhydrin Color Test for Screening Modified Endosperm Opaque-2 Maize. T. M. Sung and R. J. Lambert


NOTE: Characteristics of Bread and Sponge Cake Baked from Wheat Flour Exposed to Gaseous Ammonia. M. Terada, J. Minami, and T. Yamamoto

COMMUNICATION TO THE EDITOR. G. M. Briggs

Erratum

VOLUME 60, NUMBER 2 MARCH-APRIL 1983

Instructions to Authors

Shear Stress Relaxation of Chemically Modified Gluten. T. Mita and L. Bohlin

Inhibition of Alpha-Amylase-Catalyzed Starch Granule Hydrolysis by Cycloheptaamylose. R. J. Weselake and R. D. Hill


Apparent Viscosities of Dispersions of Swollen Cornstarch Granules. D. D. Christianson and E. B. Bagley

Improved Ion-Exchange Phytate Method. R. Ellis and E. R. Morris

Preharvest Fungal Invasion of Sorghum Grain. L. M. Seitz, H. E. Mohr, R. Burroughs, and J. A. Glueck

Utilization of Aqueous By-Products from Starch for Improving Bread Quality. H. M. El-Saied and A.-H. A. El-Farra


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


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. Banašik

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 SO₃ Plus NH₃ Treatments During Slow Drying of Corn. S. R. Eckhoff, J. F. Tiute, 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


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
Physicochemical Properties of Lily Starch. C. Takeda,
Y. Takeda, and S. Hizukuri

The Determination of Fiber in Processed Cereal Foods
by Near-Infrared Reflectance Spectroscopy. D. Baker

Baking and Related Properties of Wheat-Oat Composite Flours.
B. D. Oomah

Mycotoxin Contamination in Grain Sorghum from Fields
in Georgia and Mississippi. W. W. McMillian, D. M. Wilson,
C. J. Mirocha, and N. W. Widstrom

Prediction of Cookie Quality from Dietary Fiber Components.
M. A. Jeltema, M. E. Zabik, and L. J. Thiel

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

Magnesium-Phytate Complexes: Effect of pH and Molar Ratio
on Solubility Characteristics. M. Cheryan, F. W. Anderson,
and F. Grynspan

Effect of Environmental Changes in Rice Yield and Particle Size
of Broken Kernels. Y.-L. Chen and O. R. Kunze

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

Effect of Soybean Varieties on the Yield and Quality of Tofu.
H. L. Wang, E. W. Swain, and W. F. Kwolek

Reverse Osmosis of Soluble Fraction of Corn Stillage. Y. V. Wu,
K. R. Sexson, and J. S. Wall

NOTE: Wax Lipid in Rice Bran. S. Ito, T. Suzuki, and Y. Fujino

COMMUNICATION TO THE EDITOR. Evelyn E. Lohrey

Erratum

VOLUME 60, NUMBER 4   JULY-AUGUST 1983

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

In Vitro Inhibition of Digestive Enzymes by Indigestible
Polysaccharides. K. Ikeda and T. Kusano

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

Lodging Effects on Yield and Quality of Soft White Wheat.
F. V. Pumphrey and G. L. Rubenthaler

Wheat and Composite Flour Chapatties: Effects of Soy Flour
and Sucrose-Ester Emulsifiers. S. E. Ebele and C. E. Walker
Physical and Biochemical Properties of Wheat Protein Fractions Obtained by Ultracentrifugation. B. L. Jones, K. F. Finney, and G. L. Lookhart

Purification and Characterization of Three Trypsin Inhibitors from Beans, Phaseolus vulgaris, 'Kintoki.' I. Tsukamoto, M. Miyoshi, and Y. Hamaguchi


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


Bread Staling Studies. I. Effect of Surfactants on Moisture Migration from Crumb to Crust and Firmness Values of Bread Crumb. W. Pissookbuntern and B. L. D'Appolonia

Bread Staling Studies. II. The Role of Refreshening. W. Pissookbuntern, B. L. D'Appolonia, and K. Kulp

Aggregation of A-Gliadin: Gel Permeation Chromatography. E. W. Cole, J. V. Torres, and D. D. Kasarda

Separation of Barley Malt Alpha-Amylase by Chromatofocusing. B. A. Marchylo and A. W. MacGregor

A Modified Screening Test for Rapid Estimation of Gluten Strength in Early-Generation Durum Wheat Breeding Lines. J. W. Dick and J. S. Quick

Physicochemical Changes in Cornstarch as a Function of Extrusion Variables. J. Owusu-Ansah, F. R. van de Voort, and D. W. Stanley

NOTE: Sodium in Commercially Produced Frozen Pizzas. G. S. Ranhotra, J. L. Vetter, J. A. Gelroth, and F. A. Novak

NOTE: Barley Starch. VII. New Barley Starches with Fragmented Granules. B. W. DeHaas and K. J. Goering


COMMUNICATION TO THE EDITOR. Claude Willemot and John D. Jones

VOLUME 60, NUMBER 5  SEPTEMBER-OCTOBER 1983

Compositional, Physical, and Sensory Characteristics of Akara Processed from Cowpea Paste and Nigerian Cowpea Flour. K. H. McWatters


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

350 Mycotoxin and Odor Formation in Barley Stored at 16 and 20% Moisture in Manitoba. D. Abramson, R. N. Sinha, and J. T. Mills


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


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


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

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

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