

Index to Volume 67

Author Index

- Abbas, I. *See* P. White, 70
- Abdelrahman, A. *See* D. Sievert, 10
- Acevedo, E. *See* R. Bressani, 515
- Addo, K., D. R. Coahran, and Y. Pomeranz. A new parameter related to loaf volume based on the first derivative of the alveograph curve, 64
- Almazan, A. M. NOTE: Effect of cassava flour variety and concentration on bread loaf quality, 97
- Anderson, R. A. *See* A. J. Peplinski, 232
- Ariyama, T., and K. Khan. Effect of laboratory sprouting and storage on physicochemical and breadmaking properties of hard red spring wheat, 53
- Artz, W. E., C. C. Warren, A. E. Mohring, and R. Villota. Incorporation of corn fiber into sugar snap cookies, 303
- Astroth, K. *See* G. S. Ranhotra, 213, 499, 509
- Bains, G. S. *See* K. Harinder, 588
- Baker, B. A., E. A. Davis, and J. Gordon. Glass and metal pans for use with microwave- and conventionally heated cakes, 448
- _____, _____, and _____. The influence of sugar and emulsifier type during microwave and conventional heating of a lean formula cake batter, 451
- Bakhella, M., R. C. Hosney, and G. L. Lookhart. Hardness of Moroccan wheats, 246
- Banda-Nyirenda, D. B. C., and P. Vohra. Nutritional improvement of tannin-containing sorghums (*Sorghum bicolor*) by sodium bicarbonate, 533
- Barrès, C., B. Vergnes, J. Tayeb, and G. Della Valle. Transformation of wheat flour by extrusion cooking: Influence of screw configuration and operating conditions, 427
- Batey, I. L. *See* N. K. Singh, 150
- Bayarri, P. *See* M. A. Martinez-Anaya, 85
- Bean, M. M., D. S. Huang, and R. E. Miller. NOTE: Some wheat and flour properties of Klasic—A hard white wheat, 307
- Bechtel, D. B., I. Zayas, L. Kaleikau, and Y. Pomeranz. Size-distribution of wheat starch granules during endosperm development, 59
- Bello, A. B., L. W. Rooney, and R. D. Waniska. Factors affecting quality of sorghum *T0*, a thick porridge, 20
- Benavides, V. *See* R. Bressani, 515
- Benedito de Barber, C. *See* M. A. Martinez-Anaya, 85
- Berglund, P. T., D. R. Shelton, and T. P. Freeman. Comparison of two sample preparation procedures for low-temperature scanning electron microscopy of frozen bread dough, 139
- Betschart, A. A. *See* T. S. Kahlon, 439
- Bietz, J. A. *See* F. R. Huebner, 129, 464
- _____. *See* Y. Wu, 421
- Biliaderis, C. G., and J. Zawistowski. Viscoelastic behavior of aging starch gels: Effects of concentration, temperature, and starch hydrolysates on network properties, 240
- _____. *See* J. Michniewicz, 434
- Björck, I., A.-C. Eliasson, A. Drews, M. Gudmundsson, and R. Karlsson. Some nutritional properties of starch and dietary fiber in barley genotypes containing different levels of amylose, 327
- Boyer, C. D. *See* E. B. Sanders, 594
- Breene, W. M. *See* S. Lin, 14
- Bressani, R., Benavides, V., E. Acevedo, and M. A. Ortiz. Changes in selected nutrient contents and in protein quality of common and quality-protein maize during rural tortilla preparation, 515
- _____. *See* A. S. Colmenares de Ruiz, 519
- Bushuk, W. *See* M. Kazemie, 148
- _____. *See* J. Michniewicz, 434
- _____. *See* M. C. Scanlon, 395
- Carr, J. M., S. Glatter, J. L. Jeraci, and B. A. Lewis. Enzymic determination of β -glucan in cereal-based food products, 226
- Certel, M. *See* A. Elgün, 1
- Champagne, E. T., W. E. Marshall, and W. R. Goynes. Effects of degree of milling and lipid removal on starch gelatinization in the brown rice kernel, 570
- Chinnaswamy, R., and M. A. Hanna. Macromolecular and functional properties of native and extrusion-cooked corn starch, 490
- Chiu, M. M. *See* T. S. Kahlon, 439
- Chow, F. I. *See* T. S. Kahlon, 439
- Chung, D. S. *See* A. Song, 322
- Clements, R. L. Polyacrylamide gel electrophoresis of salt-soluble proteins of soft wheats from the eastern United States, 264
- Coahran, D. R. *See* K. Addo, 64
- Colmenares de Ruiz, A. S., and R. Bressani. Effect of germination on the chemical composition and nutritive value of amaranth grain, 519
- Costello, C. *See* P. Stanyon, 545
- Creighton, D. W., and R. C. Hosney. Use of a Kramer shear cell to measure cracker dough properties, 107
- _____, and _____. Use of a Kramer shear cell to measure cracker flour quality, 111
- Cubadda, R. *See* M. G. D'Egidio, 275
- Czarnecki, E. *See* O. M. Lukow, 170
- D'Appolonia, B. L. *See* S. Endo, 480, 486
- Davis, E. A. *See* B. A. Baker, 448, 451
- _____. *See* J. M. Johnson, 236, 286
- _____. *See* P. A. Schanen, 124, 317
- _____. *See* S. I. Umbach, 355
- D'Egidio, M. G., B. M. Mariani, S. Nardi, P. Novaro, and R. Cubadda. Chemical and technological variables and their relationships: A predictive equation for pasta cooking quality, 275
- Della Valle, G. *See* C. Barrès, 427
- Dexter, J. E., R. H. Kilborn, and K. R. Preston. The effect of formula variations and dough development method on Colombian *aliñado* bread properties, 46
- _____, R. R. Matsuo, and J. E. Kruger. The spaghetti-making quality of commercial durum wheat samples with variable α -amylase activity, 405
- _____. K. R. Preston, R. H. Kilborn, and D. G. Martin. The effect on residual flour quality of removing farina during common wheat milling, 39
- Dick, J. W. *See* K. Shelke, 338
- Doescher, L. G. *See* D. E. Rogers, 188
- Donelson, J. R. NOTE: Flour fraction interchange studies of effects of chlorination on cookie flours, 99
- Donovan, G. R. *See* N. K. Singh, 150, 161
- Dorsey-Redding, C., C. R. Hurburgh, Jr., I. A. Johnson, and C. R. Fox. Adjustment of maize quality data for moisture content, 292
- Dougherty, D. A., R. L. Wehling, M. G. Zeece, and J. E. Partridge. Evaluation of selected baking quality factors of hard red winter wheat flours by two-dimensional electrophoresis, 564
- Dreese, P. C., and R. C. Hosney. The effect of water-extracted solubles from gluten on its baking and rheological properties, 400
- Drews, A. *See* I. Björck, 327
- Eckhoff, S. R. *See* A. Song, 322
- Ekholm, P. *See* M. Eurola, 334
- Elgün, A., Z. Ertugay, and M. Certel. Corn bulgur: Effects of corn maturation stage and cooking form on bulgur-making parameters and physical and chemical properties of bulgur products, 1
- Eliasson, A.-C., and E. Tjerneld. Adsorption of wheat proteins on wheat starch granules, 366
- _____. *See* I. Björck, 327
- Endo, S., K. Okada, S. Nagao, and B. L. D'Appolonia. Quality characteristics of hard red spring and winter wheats. I. Differentiation by reversed-phase high-performance liquid chromatography and milling properties, 480
- _____, _____, _____, and _____. Quality characteristics of hard red spring and winter wheats. II. Statistical evaluation of reversed-phase high-performance liquid chromatography and milling data, 486
- Ertugay, Z. *See* A. Elgün, 1
- Espitia, E. *See* J. M. Vargas-Lopez, 417

- Eurola, M., P. Ekholm, M. Ylinen, P. Koivistoinen, and P. Varo. Effects of selenium fertilization on the selenium content of cereal grains, flours, and bread produced in Finland, 334
- Faubion, J. M. *See* J. N. Persaud, 92, 182
 _____. *See* K. Shelke, 575
- Fox, S. R. *See* C. Dorsey-Redding, 292
- Freeman, T. P. *See* P. T. Berglund, 139
- Friedrich, J. P. *See* Y. V. Wu, 585
- Gaines, C. S. Influence of chemical and physical modification of soft wheat protein on sugar-snap cookie dough consistency, cookie size, and hardness, 73
- Gelroth, J. A. *See* G. S. Ranhotra, 213, 499, 509
- Glatler, S. *See* J. M. Carr, 226
- Glenn, G. M., and R. M. Saunders. Physical and structural properties of wheat endosperm associated with grain texture, 176
- Gomez, M. H. *See* D. S. Jackson, 529
- Gordon, J. *See* B. A. Baker, 448, 451
 _____. *See* J. M. Johnson, 236, 286
 _____. *See* P. A. Schanen, 124, 317
 _____. *See* S. I. Umbach, 355
- Goynes, W. R. *See* E. T. Champagne, 570
 _____. *See* W. E. Marshall, 458
- Graybosch, R. A., C. J. Peterson, I. E. Hansen, and P. J. Mattern. Relationships between protein solubility characteristics, 1BL/1RS, high molecular weight glutenin composition, and end-use quality in winter wheat germ plasma, 342
- Griffin, V. K. *See* B. R. Hamaker, 261
- Gruppen, H., J. P. Marseille, A. G. J. Voragen, and R. J. Hamer. NOTE: On the large-scale isolation of water-soluble cell wall material from wheat flour, 512
- Gudmundsson, M. *See* I. Björck, 327
- Hamaker, B. R., and V. K. Griffin. Changing the viscoelastic properties of cooked rice through protein disruption, 261
- Hamer, R. J. *See* H. Gruppen, 512
- Han, J.-Y., and K. Khan. Functional properties of pin-milled and air-classified dry edible bean fractions, 390
 _____. *See* _____. Physicochemical studies of pin-milled and air-classified dry edible bean fractions, 384
- Hanna, M. A. *See* R. Chinnaswamy, 490
- Hansen, I. E. *See* R. A. Graybosch, 342
- Harinder, K., and G. S. Bains. High α -amylase flours: Effect of pH, acid, and salt on the rheological properties of dough, 588
- Hatcher, D. W. *See* B. A. Marchylo, 372
- He, H., and R. C. Hosney. NOTE: Changes in bread firmness and moisture during long-term storage, 603
- Hengtrakul, P., K. Lorenz, and M. Mathias. Alkylresorcinols in U.S. and Canadian wheats and flours, 413
- Hernández, M. *See* A. Sotelo, 209
- Hernández-Aragón, L. *See* A. Sotelo, 209
- Herum, F. L., N. D. Schmidt, and E. L. McCoy. Sieving effects on breakage susceptibility measurements, 548
- Hibi, Y., S. Kitamura, and T. Kuge. Effect of lipids on the retrogradation of cooked rice, 7
- Holm, Y. F. *See* K. Shelke, 338
- Hosney, R. C. *See* M. Bakhella, 246
 _____. *See* D. W. Creighton, 107, 111
 _____. *See* P. C. Dreese, 400
 _____. *See* H. He, 603
 _____. *See* A. M. Moore, 78, 81
 _____. *See* D. E. Rogers, 188
 _____. *See* K. Shelke, 575
- Huang, D. S. *See* M. M. Bean, 307
- Huang, M. L. *See* G. L. Rubenthaler, 471
- Huang, V. T. *See* L. Levine, 104
- Huebner, F. R., J. A. Bietz, B. D. Webb, and B. O. Juliano. Rice cultivar identification by high-performance liquid chromatography of endosperm proteins, 129
 _____. *See* J. Kaczowski, and J. A. Bietz. Quantitative variation of wheat proteins from grain at different stages of maturity and from different spike locations, 464
- Hurburgh, C. R., Jr. *See* C. Dorsey-Redding, 292
- Jackson, D. S., M. H. Gomez, R. D. Waniska, and L. W. Rooney. Effects of single-screw extrusion cooking on starch as measured by aqueous high-performance size-exclusion chromatography, 529
- Jeraci, J. L. *See* J. M. Carr, 226
- Johnson, F. G. S. Characteristics of muffins containing various levels of waxy rice flour, 114
- Johnson, I. A. *See* C. Dorsey-Redding, 292
- Johnson, J. M., E. A. Davis, and J. Gordon. Interactions of starch and sugar water measured by electron spin resonance and differential scanning calorimetry, 286
 _____. *See* _____. Lipid binding of modified corn starches studied by electron spin resonance, 236
 _____. *See* J. T. Marx, 502
- Johnson, L. *See* P. White, 70
- Juliano, B. O., G. M. Perez, and M. Kaosa-Ard. Grain quality characteristics of export rices in selected markets, 192
 _____. *See* F. R. Huebner, 129
- Kaczowski, J. *See* R. Huebner, 464
- Kahlon, T. S., R. M. Saunders, F. I. Chow, M. M. Chiu, and A. A. Betschart. Influence of rice bran, oat bran, and wheat bran on cholesterol and triglycerides in hamsters, 439
- Kaleikau, L. *See* D. B. Bechtel, 59
- Kaosa-Ard, M. *See* B. O. Juliano, 192
- Karlsson, R. *See* I. Björck, 327
- Kazemie, M., and W. Bushuk. Identification of a unique group of high molecular weight proteins in some wheat varieties, 148
- Khan, K. *See* T. Ariyama, 53
 _____. *See* J.-Y. Han, 384, 390
- Kilborn, R. H., K. R. Preston, and H. Kubota. Description and application of an experimental heat sink oven equipped with a loaf height tracker for the measurement of dough expansion during baking, 443
 _____. *See* J. E. Dexter, 39, 46
- Kirleis, A. W., and R. L. Strohshine. Effects of hardness and drying air temperature on breakage susceptibility and dry-milling characteristics of yellow dent corn, 523
- Kitamura, S. *See* Y. Hibi, 7
- Klopfenstein, C. F. Nutritional properties of coarse and fine sugar beet fiber and hard red wheat bran. I. Effects on rat serum and liver cholesterol and triglycerides and on fecal characteristics, 538
 _____. Nutritional properties of coarse and fine sugar beet fiber and hard red wheat bran. II. Effects on calcium and iron utilization, 452
- Knutson, C. A. Annealing of maize starches at elevated temperatures, 376
- Koivistoinen, P. *See* M. Eurola, 314
- Krishnan, H. B., J. A. White, and S. G. Pueppke. Immunocytochemical evidence for the involvement of the Golgi apparatus in the transport of the vacuolar protein, γ -secalin, in rye (*Secale cereale*) endosperm, 360
- Krueger, J. E., and B. A. Marchylo. Analysis by reversed-phase high-performance liquid chromatography of changes in high molecular weight subunit composition of wheat storage proteins during germination, 141
 _____. *See* J. E. Dexter, 405
 _____. *See* B. A. Marchylo, 372
- Kubota, H. *See* R. H. Kilborn, 443
- Kuge, T. *See* Y. Hibi, 7
- Lang, G. E., and G. E. Walker. Hard white and red winter wheat comparison in hamburger buns, 197
- Launay, B. A simplified nonlinear model for describing the viscoelastic properties of wheat flour doughs at high shear strain, 25
- Lawless, D. E. *See* M. C. Scanlon, 395
- Levine, L., V. T. Huang, and I. Saguy. NOTE: Use of computer vision for real time estimation of volume increase during microwave baking, 104
- Lewis, B. A. *See* J. M. Carr, 226
- Lin, S., W. M. Breene, and J. S. Sargent. Effects of pH, sodium chloride, polysaccharides, and surfactants on the pasting characteristics of pea flours (*Pisum sativum*), 14
- Litchfield, J. B. *See* H. Song, 580
- Loo, K. S. *See* K. Shelke, 338
- Lookhart, G. L. *See* M. Bakhella, 246
- Lorenz, K. *See* P. Hengtrakul, 413
- Lukow, O. M., H. Zhang, and E. Czarnecki. Milling, rheological, and end-use quality of Chinese and Canadian spring wheat cultivars, 170
- Mackey, K. L., and R. Y. Ofoli. Rheology of low- to intermediate-moisture whole wheat flour doughs, 221
- MacRitchie, F. *See* N. K. Singh, 150, 161
- Marchylo, B. A., J. E. Kruger, and D. W. Hatcher. Effect of environment on wheat storage proteins as determined by quantitative reversed-phase high-performance liquid chromatography, 372
 _____. *See* J. E. Kruger, 141
- Mariani, B. M. *See* M. G. D'Egidio, 275

- Marseille, J. P. *See* H. Gruppen, 512
- Marshall, W. E., F. L. Normand, and W. R. Goynes. Effects of lipid and protein removal on starch gelatinization in whole grain milled rice, 458
- . *See* E. T. Champagne, 570
- . *See* Z. M. Zarins, 35
- Martin, D. G. *See* J. E. Dexter, 39
- Martinez-Anaya, M. A., B. Pitarch, P. Bayarri, and C. Benedito de Barber. Microflora of the sourdoughs of wheat flour bread. X. Interactions between yeasts and lactic acid bacteria in wheat doughs and their effects on bread quality, 85
- Martinez-Muñoz, I. *See* A. M. Moore, 81
- Marx, B. D. *See* J. T. Marx, 502
- Marx, J. T., B. D. Marx, and J. M. Johnson. High-fructose corn syrup cakes made with all-purpose flour or cake flour, 502
- Mathias, M. *See* Hengtrakul, 413
- Matsuo, R. R. *See* J. E. Dexter, 405
- Mattern, P. J. *See* R. A. Graybosch, 342
- McCallum, J. A., and J. R. L. Walker. Proanthocyanidins in wheat bran, 282
- McCoy, E. L. *See* F. L. Herum, 548
- Medina, L. A., and A. Trejo-Gonzalez. Detoxified and debittered jojoba meal: Biological evaluation and physical-chemical characterization, 476
- Michniewicz, J., C. G. Biliaderis, and W. Bushuk. Water-insoluble pentosans of wheat: Composition and some physical properties, 434
- Miller, R. E. *See* M. M. Bean, 307
- Mohring, A. E. *See* W. E. Artz, 303
- Montalvo, I. *See* A. Sotelo, 209
- Moore, A. M., and R. C. Hoseney. Factors affecting the viscosity of flour-water extracts, 78
- , I. Martinez-Muñoz, and R. C. Hoseney. Factors affecting the oxidative gelation of wheat water-solubles, 81
- Morrison, W. R. *See* R. F. Tester, 551, 558
- Mounds, T. L. *See* A. J. Peplinski, 232
- Nagao, S. *See* S. Endo, 480, 486
- . *See* K. Shiiba, 350
- Nardi, S. *See* M. G. D'Egidio, 275
- Naren, A. P., and T. K. Virupaksha. Effect of sulfur deficiency on the synthesis of α -setarin, a methionine-rich protein of Italian millet, 136
- , and ———. α - and β -Setarins: Methionine-rich proteins of Italian millet (*Setaria italica* (L.) Beauv.), 32
- Negishi, Y. *See* K. Shiiba, 350
- Ng, P. K. W. *See* M. C. Scanlon, 395
- Norman, F. L. *See* W. E. Marshall, 458
- Novaro, P. *See* M. G. D'Egidio, 275
- Nussinovitch, A., I. Roy, and M. Peleg. NOTE: Testing bread slices in tension mode, 101
- Obizoba, I. C. Nutritive quality of blends of corn with germinated cowpeas (*Vigna unguiculata*), pigeon pea (*Cajanus cajan*), and bambarra groundnut (*Voandzeia subterranea*), 230
- Ofoli, R. Y. *See* K. L. Mackey, 221
- Okada, K. *See* S. Endo, 480, 486
- . *See* K. Shiiba, 350
- Ologunde, M. O. *See* P. Whittaker, 505
- Ortiz, M. A. *See* R. Bressani, 515
- Pandey, J. P. *See* L. Velupillai, 118
- Paredes-Lopez, O. *See* J. M. Vargas-Lopez, 417
- Partridge, J. E. *See* D. A. Dougherty, 564
- Pearce, L. E. *See* P. A. Schanen, 124, 317
- Peleg, M. *See* A. Nussinovitch, 101
- Peplinski, A. J., R. A. Anderson, and T. L. Mounds. Surface oil application effects on chemical, physical, and dry-milling properties of corn, 232
- Perez, G. M. *See* B. O. Juliano, 192
- Persaud, J. N., J. M. Faubion, and J. G. Ponte, Jr. Dynamic rheological properties of bread crumb. I. Effects of storage time, temperature, and position in the loaf, 92
- , ———, and ———. Dynamic rheological properties of bread crumb. II. Effects of surfactants and reheating, 182
- Peterson, C. J. *See* R. A. Graybosch, 342
- Pitarch, B. *See* M. A. Martinez-Anaya, 85
- Pollak, L. *See* P. White, 70
- Pomeranz, Y. *See* K. Addo, 64
- . *See* D. B. Bechtel, 59
- . *See* G. L. Rubenthaler, 471
- . *See* D. Sievert, 10, 217
- Ponte, J. G., Jr. *See* J. N. Persaud, 92, 182
- Preston, K. R. *See* J. E. Dexter, 39, 46
- . *See* R. H. Kilborn, 443
- Pueppke, S. G. *See* H. B. Krishnan, 360
- Ranhotra, G. S., J. A. Gelroth, and K. Astroth. NOTE: Fish oil added to biscuits is a potent hypolipidemic agent in hypercholesterolemic rats, 213
- , ———, and ———. Total and soluble fiber in selected bakery and other cereal products, 499
- , ———, ———, and C. S. Rao. NOTE: Relative lipidemic responses in rats fed oat bran or oat bran concentrate, 509
- Rao, C. S. *See* G. S. Ranhotra, 509
- Robson, L. C. *See* J. H. Skerritt, 250
- Rodis, P. *See* L.-F. Wen, 268
- Rogers, D. E., L. G. Doescher, and R. C. Hoseney. Texture characteristics of reheated bread, 188
- Rooney, L. W. *See* A. B. Bello, 20
- . *See* D. S. Jackson, 529
- Roy, I. *See* A. Nussinovitch, 101
- Rubenthaler, G. L., M. L. Huang, and Y. Pomeranz. Steamed bread. I. Chinese steamed bread formulation and interactions, 471
- Saguy, I. *See* L. Levine, 104
- Sanders, E. B., D. B. Thompson, and C. D. Boyer. Thermal behavior during gelatinization and amylopectin fine structure for selected maize genotypes as expressed in flour inbred lines, 594
- Sargent, J. S. *See* S. Lin, 14
- Saunders, R. M. *See* G. M. Glenn, 176
- . *See* T. S. Kahlon, 439
- Scanlon, M. G., P. K. W. Ng, D. E. Lawless, and W. Bushuk. Suitability of reversed-phase high-performance liquid chromatographic separation of wheat proteins for long-term statistical assessment of breadmaking quality, 395
- Schanen, P. A., L. E. Pearce, E. A. Davis, and J. Gordon. Hydration of whey protein-wheat starch systems as measured by electron spin resonance, 124
- , ———, ———, and ———. Lipid binding in whey protein-wheat starch systems as measured by electron spin resonance, 317
- Schmidt, N. D. *See* F. L. Herum, 548
- Seguchi, M. Study of wheat starch granule surface proteins from chlorinated wheat flours, 258
- Seib, P. A. *See* Y. Wu, 202
- Seitz, I. M. NOTE: Sitostanyl ferulate as an indicator of mechanical damage to corn kernels, 305
- Shelke, K., J. W. Dick, Y. F. Holm, and K. S. Loo. Chinese wet noodle formulation: A response surface methodology study, 338
- , J. M. Faubion, and R. C. Hoseney. The dynamics of cake baking as studied by a combination of viscometry and electrical resistance oven heating, 575
- Shelton, D. R. *See* P. T. Berglund, 139
- Shiiba, K., Y. Negishi, K. Okada, and S. Nagao. Chemical changes during sponge-dough fermentation, 350
- Sievert, D., and Y. Pomeranz. Enzyme-resistant starch. II. Differential scanning calorimetry studies on heat-treated starches and enzyme-resistant starch residues, 217
- , ———, and A. Abdelrahman. Functional properties of soy polysaccharides and wheat bran in soft wheat products, 10
- Singh, N. K., G. R. Donovan, I. L. Batey, and F. MacRitchie. Use of sonication and size-exclusion high-performance liquid chromatography in the study of wheat flour proteins. I. Dissolution of total proteins in the absence of reducing agents, 150
- , ———, and F. MacRitchie. Use of sonication and size-exclusion high-performance liquid chromatography in the study of wheat flour proteins. II. Relative quantity of glutenin as a measure of breadmaking quality, 161
- Skerritt, J. H., and L. C. Robson. Wheat low molecular weight glutenin subunits—Structural relationship to other gluten proteins analyzed specific antibodies, 250
- Song, A., D. S. Chung, C. K. Spillman, and S. R. Eckhoff. Physical properties of various fractions in commercial corn samples, 322
- Song, H., and J. B. Litchfield. Nuclear magnetic resonance imaging of transient three-dimensional moisture distribution in an ear of corn during drying, 580
- Sotelo, A., V. Sousa, I. Montalvo, M. Hernández, and L. Hernández-Aragón. Chemical composition of different fractions of 12 Mexican varieties of rice obtained during milling, 209
- Sousa, V. *See* A. Sotelo, 209
- Spillman, C. K. *See* A. Song, 322
- Stanyon, P., and C. Costello. Effects of wheat bran and polydextrose on the sensory characteristics of biscuits, 545
- Stauffer, C. E. Measuring trypsin inhibitor in soy meal: Suggested

