

- ii Instructions to Authors
- v Acknowledgment of Reviewers
- 1 Significance of Gluten Content as an Index of Flour Quality.
R. G. Kulkarni, J. G. Ponte, Jr., and K. Kulp
- 3 Studies on Heavily Ground Flour Using Roller Mills. II. Chemical Alteration of Proteins, Particularly Globulin, During Dough Mixing.
K. Okada, Y. Negishi, and S. Nagao
- 8 Detection and Assay of (1→4)-β-D-Glucanase, (1→3)-β-D-Glucanase, (1→3)(1→4)-β-D-Glucanase, and Xylanase Based on Complex Formation of Substrate with Congo Red. *P. J. Wood and J. Weisz*
- 15 Improvements in Wheat Protein Analysis and Quality Prediction by Reversed-Phase High-Performance Liquid Chromatography.
F. R. Huebner and J. A. Bietz
- 21 A Rheological Investigation of Oat Starch Pastes. *J.-L. Doublier, D. Paton, and G. Llamas*
- 27 Effect of Soil Sulfur Deficiency on Sulfur Amino Acids and Elements in Brown Rice. *B. O. Juliano, M. G. B. Ibabao, C. M. Perez, R. B. Clark, J. W. Maranville, C. P. Mamaril, N. H. Choudhury, C. J. S. Momuat, and I. G. Corpuz*
- 30 Cereal Pentosans: Their Estimation and Significance. I. Pentosans in Wheat and Milled Wheat Products. *S. Hashimoto, M. D. Shogren, and Y. Pomeranz*
- 35 Cereal Pentosans: Their Estimation and Significance. II. Pentosans and Breadmaking Characteristics of Hard Red Winter Wheat Flours.
M. D. Shogren, S. Hashimoto, and Y. Pomeranz
- 39 Cereal Pentosans: Their Estimation and Significance. III. Pentosans in Abraded Grains and Milling By-Products. *S. Hashimoto, M. D. Shogren, L. C. Bolte, and Y. Pomeranz*
- 42 Free Phenolic Compounds and Tannins in Sorghum Caryopsis and Glumes During Development. *C. A. Doherty, R. D. Waniska, L. W. Rooney, C. F. Earp, and J. H. Poe*
- 46 Optimizing Grinder Type and Methods of Expressing Wheat Meal Particle Size for Wheat Texture (Hardness or Softness) Measurement and Near-Infrared Reflectance Spectroscopy. *C. S. Gaines, R. E. Miller, J. R. Donelson, and M. M. Bean*
- 50 The Selection of Levels of Canola Oil, Water, and an Emulsifier System in Cake Formulations by Response-Surface Methodology.
M. Vaisey-Genser, G. Ylimaki, and B. Johnston
- 55 Effect of Commercial Oat Bran on the Characteristics and Composition of Bread. *P. G. Krishnan, K. C. Chang, and G. Brown*

- 59 Immunochemical Methods in Cereal Research and Technology. *P. Vaag and L. Munck*
- 72 Effect of 1B-1R Chromosome Translocation on Milling and Quality Characteristics of Bread Wheats. *A. S. Dhaliwal, D. J. Mares, and D. R. Marshall*
- 77 Development of an Equilibrium Dialysis Technique for Quantifying Starch-Lipid Complexes. *D. E. Hahn and L. F. Hood*
- 81 Factors Influencing Corn Starch-Lipid Complexing. *D. E. Hahn and L. F. Hood*
- 86 Variability in Dehulling Quality of Cowpea, Pigeon Pea, and Mung Bean Cultivars Determined with the Tangential Abrasive Dehulling Device. *A. O. F. Ehiwe and R. D. Reichert*
- 91 Characterization of Protein Concentrates of Jojoba (*Simmondsia chinensis*) Meal. *M. O. Wiseman and R. L. Price*
- 94 Functional Properties of Protein Concentrates from Pressed Jojoba Meal. *M. O. Wiseman and R. L. Price*
- 97 Functional Properties of Pea Globulin Fractions. *H. Koyoro and J. R. Powers*
- 102 Interactions of Iron, Alone and in Combination with Calcium, Zinc, and Copper, with a Phytate-Rich, Fiber-Rich Fraction of Wheat Bran Under Gastrointestinal pH Conditions. *S. R. Platt and F. M. Clydesdale*
- 106 Contents and Retentions of Sodium and Other Minerals in Pasta Cooked in Unsalted or Salted Water. *J. A. Albrecht, E. H. Asp, and I. M. Buzzard*
- 110 Studies on Dough Development. III. Mixing Characteristics of Flour Streams and Their Changes During Dough Mixing in the Presence of Chemicals. *S. Endo, K. Okada, and S. Nagao*
- 116 Thiamine Partitioning and Retention in Cooked Rice and Pasta Products. *H. T. VanDrasek and J. J. Warthesen*
- 121 The Glass Transition in Starch. *K. J. Zeleznak and R. C. Hosney*
- 124 Effects of Location and Cultivar on Fusarium Head Blight (Scab) in Wheat from Kansas in 1982 and 1983. *G. R. Love and L. M. Seitz*
- 128 Comparison of Gluten Quality in Triticale: A Fractionation-Reconstitution Study. *R. J. Peña and G. M. Ballance*
- 133 NOTE: Pentosans in Barley Varieties. *M. Lehtonen and R. Aikasalo*
- 135 NOTE: The Total Dietary Fiber Content of Wheat, Corn, Barley, Sorghum, and Distillers' Dried Grains with Solubles. *M. L. San Buenaventura, F. M. Dong, and B. A. Rasco*

- 137 Protein and Lysine Levels in Developing Kernels of Normal and High-Lysine Sorghum. *G. Ejeta and J. Axtell*
- 139 Consumer Acceptability of Baked Goods Containing Distiller's Dried Grains with Solubles from Soft White Winter Wheat. *B. A. Rasco, S. E. Downey, and F. M. Dong*
- 144 In Vivo and In Vitro Protein Digestibilities of Regular and Mutant Barleys and Their Isolated Protein Fractions. *R. S. Bhatti and J. R. Whitaker*
- 150 Compressibility of Baked Goods After Carbon Dioxide Atmosphere Processing and Storage. *D. Knorr*
- 154 Stearic Acid-Starch Interactions as Measured by Electron Spin Resonance. *L. E. Pearce, E. A. Davis, J. Gordon, and W. G. Miller*
- 158 A Mechanism for Cookie Dough Setting. *L. C. Doescher, R. C. Hosney, and G. A. Milliken*
- 163 Effect of Sugars and Flours on Cookie Spread Evaluated by Time-Lapse Photography. *L. C. Doescher, R. C. Hosney, G. A. Milliken, and G. L. Rubenthaler*
- 168 Gel Filtration Chromatography of Glutenin in Dissociating Solvents: Effect of Removing Noncovalently Bonded Protein Components on the Viscoelastic Character of Glutenin. *U. J. S. Prasada Rao and S. N. Nigam*
- 172 Evaluation of Sulfhydryl Oxidase as a Strengthening Agent for Wheat Flour Dough. *S. P. Kaufman and O. Fennema*
- 177 Qualitative Characterization of the Purity of Milled Durum Wheat Products by Multidimensional Statistical Analysis of Their Mid-Infrared Diffuse Reflectance Spectra. *C. Renard, P. Robert, D. Bertrand, M. F. Devaux, and J. Abecassis*
- 182 Starch Functionality as Affected by Amylases from Different Sources. *T. A. Kuracina, K. Lorenz, and K. Kulp*
- 187 Differential Scanning Calorimetry of Raw and Annealed Starch Isolated from Normal and Mutant Maize Genotypes. *B. R. Krueger, C. E. Walker, C. A. Knutson, and G. E. Inglett*
- 191 NOTE: β -Glucan in Two- and Six-Rowed Barley. *M. Lehtonen and R. Aikasalo*
- 193 NOTE: Navy Bean Flour Substitution in a Master Mix Used for Muffins and Cookies. *N. D. Cady, A. E. Carter, B. E. Kayne, M. E. Zabik, and M. A. Uebersax*
- 196 NOTE: Rapid Determination of Moisture in Masa with a Domestic Microwave Oven. *D. S. Jackson and L. W. Rooney*
- 198 Erratum

- 199 Identification of U.S. Rice Cultivars by High-Performance Liquid Chromatography. *G. L. Lookhart, L. E. Albers, Y. Pomeranz, and B. D. Webb*
- 207 Covalent Polymerization of Acidic Subunits on Heat-Induced Gelation of Soybean Glycinin. *T. Yamagishi, N. Takahashi, and F. Yamauchi*
- 212 Thermal Coagulation of Oat Globulin. *C.-Y. Ma and V. R. Harwalkar*
- 218 Nutritional and Functional Characteristics of Extrusion-Cooked Amaranth Flour. *C. Mendoza M. and R. Bressani*
- 222 Addition of Sucrose Fatty Acid Ester Emulsifiers to Sponge Cakes. *M. M. Pierce and C. E. Walker*
- 226 Amino Acid Analysis of Feedstuff Hydrolysates by Precolumn Derivatization with Phenylisothiocyanate and Reversed-Phase High-Performance Liquid Chromatography. *R. G. Elkin and A. M. Wasynczuk*
- 230 Texture Changes in White Bread: Effects of Processing and Storage. *U. Stöllman and B. Lundgren*
- 237 Effect of Seed Moisture Content and Temperature on the Seed Coat Durability of Field Pea. *A. O. F. Ehiwe, R. D. Reichert, D. J. Schwab, E. S. Humbert, and G. Mazza*
- 240 Influence of Solutes and Water on Rice Starch Gelatinization. *A. Chungcharoen and D. B. Lund*
- 244 Recovery of Protein-Rich By-Products from Sweet Sorghum Grain Stillage After Alcohol Distillation. *Y. V. Wu*
- 247 Effects of Lime Cooking on Energy and Protein Digestibilities of Maize and Sorghum. *S. O. Serna-Saldivar, D. A. Knabe, L. W. Rooney, and T. D. Tanksley, Jr.*
- 253 Saccharide Analysis of Corn Syrup Solids and Maltodextrins Using High-Performance Liquid Chromatography. *J. R. Brooks and V. K. Griffin*
- 256 Changes in Iron Forms During Extrusion Processing. *R. S. Kadan and G. M. Ziegler, Jr.*
- 260 Recovery of Stillage Soluble Solids from Hard and Soft Wheat by Reverse Osmosis and Ultrafiltration. *Y. V. Wu*
- 264 Incorporation of Corn Gluten Meal and Soy into Various Cereal-Based Foods and Resulting Product Functional, Sensory, and Protein Quality. *J. S. Buck, C. E. Walker, and K. S. Watson*
- 269 New Freeze-Tolerant Yeast for Frozen Dough Preparations. *A. Hino, H. Takano, and Y. Tanaka*
- 275 Differences in Corn Endosperm Proteins in Developing Seeds of Normal and *Opaque-2* Corn. *J. S. Wall and J. A. Bietz*
- 281 NOTE: Effect of Chlorination on the Hydrophobicity of Wheat Starch. *M. Seguchi*

- 283 NOTE: Lipid and Color Evaluations of Solvent-Extracted Maize Gluten Meal. *P. L. Harris, S. L. Cuppett, C. E. Walker, and J. H. Rupnow*
- 285 NOTE: Determination of Protein and 11 Elements in Six Milling Fractions of Two Wheat Varieties. *F. Y. Iskander, M. M. Morad, D. E. Klein, and T. L. Bauer*
- 288 NOTE: The Determination of Ascorbic Acid in Wheat Flour Suspension by Differential Pulse Polarography. *P. Cherdkiatgumchai and D. R. Grant*

VOLUME 64, NUMBER 5

SEPTEMBER-OCTOBER 1987

- 293 Statistical Correlations Between Quality Attributes and Grain-Protein Composition for 71 Hexaploid Wheats Used as Breeding Parents. *W. P. Campbell, C. W. Wrigley, P. J. Cressey, and C. R. Slack*
- 299 Statistical Correlations Between Quality Attributes and Grain-Protein Composition for 60 Advanced Lines of Crossbred Wheat. *P. J. Cressey, W. P. Campbell, C. W. Wrigley, and W. B. Griffin*
- 302 Milling, Baking, and Physical-Chemical Properties of Selected Soft White Winter and Spring Wheats. *M. S. Kaldy and G. L. Rubenthaler*
- 307 Corn Flour Addition to Wheat Flour Doughs—Effect on Rheological Properties. *L. L. Navickis*
- 311 Changes in the Gliadin Fraction(s) During Breadmaking: Isolation and Characterization by High-Performance Liquid Chromatography and Polyacrylamide Gel Electrophoresis. *M. Menkovska, G. L. Lookhart, and Y. Pomeranz*
- 315 Influence of Varietal Difference on Properties of Parboiled Rice. *K. R. Unnikrishnan and K. R. Bhattacharya*
- 321 Properties of Pressure-Parboiled Rice as Affected by Variety. *K. R. Unnikrishnan and K. R. Bhattacharya*
- 324 Glutenin of Marquis Wheat as a Reference for Estimating Molecular Weights of Glutenin Subunits by Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis. *P. K. W. Ng and W. Bushuk*
- 327 A Protein Quality Assessment of Wheat and Corn Distillers' Dried Grains with Solubles. *F. M. Dong, B. A. Rasco, and S. S. Gazzaz*
- 332 Physical Properties and Some Nutritional Characteristics of an Extrusion Product with Defatted Amaranth Seeds and Defatted Maize Gluten Meal (80:20 Ratio). *S. J. Koeppel, P. L. Harris, M. A. Hanna, J. H. Rupnow, C. E. Walker, and S. L. Cuppett*
- 337 Varietal Differences in Quality Characteristics of Puffed Rices. *C. P. Villareal and B. O. Juliano*

- 343 Chemical Leavening: Effect of pH and Certain Ions on Breadmaking Properties. *J. T. Holmes and R. C. Hosenev*
- 348 Frozen Doughs: Freezing and Thawing Rates and the Potential of Using a Combination of Yeast and Chemical Leavening. *J. T. Holmes and R. C. Hosenev*
- 352 Absorption of Chromium as Affected by Wheat Bran. *K. S. Keim, C. L. Holloway, and M. Hebsted*
- 356 NOTE: Evaluation of Digitally Filtered Aquagram Signals of Wet and Dry Corn Mixtures. *C. R. Martin, Z. Czuchajowska, and Y. Pomeranz*

VOLUME 64, NUMBER 6

NOVEMBER-DECEMBER 1987

- 359 High α -Amylase Flours: Effect of pH, Acid, and Salt on Paste Characteristics. *K. Harinder and G. S. Bains*
- 363 Air Classification of Pin-Milled Break and Middling Flours from Hard Red Spring Wheat. *D. M. Nowakowski, F. W. Sosulski, and R. D. Reichert*
- 370 Test to Determine the Optimum Water Absorption for Saltine Cracker Doughs. *D. E. Rogers and R. C. Hosenev*
- 373 Effects of Cooking on Starch and β -Glucan of Rolled Oats. *S. H. Yiu, P. J. Wood, and J. Weisz*
- 380 High-Resolution Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis of Soybean (*Glycine max* L.) Seed Proteins. *S. K. Sathe, G. G. Lilley, A. C. Mason, and C. M. Weaver*
- 384 Effect of Tortilla Production on Proteins in Sorghum and Maize. *N. E. Vivas, R. D. Waniska, and L. W. Rooney*
- 390 Thin Porridges (*Atole*) Prepared from Maize and Sorghum. *N. E. Vivas, R. D. Waniska, and L. W. Rooney*
- 394 Differential Scanning Calorimetry of Oat Starch Pastes. *D. Paton*
- 399 Effect of Meat-Bread Mixtures on Bioavailability of Total Dietary Iron for Anemic Rats. *A. M. Thannoun, A. W. Mahoney, D. G. Hendricks, and D. Zhang*
- 403 Ascorbate Oxidase Inhibition in Dough by Fluoride Ion and Its Effect upon Dough Rheology. *D. R. Grant*
- 407 Near-Infrared Reflectance Spectra of Hard Red Winter Wheats Varying Widely in Protein Content and Breadmaking Potential. *G. L. Rubenthaler and Y. Pomeranz*
- 411 Air Classification of Rapeseed Meal. *R. D. King and H. M. Dietz*

- 413 Nutritional Evaluation of Some Varieties of Sorghums (*Sorghum bicolor* (L.) Moench). *D. B. G. Banda-Nyirenda, P. Vohra, and K. H. Ingebretson*
- 418 Analysis of Protein in Ground and Whole Field Peas by Near-Infrared Reflectance. *R. Tkachuk, F. D. Kuzina, and R. D. Reichert*
- 422 Measuring Wheat Hardness by Revolutions per Minute Reduction. *P. C. Williams, R. H. Kilborn, P. W. Voisey, and M. Kloek*
- 428 Factors Affecting Dough Breakdown During Overmixing. *K. Okada, Y. Negishi, and S. Nagao*
- 434 Evaluation of Spaghetti Supplemented with Corn Distillers' Dried Grains. *Y. V. Wu, V. L. Youngs, K. Warner, and G. N. Bookwalter*
- 437 Denaturation of Wheat Endosperm Proteins During Drying. *C. E. Lupano and M. C. Añón*
- 442 A Study of Gliadins of Soft Wheats from the Eastern United States Using a Modified Polyacrylamide Gel Electrophoresis Procedure. *R. L. Clements*
- 449 NOTE: ¹³C Nuclear Magnetic Resonance Spectroscopic Methods for Investigating Sucrose-Starch Interactions with Increasing Temperature. *L. M. Hansen, J. V. Paukstelis, and C. S. Setser*
- 452 COMMUNICATION TO THE EDITOR: Gliadins Treated with Trifluoroacetic Acid Are Water Soluble. *G. L. Lookhart*
- 453 *Cereal Chemistry* Editors and Staff
- 455 Author Index, Volume 64
- 458 Subject Index, Volume 64
- 461 Contents Index, Volume 64