

Recently Accepted Manuscripts

This listing of manuscripts accepted for publication in CEREAL CHEMISTRY® is a service that alerts researchers before actual publication. Abstracts of accepted manuscripts will no longer appear in CEREAL FOODS WORLD® before publication in CEREAL CHEMISTRY. However, preprints (photocopies of the nontypeset version of the papers not yet published in CEREAL CHEMISTRY) are available. Mail request for preprints, along with \$20.00 fee per paper, to Ina Pfefer, AACC Headquarters, 3340 Pilot Knob Rd., St. Paul, MN 55121-2097.

- Protein Composition and Functionality of High-Protein Oat Flour Derived from Integrated Starch-Ethanol Process. A. Lapveteläinen and T. Aro. Accepted December 7, 1993. (In this issue)
- Occurrence of Protein-Bound Lysylpyrrolaldehyde in Dried Pasta. P. Resimini, and L. Pellegrino. Accepted December 9, 1993. (In this issue)
- Immunoassay Detection of Herbicide Residues in Corn. C. L. Hardy and C. R. Hurburgh, Jr. Accepted January 5, 1994. (In this issue)
- Acid Polyacrylamide Gel Electrophoresis of Wheat Glutenins: A New Tool for the Separation of High and Low Molecular Weight Subunits. M. H. Morel. Accepted January 10, 1994.
- Correction Equation Development for Falling Number Values from Ground Wheat Meals. M. Stone, L. Eoff, K. Lorenz, G. Häberli, and B. Allvin. Accepted January 12, 1994.
- Simple and Rapid Method for Purifying Low Molecular Weight Subunits of Glutenin from Wheat. V. Melas, M.-H. Morel, J.-C. Autran, and P. Feillet. Accepted January 13, 1994.
- Relationship Between Milled Rice Surface Fat Concentration and Degree of Milling as Measured with a Commercial Milling Meter. T. J. Siebenmorgen and H. Sun. Accepted January 17, 1994.
- Rice Amylose Analysis by Near-Infrared Transmittance Spectroscopy. C. P. Villareal, N. M. de la Cruz, and B. O. Juliano. Accepted January 21, 1994.
- Methoxyhydroquinone in Wheat Flour. B. K. Koh and R. C. Hosney. Accepted January 23, 1994.
- Water-Soluble Dextrins from α -Amylase-Treated Bread and Their Relationship to Bread Firming. A. A. Akers and R. C. Hosney. Accepted January 24, 1994.
- Shear Thinning Properties of Sorghum and Corn Starches. V. Subramanian, R. C. Hosney, and P. Bramel-Cox. Accepted January 24, 1994.
- Evaluation of Corn Gluten Meal Extracted with Supercritical Carbon Dioxide and Other Solvents: Flavor and Composition. Y. V. Wu, J. W. King, and K. Warner. Accepted January 24, 1994.
- Extrusion Cooking of Corn Meal with Soy Fiber, Salt, and Sugar. Z. Jin, F. Hsieh, and H. E. Huff. Accepted January 25, 1994.
- Factors Affecting the Color and Appearance of Sorghum Starch. V. Subramanian, R. C. Hosney, and P. Bramel-Cox. Accepted January 25, 1994.
- Protein and β -Glucan Enriched Fractions from High-Protein, High β -Glucan Barleys by Sieving and Air Classification. Y. V. Wu, A. C. Stringfellow, and G. E. Inglett. Accepted January 26, 1994.
- Preparation of Cell-Wall Hydrolysate from Wheat Bran and Their Effect on Mixing Properties of Dough. K. Shiiba, H. Yamada, H. Hara, and K. Okada. Accepted January 27, 1994.
- A Whole Seed Assay for Polyphenol Oxidase in Canadian Prairie Spring Wheats and Its Usefulness as a Measure of Noodle Darkening. J. E. Kruger, D. W. Hatcher, and R. DePauw. Accepted January 27, 1994.
- Sponge and Dough Bread: Effects of Oxidants on Bread and Oven Rise Properties of a Canadian Red Spring Wheat Patent Flour. Y. Yamada and K. R. Preston. Accepted February 1, 1994.
- Influence of Extrusion Conditions on Extrusion Speed, Temperature, and Pressure in the Extruder and on Pasta Quality. J. Abecassis, R. Abbou, M. Chaurand, M.-H. Morel, and P. Vernoux. Accepted February 22, 1994.
- Location of Amylose in Normal Starch Granules. II. Locations of Phosphodiester Cross-Linking Revealed by Phosphorus-31 NMR. T. Kasemsuwan and J. Jane. Accepted February 21, 1994.
- Structural Studies of (1 \rightarrow 3),(1 \rightarrow 4)- β -D-Glucans by ¹³C-NMR and by Rapid Analysis of Cellulose-Like Regions Using High-Performance Anion-Exchange Chromatography of Oligosaccharides Released by Lichenase. P. J. Wood, J. Weisz, and B. A. Blackwell. Accepted February 22, 1994.
- Freeze-Dried Wheat Water Solubles from a Starch-Gluten Washing Stream: Functionality in Angel Food Cakes and Nutritional Properties Compared with Oat Bran. B. B. Maziya-Dizon, C. F. Klopfenstein, and C. E. Walker. Accepted February 23, 1994.
- Disaggregation of Glutenin with Low Concentrations of Reducing Agent and by Sonication-Solubility, Electrophoretic, and SEM Studies. K. Khan, L. Huckle, and T. Freeman. Accepted March 2, 1994.
- NOTE: Factors Affecting the Extractability of the Glutenin Macropolymer. P. L. Weegels, T. Flissebaalje, and R. J. Hamer. Accepted March 3, 1994.