

## 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.

- Antigenic Properties of Albumin, Globulin, and Protein Concentrate Fractions from Rice Bran. P. S. Landers and B. R. Hamaker. Accepted May 4, 1994. (In this issue)
- A Laboratory-Scale Bagel-Making Procedure. D. E. Bath and R. C. Hosney. Accepted May 5, 1994. (In this issue)
- Characterization of Phosphorus in Starch by <sup>31</sup>P-Nuclear Magnetic Resonance Spectroscopy. S.-T. Lim, T. Kasemsuwan, and J.-L. Jane. Accepted June 10, 1994. (In this issue)
- Effects of Frost Damage and Immaturity on the Quality of Durum Wheat. J. E. Dexter, B. A. Marchylo, and V. J. Mellish. Accepted June 13, 1994. (In this issue)
- Correlation Between Glass Transition Temperature and Starch Retrogradation in the Presence of Sugars and Maltodextrins. Y.-J. Wang and J. Jane. Accepted June 16, 1994.
- Functional Properties of Oat Starches and Relations Among Functional and Structural Characteristics. L. Z. Wang and P. J. White. Accepted June 23, 1994.
- Bound and Free Forms of Barley Limit Dextrinase. M. J. Sissons, R. C. M. Lance, and W. Wallace. Accepted June 23, 1994.
- Effect of Variety and Growth Conditions on the Ability of Moist Oat Caryopses to Hydrolyze Triglycerides. S. Parmar, E. G. Hammond, and K. J. Frey. Accepted June 23, 1994.
- Nutritional Properties of Hard White and Hard Red Winter Wheats and Oatmeal. I. Effects on Cholesterol Levels and Fecal Fat, Neutral Sterols, and Bile Acids in Cholesterol-Fed Rats. B. B. Maziya-Dixon and C. F. Klopfenstein. Accepted June 30, 1994.
- Nutritional Properties of Hard White and Hard Red Winter Wheats and Oatmeal. II. Effects of Fecal Water-Holding Capacity and Loss of Protein, Ash, Calcium, and Zinc in Cholesterol-Fed Rats. B. B. Maziya-Dixon and C. F. Klopfenstein. Accepted June 30, 1994.
- Viscoelastic Properties of Rice-Flour Pastes and Their Relation to Amylose Content and Rice Quality. K. R. Reddy, R. Subramanian, S. Z. Ali, and K. R. Bhattacharya. Accepted July 5, 1994.
- Energy Value of Medium Chain Triglycerides in Muffins Fed To Rats. G. S. Ranhotra, J. A. Gelroth, and B. K. Glaser. Accepted July 11, 1994.
- Formulation of Gluten-Free Pocket-Type Flat-Breads: Optimization of Methylcellulose, Gum Arabic, and Egg-Albumen Levels by Response Surface Methodology. I. Toufeili, S. Dagher, S. Shadarevian, A. Noureddine, M. Sarakbi, and M. T. Farran. Accepted July 12, 1994.
- Effect of Planting Date on Maize Starch Thermal Properties. M. R. Campbell, L. M. Pollak, and P. J. White. Accepted July 18, 1994.
- Firming Effects in Danish Pastry. L. G. Sternhagen and R. C. Hosney. Accepted July 23, 1994.
- Association of Sugar-Snap Cookie Quality with High Molecular Weight Glutenin Alleles in Soft White Spring Wheats. E. Souza, M. Kruk, and D. W. Sunderman. Accepted July 25, 1994.
- Comparison of Yield and Properties of Amaranth Starches Using Wet and Dry-Wet Milling Processes. J. Uriyapongson and P. Rayas-Duarte. Accepted July 27, 1994.
- Amylose-Lipid Complexation via Single Screw Extrusion of Various Corn Starches. S. Bhatnager and M. A. Hanna. Accepted August 5, 1994.
- Pressure-Sensitive Adhesive Properties of Wheat Flour Dough and the Influence of Temperature, Separation Rate, and Moisture Content. S. S. Heddleson, D. D. Hamann, D. R. Lineback, and L. Slade. Accepted August 7, 1994.
- Study of Wheat Starch Structures by Sonication Treatment. M. Seguchi, T. Higasa, and T. Mori. Accepted August 17, 1994.

