Subject Index

Acidulants, as control in browning of cakes prepared with high-fructose corn syrup (Johnson and Harris), 158

Aflatoxin

and citrinin, distribution in rice kernels (Takahashi et al), 337

contamination of Thai corn (Siriacha et al), 445

measurement and distribution of, in corn (Schmitt and Hurburgh), 165

Amino acids

analysis of fractions from tofu production (Wang and Cavins), 359 of protein fractions in high-protein barley flour and barley grain (Linko et al), 478

RP-HPLC analysis of (Benedito de Barber et al), 283

Amylomaize, molecular structure of amylose (Takeda et al), 22 Amylose, molecular structure, from amylomaize (Takeda et al), 22

Bakery products, carotenoids, retinoids, and vitamin A in (Heinonen et al), 270

Baking

high-fiber food ingredients treated to improve properties (Jasberg et al), 205, 209

quality of soft white wheat genotypes subjected to preharvest sprouting

542 CEREAL CHEMISTRY

(Sorrells et al), 407

quality prediction by SE-HPLC (Dachkevitch and Autran), 448

quality traits in population derived from hard red winter \times soft red winter wheat cross (May et al), 378

of sugar-snap, using cylinder and plunger for more uniform dough (Finney and Gaines), 405

treatment of high-fiber food ingredients to improve properties (Gould et al), 201, 213

of *Triticum turgidum dicoccoides*-derived high-protein lines (Khan et al), 397

Barley

protein composition of high-protein flour and grain (Linko et al), 478 screening for high-lysine variants (Ahokas and Naskali), 135

Bran

flavonoids in four classes (Feng and McDonald), 516

fluffy cellulose from oats in lean white cakes (Fondroy et al), 402

Bread and breadmaking

bread crumb, differential scanning calorimetry, water activity, and moisture contents in (Czuchajowska and Pomeranz), 305

crumb flexibility, instrument to measure (Baruch and Atkins), 56, 59 determination of quality by RP-HPLC (Huebner), 333

effect of shorts (Lai et al), 220

effects of wheat bran (Lai et al), 217

functional properties of wheat in, alveograph algorithms for prediction (Bettge et al), 81

- HMW glutenin subunits and breadmaking potential (Khan et al), 391 moisture content and water activity of (Czuchajowska et al), 128
- paper studies of functionality of flour in breadmaking (Kühn and Grosch), 149
- quick bread, with pinto bean flour (Alani et al), 348
- rheological and sensory characteristics of doughs and bread with pinto and navy bean high-protein fractions (Silaula et al), 486
- soil moisture effects on quality (Bunker et al), 427 whole wheat bread (Lai et al), 224
- Cakes
 - high-fructose corn syrup as replacement for sucrose in (Johnson et al), 155
- lean white, fluffy cellulose from oats in (Fondroy et al), 402
- prepared with high-fructose corn syrup, control of browning in (Johnson and Harris), 158
- use of high-fiber flour substitutes in (Jasberg et al), 209
- Carbohydrates, degrading enzymes in germinating wheat (Corder and Henry), 435
- Cellulose, from oats in lean white cakes (Fondroy et al), 402 Cereal
- carotenoids and vitamin in Finnish (Heinonen et al), 270
- mold detection in stored, analysis of volatile compounds (Børjesson et al), 300
- Cereal grains, image analysis and characterization of, laser range finder and camera contour extractor for (Chen et al), 466
- Chapati, making quality of wheat flour, effect of damaged starch (Haridas Rao et al), 329
- Cholesterol, wheat bran particle size influence on cholesterol and bioavailability of vitamins A and E in rats (Kahlon et al), 103
- Chromatography, RP-HPLC of glutenin (Burnouf and Bietz), 121 Cookies
- changes in gliadin proteins while making (Pomeranz et al), 532
- effects of selected commercial enzymes on spread and dough consistency (Gaines and Finney), 73 functional properties of wheat in, alveograph algorithms for prediction
- (Bettge et al), 81
- sugar-snap cookie baking method using cylinder and plunger for more uniform dough (Finney and Gaines), 405
- Corn
 - aflatoxin development in (Schmitt and Hurburgh), 165
 - blends, moisture in single kernels (Czuchajowska et al), 196
 - breakage susceptibility, density, hardness, and stress cracked kernels from hybrids of various genotypes (Peplinski et al), 117
 - effect of hybrid and damage on deterioration (Friday et al), 422
 - fungal growth measures of (Martin et al), 139
 - germ proteins, emulsifying properties of (Zayas and Lin), 263
 - harvest moisture and drying temperature effects on germ weight, germ oil content, and estimated oil yield (Weller et al), 273
 - protein water retention (Zayas and Lin), 51
 - rheology of slurries (Steffe et al), 65
 - starch, water-solubility properties (Jackson et al), 228
 - sulfur dioxide diffusion into kernels (Eckhoff and Okos), 30
 - Thai, postharvest contamination of (Siriacha et al), 445
 - thanolic fermentation of, protein-rich residue from (Wu), 506
- Corn meal, mobility changes during extrusion cooking (Gibson and Strauss), 310
- Crackers
 - effect of indigenous proteolytic enzyme on dough rheology (Wu and Hoseney), 182
 - saltine
 - fractionation and reconstitution method for flours (Rogers and Hoseney), 3
 - production (Rogers and Hoseney), 6
- Differential scanning calorimetry
 - of enzyme-resistant starch (Sievert and Pomeranz), 342
- of milled rice kernels and flour (Normand and Marshall), 317
- Dough
 - cookie, effects of selected commercial enzymes on spread and consistency (Gaines and Finney), 73
- mixograph properties of flour doughs containing high levels of fiber ingredients (Jasberg et al), 205
- moisture content and water activity of (Czuchajowska et al), 128
- neutral salt effect on physical dough properties (Preston), 144
- of sugar-snap cookies (Finney and Gaines), 405

- textural characteristics, effect of damaged starch (Haridas Rao et al), 329
- from wheat/corn flour blends, effect of mixing times on rheological properties (Navickis), 321
- wheat flour, free amino acid determination (Benedito de Barber et al), 283
- Drying, of hybrid corn, effect on dry-milling and chemical and physical characteristics of (Peplinski et al), 117

Electrophoresis

- electroendosmotic preparative, for protein purification (Curioni et al), 133
- of gliadins and glutenins of *Triticum turgidum dicoccoides*-derived highprotein lines (Khan et al), 397
- SDS-PAGE
 - of barley fractions in high-protein barley flour and barley grain (Linko et al), 478
 - of glutenin subunits (Khan et al), 391
- of wheat gliadins to determine sprouting resistance (Lukow et al), 531 of wheat proteins for rapid cultivar identification and analysis of HMW glutenin subunits (Marchylo et al), 186
- Emulsification, properties of corn germ proteins (Zayas and Lin), 263 Enzymes
- carbohydrate-degrading in germinating wheat (Corder and Henry), 435 commercial enzyme effect on cookie spread and dough consistency (Gaines and Finney), 73
- proteolytic, effect on cracker dough rheology (Wu and Hoseney), 182 Ethanol, fermentation of high-lysine, dent, waxy, and white corn (Wu), 506
- Extrusion
 - glycol glucosides from starch (Carr and Cunningham), 238
 - role of sodium bicarbonate and air (Lai et al), 69
- Extrusion cooking

mobility changes during (Gibson and Strauss), 310

- of wheat bran, degree of extrusion process (Aoe et al), 252
- zein and corn oil mixtures, protein-lipid interaction (Izzo and Ho), 47
- Fatty acids, effect of variety and growing temperature in oats, correlations (Saastamoinen et al), 296
- Fermentation, effects on saltine crackers (Rogers and Hoseney), 6
- Fertilization, effect on yield and quality of Yecora Rojo wheat, in Arabia (Al-Mashhadi et al), 1

Fiber

- alkaline peroxide treatment of high-fiber food ingredients to improve properties (Gould et al), 201, 213
- dietary
 - availability in extruded wheat bran and nutrient digestibilities (Aoe et al), 252
 - wheat bran particle size influence on cholesterol and bioavailability of vitamins A and E in rats (Kahlon et al), 103
- oat, fluffy cellulose in lean white cakes (Fondroy et al), 402
- preparation of wheat bran lignin isolate (Schwarz et al), 289
- soluble, lipidemic responses in men consuming (Ranhotra et al), 94 treatment of high-fiber food ingredients with alkaline peroxide to improve properties (Jasberg et al), 205, 209
- Fish oil biscuits, lipidemic responses in rats fed (Ranhotra and Gelroth), 19
- Flans, texture affected by various ingredients (Kadan and Ziegler), 161
- Flavonoids, in four wheat classes (Feng and McDonald), 516
- Flour

Fractionation

- in baked foods, enhancing properties of high-fiber additives for (Jasberg et al), 205, 209
- enhancing properties of high-fiber additives for baked foods (Gould et al), 201, 213
- extraction from wheat, experimental batch-type technique for (Li and Posner), 324
- functionality in pie crust (Zabik and Tipton), 313

wheat flours (Finney), 527

of 44 HRS wheat flours (Khan et al), 391

- influence on Japanese noodle quality (Toyokawa et al), 382
- measurement of pasting properties of (Deffenbaugh and Walker), 493 neutral salt effect on physical dough properties of (Preston), 144
- quality deterioration rate influence by milling (Li and Posner), 365 reconstituted, used as substrate for experiments (Kühn and Grosch),
- 149 saltine cracker quality determination (Rogers and Hoseney), 3
- wheat

of barley protein, according to solubility (Linko et al), 478

fluorescence, hardness, and protein analysis (Irving et al), 471 mixograph to determine and predict functional properties of bread

Vol. 66. No. 6. 1989

543

Gelatinization, rheology of slurries (Steffe et al), 65 Gliadins

- anti-baking quality fraction found by RP-HPLC (Huebner), 333
- association with sprouting resistance in wheat (Lukow et al), 531 extracted by constant weight and constant protein content analyzed

by PAGE and HPLC (Lookhart et al), 256

- RP-HPLC for evaluation (Bunker et al), 427
- β -Glucan, large-scale preparation and properties of oat fractions (Wood et al), 97

Gluten

- physical properties of isolated model systems, heating by conventional and microwave methods (LePage et al), 33
- vitality of commercial
 - physical, chemical, and technological characteristics (Wadhawan and Bushuk), 456
 - solubility, electrophoresis, and fluorescence properties (Wadhawan and Bushuk), 461
- wheat, color change of heat-treated (Fujio and Lim), 268

Glutenin

- disulfide bonds between subunits and structure of (Ng et al), 536
- ethanol-soluble and -insoluble reduced, RP-HPLC and SDS-PAGE of (Wieser et al), 38
- high molecular weight subunit purification (Curioni et al), 133
- inheritance of *Triticum turgidum dicoccoides*-derived high-protein lines (Khan et al), 397
- low molecular weight, pasta (Feillet et al), 26
- preparation for HPLC analysis (Burnouf and Bietz), 121
- statistical relation between HMW subunits and breadmaking potential (Khan et al), 391
- Grading, of wheat (Bettge et al), 15

Grains

- gamma irradiation effect
 - on amino acid profiles and available lysine (Badshah Khattak and Klopfenstein), 171
 - on vitamins in (Badshah Khattak and Klopfenstein), 169
- kernel hardness measured with Tangential Abrasive Dehulling Device (Lawton and Faubion), 519
- Groundnut, mixed with sorghum, nutritive value of (Obizoba), 249
- Hardness, kernel, measurement of with Tangential Abrasive Dehulling Device (Lawton and Faubion), 519

HPLC

- analysis of phytic acid on pH-stable, macroporous polymer column (Lehrfeld), 510
- computerized wheat varietal identification by (Scanlon et al), 439
- for determination of cereal and bakery product carotenoids and retinoids (Heinonen et al), 270
- gliadins from milled wheat and air-classified fractions (Lookhart et al), 256
- prediction of baking quality in breeding program (Dachkevitch and Autran), 448
- reversed-phase discrimination of rice cultivars (Hussain et al), 353
- size-exclusion chromatography of starch (Jackson et al), 228
- wheat protein separations, long-term precision in (Scanlon et al), 112

Image analysis, of wheat and weeds (Zayas et al), 233

Instructions to authors, iii

Instruments and instrumentation

conductance meter for moisture determination in single kernels of corn blends (Czuchajowska et al), 196

front-face anisotropy (Gibson and Strauss), 310

- starch, measurement of pasting properties (Deffenbaugh and Walker), 493
- Wheat Research Institute Chomper, to measure bread crumb flexibility (Baruch and Atkins), 56, 59

Irradiation, gamma

- effects of amino acid profiles and available lysine on grains and legumes (Badshah Khattak and Klopfenstein), 171
- effects on niacin, thiamin, and riboflavin stability in grains and legumes (Badshah Khattak and Klopfenstein), 169
- for inducing high-protein rice (El-Shirbeeny and Mitkees), 79
- Japanese noodles

quality affected by starch components (Toyokawa et al), 387 quality influenced by flour components (Toyokawa et al), 382

Legumes

544

gamma irradiation effect

CEREAL CHEMISTRY

on amino acid profiles and available lysine (Badshah Khattak and Klopfenstein), 171

on vitamins in (Badshah Khattak and Klopfenstein), 169

- pinto and navy bean high-protein bread, effect on rheological and sensory properties of bread (Silaula et al), 486
- pinto bean blended with wheat flour in quick breads (Alani et al), 348

Lignin, wheat bran isolates (Schwarz et al), 289

Lipidemic responses

- in hypercholesterolemic men consuming foods high in soluble fiber (Ranhotra et al), 94
- in rats fed fish oil biscuits (Ranhotra and Gelroth), 19
- Lipids, interaction with protein during extrusion cooking of zein and corn oil (Izzo and Ho), 47
- Maize
 - extrusion of zein-corn oil mixtures, protein-lipid interaction in (Izzo and Ho), 47
 - starch; paste and gel properties compared with wheat and tapioca starches (Takahashi et al), 499
- Method
 - colorimetric, for trypsin inhibition of soybean products (Liu and Markakis), 415
 - fractionation and reconstitution, for saltine cracker flours (Rogers and Hoseney), $\boldsymbol{3}$
- fungal growth measured with inhibition radioimmunoassay (Martin et al), 139
- softness equivalence to assess kernel hardness (May et al), 378

Microwave

- heating of isolated gluten systems (LePage et al), 33
- soybean moisture determination (Sharma and Hanna), 483 Milling
 - correlation of dry-milling with chemical and physical analyses of whole corn kernel (Peplinski et al), 117
 - experimental batch-type technique for various flour extraction levels (Li and Posner), 324
- heritability of, in population derived from hard red winter \times soft red winter wheat cross (May et al), 378
- quality of soft white wheat genotypes subjected to preharvest sprouting (Sorrells et al), 407
- of rice, effect of variety, irrigation, and milling yields (Mundy et al), 42
- wheat, potential determination and influence on flour extraction levels (Li and Posner), 365

Mixograph

- to determine and predict functional properties of bread wheat flours (Finney), 527
- modification for sensing torque with computerized data analysis (Navickis et al), 350
- Moisture
 - content of dough and bread (Czuchajowska et al), 128
 - popcorn popping volume affected by (Metzger et al), 247
 - in single kernels of corn blends (Czuchajowska et al), 196
 - in soybeans, content determined with microwave (Sharma and Hanna), 483

Mold

- detection of growth in cereals using volatile metabolites (Børjesson et al), 300
- growth on high-moisture shelled corn as affected by hybrid and damage (Friday et al), 422
- foodborne, influence of alkylresorcinols from rye on growth of (Reiss), 491

NIR spectroscopy

- for changes in maturing wheat (Czuchajowska and Pomeranz), 432 for estimating kernel hardness and pentosans in water extracts of wheat pentosans (Hong et al), 374
- NMR, transverse relaxation rate in water and starch-water systems (Richardson), 244
- NMR spectroscopy, sugar-starch studies (Hansen et al), 411
- Noodles, oriental dry, quality affected by wheat flour lipids, gluten, surfactants, and starches (Rho et al), 276

Oats

- effects of extraction processes and shear stress on $(1\rightarrow 3)(1\rightarrow 4)-\beta$ -D-glucan (Wood et al), 97
- fluffy cellulose from, in lean white cakes (Fondroy et al), 402
- varietal and environmental variation in oil content and fatty acid composition (Saastamoinen et al), 296
- Oil content, effect of variety and growing temperature in oats (Saastamoinen

et al), 296

corn, estimated yield from as affected by harvest moisture and drying temperature (Weller et al), 273

Oligosaccharides, characterization of (Henry and Saini), 362

PAGE

- discrimination of rice cultivars by (Hussain et al), 353
- gliadins from milled wheat and air-classified fractions (Lookhart et al), 256

Pasta

- cooking quality (Gautier et al), 535
- low molecular weight protein role in cooking quality determination (Feillet et al), 26
- Paste, starch, clarity (Craig et al), 173
- Pentosans
- in rye milling fractions (Delcour et al), 107
- synonym for nonstarchy polysaccharides in flour, primary substance investigated (Kühn and Grosch), 149
- in triticale, wheat, and rye (Saini and Henry), 11
- wheat
 - cultivar variation and kernel hardness relation (Hong et al), 369
- estimating kernel hardness and pentosans in water extracts (Hong et al), 374
- Physico-chemical properties, of rye nonstarch polysaccharides (Delcour et al), 107
- Phytase, enzyme naturally present in plant products that hydrolyze phytate (Harland and Frølich), 357
- Phytate, reduction in Norwegian whole wheat flour, phytase effect (Harland and Frølich), 357
- Phytic acid, in grains and legumes, analysis by HPLC (Lehrfeld), 510
- Pie crust, quality influenced by fractionated and reconstituted soft wheat flour (Zabik and Tipton), 313
- Polysaccharides, neutral sugars associated with wheat bran lignin isolates (Schwarz et al), 289
- Popcorn, popping volume in oil and hot-air poppers (Metzger et al), 247
- Prolamins, A-PAGE and HPLC of, from cookies (Pomeranz et al), 532 Protein
- barley, characterization of the changes in composition during processing (Linko et al), 478
- characterization of, in cookies (Pomeranz et al), 532
- CM, main components of *Triticum durum* sulfur-rich glutenin fractions (Gautier et al), 535
- glutenin fractionation by free-flow preparative IEF (Ng et al), 536 lipid interaction during extrusion cooking of zein and corn oil (Izzo
- and Ho), 47

low molecular weight glutenin of pasta (Feillet et al), 26

Rheology

- of cereal starch-galactomannan mixtures (Alloncle et al), 90
- commercial enzyme effect on cookie spread and dough consistency (Gaines and Finney), 73
- of cracker sponges (Wu and Hoseney), 182
- gelatinizing starch slurries (Steffe et al), 65
- mixing time influence on physical properties of rested wheat and corn flour doughs (Navickis), 321
- neutral salt effect on physical dough properties (Preston), 144 Rice
- cultivars, discrimination by PAGE and HPLC (Hussain et al), 353
- high-protein, use of gamma irradiation for inducing (El-Shirbeeny and Mitkees), 79
- irrigation and variety relationship to milling and functional properties (Mundy et al), 42
- kernels, aflatoxin and citrinin distribution in (Takahashi et al), 337
- milled whole grain and flour, thermal properties by DSC (Normand and Marshall), 317
- **RP-HPLC**
 - anti-baking quality fraction found with gliadins (Huebner), 333 DMSO procedure for glutenin purification (Burnouf and Bietz), 121 for drought stress effects on bread quality (Bunker et al), 427
 - of ethanol-soluble and -insoluble glutenin fractions (Wieser et al), 38 of free amino acids in wheat flour straight doughs (Benedito de Barber et al), 283
 - of gliadins of *Triticum turgidum dicoccoides*-derived high-protein lines (Khan et al), 397

Rye

- alkylresorcinols from, influence on foodborne mold growth (Reiss), 491
- specific flour studied (Kühn and Grosch), 149

Salinity, effects on yield, seed quality, and biochemical characteristics

in Setaria (Thimmaiah et al), 525

- Scanning electron microscopy
 - of enzyme-resistant starch (Sievert and Pomeranz), 342
- of extruded wheat bran before and after passage through rat alimentary tract (Aoe et al), 252
- SDS gradient PAGE, for rapid separation of gliadins and glutenins (Marchylo et al), 186

SDS-PAGE

- of ethanol-soluble and -insoluble reduced glutenin fractions (Wieser et al), 38
- of glutenins of *Triticum turgidum dicoccoides*-derived high-protein lines (Khan et al), 397
- of HMW subunits of glutenin (Khan et al), 391
- of wheat glutenin subunits (Curioni et al), 133
- of wheat starch granule surface proteins (Seguchi and Yamada), 193

Seed quality, indirect effects of salinity on germinating and seedling vigor in *Setaria* (Thimmaiah et al), 525

- Sensory evaluation, effect of variety and irrigation on sensory properties of rice pudding (Mundy et al), 42
- Sodium bicarbonate, effect during extrusion of starch (Lai et al), 69 Sorghum
- mixed with groundnut, nutritive value of (Obizoba), 249
- Nigerian, effect of cultivar, steeping, and malting on tannin, total polyphenol, and cyanide content of (Osuntogun et al), 87
- starch, water-solubility properties (Jackson et al), 228
- Soy, flour protein, water retention (Zayas and Lin), 51
- Soybean
 - moisture determination with microwave (Sharma and Hanna), 483 products, trypsin inhibition of (Liu and Markakis), 415
- tofu production from varieties (Wang and Cavins), 359
- Staling, bread crumb, evaluation by stress-strain measurements (Baruch and Atkins), 59 Starch
 - arch
 - aqueous size-exclusion chromatography (Jackson et al), 228 damage, effect on chapati-making quality of whole wheat flour (Haridas
 - Rao et al), 329 enzyme-resistant (Sievert and Pomeranz), 342
 - gelatinization, effect of high-fructose corn starch on starch content of cakes (Johnson et al), 155
 - glycol glucosides produced by reactive extrusion (Carr and Cunningham), 238
 - influence on Japanese noodle quality (Toyokawa et al), 382
 - mixed with galactomannan, rheological characterization of (Alloncle et al), 90
 - paste, clarity (Craig et al), 173
 - paste and gel properties of acetylated and hydroxypropylated wheat vs. modified maize and tapioca (Takahashi et al), 499
 - pasting property measurements, comparison of instruments (Deffenbaugh and Walker), 493
 - primary substance investigated (Kühn and Grosch), 149
 - rheology of slurries (Steffe et al), 65
 - sodium bicarbonate and air role on extrusion of (Lai et al), 69
 - ¹³C NMR investigations of sucrose-water dispersions (Hansen et al), 411

and water systems, NMR transverse relation rate in (Richardson), 244 Storage

- of bread, differential scanning calorimetry, water activity, and moisture contents during (Czuchajowska and Pomeranz), 305
- of corn, measures of fungal growth (Martin et al), 139
- of high-moisture shelled corn, effect of hybrid and damage on (Friday et al), 422
- Sugars, characterization in cereals (Henry and Saini), 362
- Sulfur dioxide, gaseous, diffusion into corn grain (Eckhoff and Okos), 30
- Tannins, in Nigerian sorghum, effect of cultivar, steeping, and malting (Osuntogun et al), 87
- Tofu, composition from different soybean varieties (Wang and Cavins), 359
- Triticale, pentosans, fractionation (Saini and Henry), 11
- Trypsin inhibitors, assay for (Liu and Markakis), 415
- Viscosity, starch pasting properties, comparison of instruments measuring (Deffenbaugh and Walker), 493
- Vitamins, wheat bran particle size influence on bioavailability of A and E, in rats (Kahlon et al), 103
- Wheat

baking quality of flour determined by RP-HPLC (Huebner), 333 bran, flavonoids in four classes (Feng and McDonald), 516 in bread and cookie baking, functional properties predicted by alveo-

Vol. 66, No. 6, 1989

545

graph algorithms (Bettge et al), 81

- breeding for baking quality by SE-HPLC (Dachkevitch and Autran), 448
- computerized varietal identification (Scanlon et al), 439
- cultivar identification with SDS gradient PAGE (Marchylo et al), 186 detection of mold growth by analysis of volatile compounds (Børjesson et al), 300
- differential of based on fluorescence, hardness, and protein (Irving et al), 471
- durum CM-proteins (Gautier et al), 535
- germinating, carbohydrate-degrading enzymes in (Corder and Henry), 435
- gluten, color change of heat-treated (Fujio and Lim), 268
- glutenin subunit purification (Curioni et al), 133
- grading of (Bettge et al), 15
- maturing, changes determined by NIR spectroscopy (Czuchajowska and Pomeranz), 432
- milling and baking quality evaluation (May et al), 378
- milling potential and milling influence on flour extraction levels (Li and Posner), 365
- pentosans
- cultivar variation and kernel hardness relation (Hong et al), 369
- estimating kernel hardness and pentosans in water extracts (Hong et al), 374
- possible linkage of falling number value with gliadins (Lukow et al),

- 531
- prime starch granule surface proteins (Seguchi and Yamada), 193 procedure for glutenin isolation and HPLC (Burnouf and Bietz), 121
- products of whole wheat bread (Lai et al), 224
- proteins, precision of separation by HPLC for cultivar identification (Scanlon et al), 112
- purity, determination by image analysis (Zayas et al), 233
- RP-HPLC and SDS-PAGE for comparison (Wieser et al), 38
- shorts, effect in breadmaking (Lai et al), 220
- soft white, preharvest sprouting effect on milling and baking quality (Sorrells et al), 407
- starch; paste and gel properties compared with maize and tapioca starches (Takahashi et al), 499
- Yecora Rojo, fertilization effect on yield and quality, in Saudi Arabia (Al-Mashhadi et al), 1

Wheat bran

effects in breadmaking (Lai et al), 217

- HRS, isolation of lignin from (Schwarz et al), 289
- particle size influence on cholesterol and bioavailability of vitamins A and E in rats (Kahlon et al), 103
- solubilization of dietary fiber through extrusion process (Aoe et al), 252
- Yield, direct salinity effects on seed and straw yield in Setaria (Thimmaiah et al), 525