## Subject Index

Pages of errata are in italics. Acknowledgment of reviewers, v (Vol. 61, No. 1) gelatinization, and staling (Faridi and Rubenthaler), 151 Air classification, of peas harvested at several stages of maturity (Tyler and bran and shorts from hard red vs. hard white wheats in (Moder et al), Panchuk), 192 Alcohol bread from germinated wheat; baking characteristics of moderately distillation; of wheat (Wu et al), 423 strong and overly strong wheat (Lukow and Bushuk), 336 production in blended foods Do-Corder to study dough development (Endo et al), 112 compositional and nutritional studies (Wall et al), 504 dried distillers grain from sorghum, use in (Morad et al), 409 sensory, stability, and processing studies (Bookwalter et al), 509 effect of waxy barley starch and reheating on firmness (Ghiasi et al), Algae, as protein supplement in bread (Finney et al), 402 Alkali, gel test for rice (Pillaiyar), 255 flour test for (Shogren and Finney), 418 oils, surfactants, and their blends as replacements for shortening in  $\alpha$ -Amylase activity in wheat (Reddy et al), 228 (Bruinsma and Finney), 279 isoenzymes; synthesis of in wheat kernels (Marchylo et al), 305 optimized, staight-dough method (Finney), 20 measurement of cereal and fungal (Perten), 108 quality affected by lipids and emulsifiers (Pomeranz et al), 136 Amino acids soy-fortified; effect of storage with sweet cheese whey solids (Guy), 83 composition of D hordein, communication to the editor (Shewry, 555; volume affected by break and shred (Shogren and Finney), 179 Blake, 555) wheat and rye, structure of (Pomeranz et al), 53 effect on nutritive value of legumes (Davis et al), 311 Break and shred, effect on bread volume (Shogren and Finney), 179 Buckwheat, effect on protein quality of germination and changes in trypsin inhibitor (Ikeda et al), 236 Baking bread from pearl millet flour (Khalil and Sawaya), 301 Cakes and cookies soy-fortified with sweet cheese whey solids (Guy), 83 cakes functionality of lipids (Donelson et al), 88 functionality of lipids (Donelson et al), 88 heat transfer and water loss during baking with monoglycerides heat transfer and water loss with monoglycerides (Cloke et al), 363 (Cloke et al), 363 temperature profiles and water loss after storage with monoglycerides model batters containing nonfat dry milk (Pearce et al), 549 (Cloke et al), 371 surface characteristics evaluated by cross-classification technique volume methods for (Cloke et al), 375 (Evans et al), 292 cookies volume methods from cake cross-sections (Cloke et al), 375 navy bean-sesame blends (Hoojjat and Zabik), 41 water loss after storage with monoglycerides (Cloke et al), 371 from soft red wheat, soil property effect (Kirleis et al), 518 cookies Do-Corder to study dough development (Endo et al), 112 corn sweetener effect on quality (Curley and Hoseney), 274 of frozen dough, factors affecting stability (Wolt and D'Appolonia), differential scanning calorimetry of (Abboud and Hoseney), 34 209, 213, 384 dough; effect of mixing time and ingredients on farinograms of model cake batters containing nonfat dry milk (Pearce et al), 549 (Olewnik and Kulp), 532 quality; relation between loaf volume and lipid binding by gliadin and navy bean-sesame blends (Hoojjat and Zabik), 41 glutenin (Zawistowska et al), 527 Calcium Barley effect on lipid parameters in rats (Bock and Ranhotra), 514 cultivar identification of by HPLC (Marchylo and Kruger), 295 ions, binding to soy protein (Kroll), 490 purification of D-hordeins (Blake et al), 120 Carbohydrates structure of amylopectin from normal and waxy (MacGregor and of durum wheat bran and whole meal; unavailability (Kunerth and Morgan), 222 Youngs), 350 Beans, white-, equilibrium moisture content of (Hutchinson and Otten), modification of orcinol, anthrone, and carbazole colorimetric 155 reactions (Kunerth and Youngs), 344 Beta-D-glucan, analysis in oats using Calcofluor (Wood and Weisz), 73 structure of amylopectin from barley starch (MacGregor and Bioavailability Morgan), 222 of vitamins A and E (Omaye and Chow), 95 Cereal of zinc in corn foods intrinsically labeled with zinc-65 (Garcia et al), alkylresorcinols; toxicity of (Sedlet et al), 239 dietary fiber

analysis from, minerals and phytates in (Schweizer et al), 116

iron solubilization in (Clydesdale and Nadeau), 330

al), 14

content and composition at different extraction rates (Nyman et

Bread and breadmaking

Bran, durum-, fiber constituents of (Kunerth and Youngs), 350

balady-, effect of baking time and temperature on bread quality, starch

algae as protein supplement (Finney et al), 402

proteins; enzymic solubilization of by commercial proteases (Nkonge McDonald), 392 and Ballance), 316 Errata de Padua and Padua Maroun (Vol. 61, p. 37), 384 Chlorination Wolt and D'Appolonia (Vol. 61, p. 209), 384 effects on cakes of lipids from untreated and chlorinated flour (Donelson et al), 88 Ethanol, bioconversion of starch to (McGhee et al), 446 oil-binding capacity Extrusion cooking effects on dietary fiber content and on degradation in rat intestinal of chlorinated starch (Seguchi), 244 tract (Björck et al), 174 of prime starch from chlorinated wheat flour (Seguchi), 241 of wheat starch; physical and macromolecular modifications (Colonna Chromatography reversed-phase HPLC analysis of extracted gliadin proteins (Bietz et et al), 538 al), 124 wheat varietal identification by reversed-phase HPLC of gliadins Faba beans, cookability as related to seed coat microstructure (Youssef and (Bietz et al), 129 Bushuk), 381 Coextrusion, corn gluten and soy flour (Neumann et al), 439 Falling number, modified for measuring cereal and fungal  $\alpha$ -amylase Cooking, texture of cooked rice (Pillaiyar), 255 activity (Perten), 108 Corn Fatty acids basis for hardness (Abdelrahman and Hoseney), 232 free-, produced during storage of pearl millet (Kaced et al), 187 cultivar and sample various effect on moisture meter performance of oats; effects of oil extraction procedures on composition (Karow et (Gutheil et al), 267 dry milling of trickle sulfur dioxide-treated (Peplinski and Anderson), Fermentation 289 effect on extensigraph properties of dough (Casutt et al), 454 food products intrinsically labeled with zinc-65 for zinc bioavailability yeast-protein concentrate to increase (Lai et al), 428 studies (Garcia et al), 360 genetics and zeins (Wall et al), 141 constituents in durum bran and whole meal (Kunerth and Youngs), hardness determination (Pomeranz et al), 147 350 rheological behavior of Venezuelan arepa dough made from dietaryprecooked flour (de Padua and Padua Maroun), 37, 384 analysis by enzymatic gravimetric method (Schweizer et al), 116 shortened flow for dry milling (Peplinski et al), 60 composition and fermentability (Björck et al), 174 storage; ergosterol as index of fungal invasion (Naewbanij et al), 385 content and composition in cereals at different extraction rates syrup; effect on cookie quality (Curley and Hoseney), 274 (Nyman et al), 14 wet milling of ensiled kernels (Neryng and Reilly), 8 minerals and phytate in analysis of, from cereals (Frølich et al), 357 zein; isoelectric focusing in agarose (Wilson), 198 quantitation using modified orcinal, anthrone, and carbazole Corn distillers' grains colorimetric reactions (Kunerth and Youngs), 344 in blended foods Fissures, relation to postdrying treatments in rough rice (Nguyen and composition and nutrition (Wall et al), 504 Kunze), 63 sensory, stability, and processing studies (Bookwalter et al), 509 Cornstarch, rheology and yield stress of (Christianson and Bagley), 500 bean protein-, use in cake doughnuts (Spink et al), 251 bread-making test for (Shogren and Finney), 418 7S storage protein of, isolation procedure (Zarins et al), 471 flowability of hard and soft wheat flours (Neel and Hoseney), 262 storage protein characterization by SDS-PAGE (Marshall et al), 166 gel and dough quality of sprouted sorghum (Murty et al), 415 from germinated wheat Dough functionality and biochemical properties (Lukow and Bushuk), cookie-, effect of mixing time and ingredient variation on farinograms of (Olewnik and Kulp), 532 protein composition (Lukow and Bushuk), 340 Do-Corder to study dough development (Endo et al), 112 moisture determination by microwave (Davis and Lai), 1 extensigraph properties of; effects of fermentation time, flour strength, physically weak vs. physically strong (Moder et al), 269 and salt level on (Casutt et al), 454 proteins; association of fractions with flour lipids (Zawistowska et al), frozen-, effect 527 of yeast on stability (Wolt and D'Appolonia), 209 rheology of Venezuelan arepa dough made from precooked corn (de of yeast, flour, and dough additives on stability (Wolt and Padua and Padua Maroun), 37, 384 D'Appolonia), 213 rice, waxy; characteristics of (Bean et al), 475 kneading quality of sprouted sorghum (Murty et al), 415 sieving characteristics of hard and soft wheat flours (Neel and from precooked corn flour, rheological behavior of Venezuelan arepa Hoseney), 259 (de Padua and Padua Maroun), 37 soy-, coextrusion with corn gluten (Neumann et al), 439 wheat and rye, structure of (Poneranz et al), 53 wheatwheat flour-, modification by cycloheptaamylose (Kim and Hill), 406 bread quality of defatted (Pomeranz et al), 136 Drying modification by cycloheptaamylose (Kim and Hill), 406 drum-, of wheat starch; physical and molecular modifications oil-binding capacity of prime starch from chlorinated (Seguchi), (Colonna et al), 538 241 post-, fissures related to, in rough rice (Nguyen and Kunze), 63 wheat and nonwheat-, chapaties made from, soy enrichment (Lindell and Walker), 435 Electrophoresis Fractionation, of protein-rich material from sorghum alcohol distillation of cottonseed storage proteins (Marshall et al), 166 (Wu and Sexson), 388 gel-, of gliadin fractions (Huebner and Dietz), 554 for gliaden detection (Khan), 378 of gliadins from stressed wheat samples (Lookhart et al), 496 Gelatinization isoelectric focusing of zein (Wilson), 198 starch-SDS-PAGE of gliadins and glutenins from germinated wheat (Lukow of baked cookies and cookie doughs (Abboud and Hoseney), 34 of balady bread, effect of baking time and temperature on (Faridi and Bushuk), 340 two-dimensional-, of zeins (Wall et al), 141 and Rubenthaler), 151 use in preparative and analytical hordein fractionation (Blake et al), waxy rice; characteristics of (Bean et al), 475 120 wheat starch Enzymes in batters with nonfat dry milk (Pearce et al), 549 cereal and fungal  $\alpha$ -amylase measured by modified falling number physical characteristics in presence of cycloheptaamylase (Kim and Hill), 432 method (Perten), 108 cereal protein solubilization and degradation by commercial proteases Germination (Nkonge and Ballance), 316 amylase activity in sorghum (Murty et al), 415 immobilized-, bioconversion of starch to ethanol by calcium-alginate of buckwheat; effect on protein quality and changes in trypsin inhibitor (McGhee et al), 446 (Ikeda et al), 236

lipoxygenase isoenzymes of durum wheat endosperm (Hsieh and

569

effect on endosperm cell walls (Glennie), 285

```
production of \alpha-amylase isoenzymes during (Marchylo et al), 305
 Gliaden
   detection by dye binding and TCA precipitability (Khan), 378
   effect of lipids on electrophoregram (Zawistowska et al), 527
                                                                                    Kruger), 295
   extraction conditions for reversed-phase HPLC analysis (Bietz et al),
   separation by reversed-phase HPLC (Huebner and Dietz), 554
   wheat-, PAGE of, effect of environment and germination (Lookhart et
     al), 496
                                                                                   344
   wheat varietal identification by reversed-phase HPLC (Bietz et al), 129
 Gluten
                                                                                   (Kruger), 205
     coextrusion with soy flour (Neumann et al), 439
     proteins from wet-milled (Neumann et al), 353
                                                                                   129
   gel filtration and characterization of neutral salt extracted wheat
     proteins (Preston), 76
                                                                               Millet, pearl-
   production by wet milling (Neryng and Reilly), 8
   viscoelastic properties of dispersion (Mita and Matsumoto), 169
   dried distillers-, from sorghum, use in baked foods (Morad et al), 409
   tempering of; theoretical approach to (Hsu), 466
                                                                               Milling
 Grain sorghum, basis for hardness (Abdelrahman and Hoseney), 232
 Hordein, barley storage proteins, communication to the editor (Shewry,
   555; Blake, 555)
 HPLC
                                                                                   Sidhu), 460
   for analysis of molecular weight changes of buffer-soluble proteins
                                                                                   Hoseney), 259
     during germination (Kruger), 205
   determination of saccharides (Warthesen), 194
   reversed-phase-
     of extracted gliadin proteins (Bietz et al), 124
                                                                               Minerals
     preparative separation of gliadins by (Huebner and Bietz), 554
     for separation of hordein proteins (Marchylo and Kruger), 295
   wheat varietal identification by reversed-phase analysis of gliadins
                                                                                   et al), 357
     (Bietz et al), 129
Instructions to Authors, iii (Vol. 61, No. 1), 257 (Vol. 61, No. 3)
                                                                                   (Pearce et al), 549
Instruments and instrumentation
  for bread-making test of flour (Shogren and Finney), 418
  determination of saccharides (Warthesen), 194
  Do-Corder to study dough development (Endo et al), 112
                                                                                   (Gutheil et al), 267
  HPLC analysis
    of extracted gliadin proteins (Bietz et al), 124
    of gliadin proteins (Bietz et al), 129
  moisture meters; effect of corn cultivar and sample variance on
    performance of (Gutheil et al), 267
Iron
  ingredient effect in spray-dried soy beverage (Kadan and Ziegler), 5
  solubilization and availability (Clydesdale and Nadeau), 330
                                                                               Oats
  air classification of peas; effect of maturity (Tyler and Panchuk), 192
  air-classified protein flour in cake doughnuts (Spink et al), 251
  protein nutritional quality, amino acid supplementation (Davis et al),
Lipase, activity in oats during grain maturation and germination (Urquhart
 et al), 105
Lipids
  effect on flowability of hard and soft wheat flours (Neel and Hoseney),
 effects on toast bread (Pomeranz et al), 136
 extraction procedures for oats and their effect on fatty acid
    composition determinations (Karow et al), 196
                                                                                (Honig et al), 523
  parameters in rat; effects of pectin, phytate, and calcium (Bock and
                                                                               Phytate
    Ranhotra), 514
 from untreated and chlorinated flours; effects on cakes (Donelson et
                                                                               Phytic acid
Lipoxygenase, isoenzymes from durum wheat endosperm (Hsieh and
  McDonald), 392
Maize, grain, leaf, and husk waxes of (Bianchi et al), 45
                                                                               Prolamin
Methods
                                                                                gliadin extraction for analysis by reversed-phase HPLC (Bietz et al),
  Calcofluor for analysis of beta-D-glucan (Wood and Weisz), 73
```

lipase activity in oats (Urquhart et al), 105

```
gliadin extraction for analysis by reversed-phase HPLC (Bietz et al),
  gradient SDS-PAGE in hordein peptide mapping (Blake et al), 120
  identification of Canadian barley cultivars by HPLC (Marchylo and
  for isolation of 7S storage protein of cottonseed (Zarins et al), 471
  for measuring cereal and fungal \alpha-amylase (Perten), 108
  near-infrared reflectance for estimation of protein (Lai et al), 327
   optimized, straight-dough, bread-making (Finney), 20
  for quantitation of monosaccharides of flour (Kunerth and Youngs),
  rapid analysis of molecular weight of buffer-soluble proteins by HPLC
   wheat varietal identification by HPLC analysis of gliadins (Bietz et al),
Milk, solubilization of iron in cereals by (Clydesdale and Nadeau), 330
  basis for hardness (Abdelrahman and Hoseney), 232
  effect of storage conditions on lipids (Kaced et al), 187
  mineral and vitamin contents, retention in bread (Khalil and Sawaya),
  procedure to produce rotis (Olewnik et al), 28
  dry-, of corn by shortened flow (Peplinski et al), 60
  impact-, of peas (Tyler and Panchuk), 192
  of semolina; effect of conditioning treatments on (Kathuria and
  sieving characteristics of hard and soft wheat flours (Neel and
  soft red wheat, grown on sludge-treated soils (Kirleis et al), 518
  trickle sulfur dioxide-treated corn (Peplinski and Anderson), 289
  wheat-, visual analysis of (Davis and Eustace), 182
  in analysis of dietary fiber from cereals (Schweizer et al), 116; (Frølich
  components of pearl millet flour and bread (Khalil and Sawaya), 301
  cake batters with nonfat dry milk; rates of water loss during baking
  equilibrium-, of white beans (Hutchinson and Otten), 155
  flour-, microwave-oven for determination of (Davis and Lai), 1
  meters; effect of corn cultivar and sample variance on performance of
  in wheat; time-dependent moisture gradients determined by electrical
    methods (Pomeranz et al), 559
Nutrition, mineral and vitamin contents of pearl millet flour and bread
  (Khalil and Sawaya), 301
  analysis of beta-D-glucan using Calcofluor (Wood and Weisz), 73
  lipase activity during grain maturation and germination (Urquhart et
  oil extraction procedures and their effect on fatty acid composition
    determinations (Karow et al), 196
Packaging, effect of light on nutrient stability (Furuya and Warthesen), 399
Particle size, effect on NIR (Norris and Williams), 158
Pasta, riboflavin content and stability (Furuya and Warthesen), 399
Pectin, effect on lipid parameters in rats (Bock and Ranhotra), 514
pH, effect of, on binding of Ca<sup>2</sup>, by soybean protein (Kroll), 490
Phosphate, effect on firming rate of cooked rice (Kim and Kim), 91
Phosphorus, content in soybean protein fractions as affected by processing
  in analysis of dietary fiber from cereals (Frølich et al), 357
  effect on lipid parameters in rats (Bock and Ranhotra), 514
  content in soybean protein fractions as affected by processing (Honig al),
  recovery with soluble dietary fiber (Schweizer et al), 116
```

localization in sorghum protein bodies (Taylor et al), 69

129

Protein

purification and characterization of barley D-hordein (Blake et al), 120

wheat varietal identification by HPLC analysis of gliadins (Bietz et al),

(Pomeranz et al), 559

(Evans et al), 292

cross-classification technique to evaluate cake surface characteristics

electrical; time-dependent moisture gradients in conditioned wheat

gel test to assess texture of parboiled rice (Pillaiyar), 255

algae as supplement in bread (Finney et al), 402 Soy beverage, ingredient effect on iron distribution in spray-dried (Kadan analysis of in germinating wheat by HPLC (Kruger), 205 and Ziegler), 5 in barley, identification by reversed-phase HPLC (Marchylo and Soybean 11S globulin (glycinin) (Peng et al), 480 Kruger), 295 in buckwheat; effect of seed germination on in vitro digestibility (Ikeda protein et al), 236 calcium binding and pH (Kroll), 490 composition of sorghum protein bodies (Taylor et al), 69 and phytic acid and phosphorus content as affected by processing concentrate; from yeast, effects on fermentation (Lai et al), 428 (Honig et al), 523 contribution of glutamine side chain (Mita and Matsumoto), 169 Spaghetti, quality affected by conditioning treatments (Kathuria and in corn gluten, properties of (Neumann et al), 353 Sidhu), 463 corn; isoelectric focusing of zein (Wilson), 198 Staling degradative solubilization of, in cereal grists by commercial proteases of balady bread, effect of baking time and temperature on (Faridi and (Nkonge and Ballance), 316 Rubenthaler), 151 distribution changes in germinated wheat (Lukow and Bushuk), 340 effect of waxy barley starch and reheating on firmness of bread crumb gliadin isolation and eletrophoretic analysis (Huebner and Bietz), 554 (Ghiasi et al), 281 measurement in wheat (Norris and Williams), 158 near-infrared reflectance for estimation of (Lai et al), 327 barley-, structure of amylopectin (MacGregor and Morgan), 222 nutritional quality using Tetrahymena, effect of age of sample (Davis bioconversion to ethanol (McGhee et al), 446 et al), 311 comparison of oil-binding ability of different chlorinated (Seguchi), physicochemical and functional properties, 11S globulin (glycinin) (Peng et al), 480 digestibility (Björck et al), 174 purification and characterization of barley D-hordein (Blake et al), 120 effects of gamma radiation on (MacArthur and D'Appolonia), 321 residue from wheat alcohol distillation (Wu et al), 423 heat-treated wheat (Seguchi), 248 SDS characterization of cottonseed storage proteins (Marshall et al), hydrolysates; analysis by HPLC (Warthesen), 194 166 oil-binding capacity of, from chlorinated wheat flour (Seguchi), 241 in soft and hard red winter wheats (Miller et al), 201 production by wet milling (Neryng and Reilly), 8 soybean; pH effects on calcium binding (Kroll), 490 waxy barley-, effect on firmness of bread crumb (Ghiasi et al), 281 storage-, of cottonseed, rapid procedure for isolation (Zarins et al), 471 waxy rice-, physicochemical and food application characteristics of wheat-, gel filtration and characterization of neutral salt extracted (Bean et al), 475 (Preston), 76 wheatwheat gliadin extraction for analysis by reversed-phase HPLC (Bietz et extrusion cooking and drum drying of, physical and macromolecular al), 124 modifications (Colonna et al), 538 wheat varieties identified through HPLC analysis of gliadins (Bietz et physical characteristics in presence of cycloheptaamylase (Kim al), 129 and Hill), 432 Sterigmatocystin, distribution in individual brown rice kernels naturally infected by Aspergillus versicolor (Takahashi et al), 48 Rheology behavior of Venezuelan arepa douph made from precooked corn flour effect of sweet whey solids in the storage stability of 12% soy-fortified (de Padua and Padua Maroun), 37 bread wheat flour (Guy), 83 of cookie doughs (Olewnik and Kulp), 532 ergosterol as index of fungal invasion (Naewbanij et al), 385 of corn and wheat starch dispersions (Christianson and Bagley), 500 of pearl millet after grinding (Kaced et al), 187 Do-Corder to study dough development (Endo et al), 112 Sulfhydryl, in corn gluten (Neumann et al), 353 dynamic viscoelastic properties of dispersions of gluten and gluten methyl ester (Mita and Matsumoto), 169 Ribonuclease, assay for, communication to the editor (Prentice and Heisel), Tempering, of grains; theoretical approach to (Hsu), 466 Trypsin inhibitor, of buckwheat; changes on seed germination (Ikeda et al), 204 236 Rice brown-, naturally infected by Aspergillus versicolor, distribution of sterigmatocystin and fungal mycelium in kernels (Takahashi et al), Viscosity, of corn and wheat starch dispersions (Christianson and Bagley), 500 firming rate of cooked (Kim and Kim), 91 Vitamins fissures related to post-drying treatments (Nguyen and Kunze), 63 A and E; bioavailability of (Omaye and Chow), 95 parboiled-, gel test for texture (Pillaiyar), 255 components of pearl millet flour and bread (Khalil and Sawaya), 301 storage; ergosterol as index of fungal invasion (Naewbanij et al), 385 riboflavin in pasta, effect of light (Furuya and Warthesen), 399 waxy-, physicochemical and food application characteristics of (Bean et al), 475 Wheat Roti, production from pearl millet (Olewnik et al), 28 alcohol distillation; fractionation and characterization (Wu et al), 423 Rye  $\alpha$ -amylase activity in (Reddy et al), 228 alkylresorcinols; toxicity of (Sedlet et al), 239  $\alpha$ -amylase isoenzymes; separation by chromatofocusing and isoelectric dough and bread structure (Pomeranz et al), 53 focusing (Marchylo et al), 305 bran; bioavailability of vitamins A and E and effects on growth of rats Scanning electron microscopy fed diets of (Omaye and Chow), 95 dough, sour and bread (Pomeranz et al), 53 composition analysis (Norris and Williams), 158 of sliced brown rice kernel naturally infected by Aspergillus versicolor determination of molecular weight of buffer-soluble proteins during (Takahashi et al), 48 germination (Kruger), 205 of sorghum endosperm cell walls (Glennie), 285 dough and bread structure (Pomeranz et al), 53 of wheat milling (Davis and Eustace), 182 durum-Semolina, conditioning treatment effect on (Kathuria and Sidhu), 460 conditioning treatment effect on semolina (Kathuria and Sidhu), Sorghum alcohol distillation; fractionation and characterization of protein-rich conditioning treatment effect on spaghetti (Kathuria and Sidhu),

material from (Wu and Sexson), 388

and Kirleis), 100

and Walker), 435

amylase activity and sprout damage in (Murty et al), 415

dried distillers grain from, use in baked foods (Morad et al), 409

grain vitreousness and endosperm texture (Kirleis et al), 556

protein body composition and ultrastructure (Taylor et al), 69

endosperm cell wall modification during germination (Glennie), 285

grain hardness; relation to measurements of grain quality (Cagampang

Soy, fortification of chapati made from wheat and nonwheat flours (Lindell

Vol. 61, No. 6, 1984 571

lipoxygenase isoenzymes from endosperm (Hsieh and McDonald), 392

electrophoresis of environmentally stressed samples (Lookhart et al),

gamma radiation of; effects of low-dosage radiations on starch

gliadin extraction for analysis by reversed-phase HPLC (Bietz et al),

effect of germination on quality (Lukow and Bushuk), 336

properties (MacArthur and D'Appolonia), 321

hardness of hard and soft (Miller et al), 201

soft red winter-, grown on sludge-treated soils (Kirleis et al), 518 starch; oil-binding ability of heat-treated (Sepuchi), 248 storage; ergosterol as index of fungal invasion (Naewbanij et al), 385 time-dependent moisture gradients determined by electrical methods (Pomeranz et al), 559

varietal identification by reversed-phase HPLC analysis of gliadins (Bietz et al), 129

## Yeast

effect on frozen-dough stability (Wolt and D'Appolonia), 213 fermentation stimulant from yeast fraction (Lai et al), 428

immobilized-, bioconversion of starch to ethanol by calcium-alginate (McGhee et al), 446

reducing compound influence on frozen-dough stability (Wolt and D'Appolonia), 209, 384

## Zein

isoelectric focusing of (Wall et al), 141 isoelectric focusing in agarose (Wilson), 198 Zinc, intrinsically labeled-; corn foods for zinc bioavailability studies (Garcia et al), 360